

Surname	Centre Number	Candidate Number
Other Names		0



GCSE

4732/01

HOSPITALITY AND CATERING
UNIT 2: Catering, Food and the Customer

P.M. MONDAY, 21 January 2013

1¼ hours

For Examiner's use only	
Question	Mark Awarded
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
9.	
Total	

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen.

Write your name, centre number and candidate number in the spaces at the top of this page.

Answer **all** questions.

Write your answers in the spaces provided.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question.

The total mark is 80.

You are reminded that assessment will take into account the quality of written communication used in your answers that involve extended writing.

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Answer **all** questions.

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1. Tick [✓] the box next to the statement to show if it is **true** or **false**.

[3]

	TRUE	FALSE
(i) Risotto is a high risk food.		
(ii) Chefs should wear non-slip shoes.		
(iii) The core temperature of cooked food must be 60°C.		

2. Correct food storage is essential.

Indicate on the picture below where the following foods should be stored.

[3]

Milk Cheesecake Raw Chicken

- (i) top shelf
- (ii) bottom shelf
- (iii) door



3. (a) Complete the following method for making a cheese sauce using the words below. [4]

season roux diced coating soft grated

Melt butter in a pan.



Add the flour to form a



Gradually add the milk stirring all the time.



Bring to the boil until the sauce is of a consistency.



Add the cheese.



Taste and

(b) State **two** problems that could occur when making a cheese sauce. [2]

(i)
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(ii)
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4. One way of preventing cross contamination is to use colour coded chopping boards. [3]

(a) Complete the chart below.

Colour of chopping board	Food to be prepared
(i) Red
(ii)	Raw fish
(iii) Green

(b) State **two** other ways of preventing cross contamination. [2]

- (i)
-
- (ii)
-

5. A local sports centre is considering buying a vending machine to provide healthy options for the customer.



(a) Name **three** suitable healthy options that could be sold in the vending machine. [3]

- (i)
- (ii)
- (iii)

6. Many hotels offer customers a choice of “continental” or “traditional cooked” breakfast.

(a) Explain, with examples, what is meant by a

(i) continental breakfast

[2]

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(ii) traditional cooked breakfast.

[2]

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(b) Discuss the health and safety points that need to be considered when using a **hot counter** for breakfast service. [6]

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7. School caterers have to follow strict nutritional and healthy eating guidelines.

(a) State **two** reasons why salt is needed in the body. [2]

(i)

(ii)

(b) Name **two** processed foods that are high in salt. [2]

(i)

(ii)

(c) Discuss the dangers of a diet high in salt. [4]

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8. Jeana hopes to attract more customers to her sandwich bar by becoming more “**environmentally friendly**”.

(a) Describe what is meant by “environmentally friendly”. [2]

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(b) Discuss, giving examples, **three** ways in which Jeana can show her business is “environmentally friendly.” [6]

(i)

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(ii)

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(iii)

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9.

Sea View Guesthouse

Head Chef required

- You will be responsible for a busy kitchen and 4 kitchen staff.
- The Sea View Guesthouse Restaurant is open Tuesdays to Saturdays for both lunch and evening meals.
- We offer an à la carte menu that needs updating.

Salary negotiable.

(a) State **four** qualities needed by a head chef. [4]

(i)

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(ii)

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(iii)

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(iv)

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The kitchen at the guest house needs to be updated and the new head chef is to be involved in the purchase of additional equipment.

(b) Identify **two** pieces of **large scale** equipment needed for the **preparation** or **cooking** of food and discuss why **each** would be useful. [8]

(i) Name of equipment

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Reasons for choice

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