

Candidate Name	Centre Number	Candidate Number
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New GCSE

4732/01

**HOSPITALITY AND CATERING
UNIT 2: CATERING, FOOD AND THE CUSTOMER**

A.M. THURSDAY, 20 May 2010

1¼ hours

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

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INSTRUCTIONS TO CANDIDATES

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.

Answer all questions.

1. Tick [✓] the box next to the statement to show if it is **true** or **false**. [3]

- | | | | | |
|----------------------------------|--------------------------|------|--------------------------|-------|
| (i) Vitamins give you energy. | <input type="checkbox"/> | True | <input type="checkbox"/> | False |
| (ii) Fat is needed for warmth. | <input type="checkbox"/> | True | <input type="checkbox"/> | False |
| (iii) Iron is needed for growth. | <input type="checkbox"/> | True | <input type="checkbox"/> | False |

2. Match the correct terms to the following meanings. [3]

al dente	en croûte	mise-en-place	entrée	bouquet garni	au gratin
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(i) In a pastry case.

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(ii) A small bundle of herbs.

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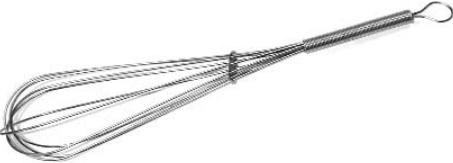


(iii) Firm to the bite.

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3. Choose the correct name for the items of equipment shown below.

[3]

spaghetti spoon spiral whisk draining spoon fish slice balloon whisk spatula

Item of equipment	Name
	(i)
	(ii)
	(iii)

4. (a) Complete the following method of making short crust pastry using the words below. [3]

breadcrumbs knead fat

Sieve the flour into a bowl. Cut the into small pieces and rub into the flour until the mixture resembles Add cold water to make a dough. Lightly the dough and roll out on a floured surface.

(b) Name **two other types of pastry** that are used in catering. [2]

(i)

(ii)

(c) Give **three** rules to follow when making **short crust** pastry. [3]

(i)

(ii)

(iii)



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5. Stir-frying is a method of cooking using a wok.

(a) State **two** reasons why stir-frying is a popular method of cooking. [2]

(i)

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(ii)

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(b) Tick [✓] the **two** cuts of meat that would be suitable for stir-frying. [2]

Chicken breast

Braising steak

Shoulder of lamb

Pork chop

Sirloin steak

Chicken thighs

(c) The success of stir-frying relies on excellent preparation and cooking of the food. Discuss how a chef can achieve a successful product when: [6]

- (i) **preparing the food** for stir-frying;
- (ii) **cooking the food** in a wok.

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6. (a) Name **two** types of bacteria that can cause food poisoning. [2]

(i)

(ii)

(b) State **two** symptoms of food poisoning. [2]

(i)

(ii)

(c) Discuss ways in which a school cook can prevent food poisoning when preparing, cooking and displaying foods for the hot counter. [8]

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8. Vegetarian food is a popular choice in many restaurants.

(a) Explain the difference between a vegan and a lacto-vegetarian. [2]

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(b) The two nutrients that are often lacking in a vegetarian diet are **protein** and **iron**. Suggest how these nutrients can be included in a vegetarian diet. [6]

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(c) Assess the importance of fruit and vegetables in the daily diet.

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9. Janice has decided to set up a contract catering business. She has been asked to cater for a Silver Wedding Anniversary. The couple have requested a 3-course lunch that will be served at their home.

(a) Give **two** benefits of employing a contract caterer for this event. [2]

(i)

(ii)

(b) Explain the importance of effective communication between Janice and the customer. [4]

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(c) Discuss the main points that Janice would need to consider when

(i) **costing** the event

(ii) **planning** the event.

[9]

Dotted lines for student response.