

Candidate Name	Centre Number	Candidate Number
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GCSE

4732/01

HOSPITALITY AND CATERING

UNIT 2: CATERING, FOOD AND THE CUSTOMER

A.M. WEDNESDAY, 18 May 2011

1¼ hours

For Examiner's use only	
Number	Mark
1.	
2.	
3.	
4.	
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6.	
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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.

Answer all questions.

1. Tick (✓) the box next to each statement to show if it is **true** or **false**.

[3]

	TRUE	FALSE
(i) A 'sous' chef is responsible for food production.		
(ii) Scones are made by the melting method.		
(iii) A vegan can drink goat's milk.		

2. Match the correct terms to the meanings below.

[3]

Coulis	Reduce	Flambé	Entrée	Garnish	Roux
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- (i) a main course.
- (ii) a mixture of fat and flour used for a sauce.
- (iii) a sauce made of fruit or vegetable puree.

3. Complete the following sentences.

[4]

- (i) Food should be stored in a refrigerator below °C.
- (ii) The core temperature of cooked food should reach °C.
- (iii) Food should be kept out of the danger zone which is °C to °C.

4. (a) Name **three** knives that are essential for a chef. [3]

(i)

(ii)

(iii)

(b) State **four** safety rules to be followed when using knives. [4]

(i)

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(ii)

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(iii)

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(iv)

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(c) Explain the first aid treatment needed for a cut finger. [2]

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5. (a) Study the following recipe for Quiche Lorraine.

Complete the table to show how the recipe could be adapted

(i) for a vegetarian,

(ii) to meet healthy eating guidelines.

[6]

	Traditional	Vegetarian	Healthy Eating
Pastry	150g plain flour 50g block marg 25g lard	(i)	(i)
Filling	2 rashers bacon 1 onion 100g grated Cheddar cheese 2 eggs 125ml single cream	(ii) (iii)	(ii) (iii)

There are concerns about rising levels of obesity amongst children in the UK.

(b) What is meant by the term obesity?

[2]

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(c) Suggest **four** ways in which healthy eating can be promoted in schools. [4]

(i)

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(ii)

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(iii)

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(iv)

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6. (a) List **three** ways of ensuring accurate portion control. [3]

(i)

(ii)

(iii)

(b) State **three** reasons why portion control is needed. [3]

(i)

(ii)

(iii)

(c) Discuss ways in which chefs can make food look **appetising** when preparing and serving food to customers. [6]

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7. (a) State **three** types of record-keeping used when ordering and receiving goods into a catering kitchen. [3]

(i)

(ii)

(iii)

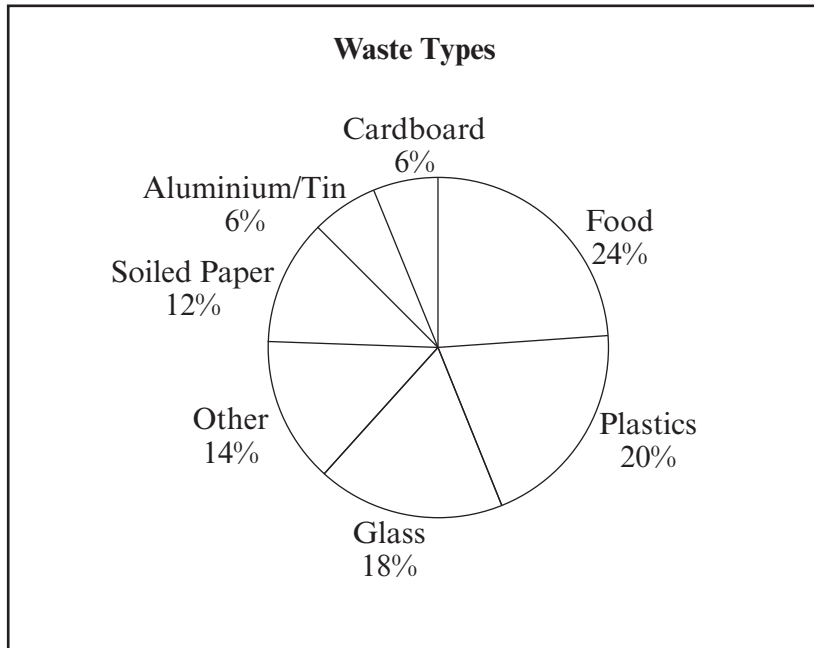
(b) Discuss how high standards of hygiene and correct temperature control can be achieved in food storage areas. [6]

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8. (a) Suggest **one** type of packaging that could be used for **each** of the following take-away foods.
Give **two** reasons for your choice of packaging. [6]

Food	Packaging	Reasons
Chicken curry with rice	(i)	(i) (ii)
Tuna, sweetcorn and mayonnaise sandwich	(i)	(i) (ii)

(b) The following shows a typical breakdown of waste from catering outlets.



Discuss the ways in which caterers can control different types of waste.

[6]

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9. Emma and Sam own a small restaurant in Devon and specialise in serving afternoon teas during the summer.

(a) List **four** factors Emma and Sam must consider when working out the selling price of the dishes. [4]

(i)

(ii)

(iii)

(iv)

(b) State **two** benefits of employing casual staff for the restaurant. [2]

(i)

(ii)

(c) Discuss the qualities Emma and Sam would expect of their wait staff. [4]

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