



L-Università
ta' Malta

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION APPLIED CERTIFICATE LEVEL
2023 SUPPLEMENTARY SESSION**

SUBJECT: **Hospitality**
PAPER NUMBER: Synoptic – Unit 1
DATE: 1st November 2023
TIME: 8:30 a.m. to 10:35 a.m.

**THIS PAPER SHOULD BE RETURNED TO THE INVIGILATOR
AFTER THE EXAMINATION.**

For examiners' use only:

Question	1	2	3	4	5	6	Total
Score							
Maximum	6	8	8	8	8	12	50

Question 2

K-3 (8 marks)

The second workshop will focus on the housekeeping department.

a. List **TWO** cleaning supplies found in the housekeeping department.

Supply 1: _____ (1)

Supply 2: _____ (1)

b. Outline **TWO** correct methods for storing chemicals in the housekeeping department.

i. _____
_____ (1)

ii. _____
_____ (1)

c. Describe **TWO** safe lifting and handling techniques required to handle housekeeping supplies.

i. _____

_____ (2)

ii. _____

_____ (2)

8

Please turn the page.

Question 3

K-4 (8 marks)

The third session will highlight the importance of laundry operations.

a. Name the remaining **EIGHT** stages of the laundry cycle. List stages in their correct order.

- i. Collection of dirty laundry
- ii. _____
- iii. _____
- iv. _____
- v. _____
- vi. Repairing
- vii. _____
- viii. _____
- ix. _____
- x. _____ (2)

b. Outline any **TWO** stages of the laundry cycle.

- i. _____

_____ (1)
- ii. _____

_____ (1)

c. Describe the process of treating the following stains from clothing:

- i. Tea/coffee: _____

_____ (2)

ii. Sauces: _____

 _____ (2)

8

Question 4

K-5 (8 marks)

The next workshop focuses on basic culinary skills.

a. Categorise the equipment below into mechanical, plating and cooking by filling in the table.

chopping boards	Bain Marie	cooker	food mixer and food processor
salamander	fryer	tongs	rotary toaster

Mechanical	Plating	Cooking

(2)

b. State the use of the following food preparation equipment:

i. Combi Oven: _____
 _____ (1)

ii. Bratt Pan: _____
 _____ (1)

This question continues on next page.

c. Outline **FOUR** different aspects that should be considered when selecting equipment required to prepare and cook different meals.

(4)

8

Question 5

K-7 (8 marks)

Interested employees will also be given training on food outlet preparations.

a. Name **FOUR** items that need to be prepared before opening and/or closing a food outlet.

Item 1: _____ (0.5)

Item 2: _____ (0.5)

Item 3: _____ (0.5)

Item 4: _____ (0.5)

b. State **FOUR** operational steps involved in the daily routine preparations of a food outlet.

Step 1: _____ (0.5)

Step 2: _____ (0.5)

Step 3: _____ (0.5)

Step 4: _____ (0.5)

c. Outline **TWO** appropriate safety measures that must be considered before opening and/or closing a food outlet for service, apart from checking for hazards.

i. _____

_____ (2)

ii. _____

_____ (2)

8

Question 6

C-3 (12 marks)

The importance of correct food storage will also be discussed during this training session.

a. Outline **TWO** necessary considerations when purchasing different fresh food commodities.

i. _____

_____ (2)

ii. _____

_____ (2)

b. Explain the importance of using colour coded labels when preparing food commodities.

_____ (4)

c. Justify **TWO** ways of storing food to ensure food safety when preparing food commodities.

_____ (4)

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