

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE EXAMINATIONS BOARD
UNIVERSITY OF MALTA, MSIDA

SECONDARY EDUCATION CERTIFICATE LEVEL

MAY 2016

SUBJECT:	Hospitality
PAPER NUMBER:	Controlled – Unit 2
DATE:	1 st June 2016
TIME:	10:00 a.m. to 11:35 a.m.

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

Name of candidate _____

I.D. number _____

School _____

Class _____

You must answer ALL the questions contained in this paper.

Scenario

Your class has been asked to prepare a 3 course meal for a group of 10 people. Some guests are not Maltese and may be used to different diets or have some dietary restriction. It is important to consider any special requirements. As you will need to purchase and prepare some items a day in advance you must ensure that all food is cooked and stored correctly to avoid any contamination.

The main dish will be a fish dish so you will need to decide which fish to purchase and which vegetables to prepare to accompany the fish. For the starter and a main course you need to know about various cereals and flours that can be used in a variety of dishes.

Question 1

(C1)

One of your guests is diabetic, another has celiac disease and another is vegetarian. Explain the different ingredients that should be avoided and the type of food that can be prepared for each different condition.

a. Diabetes

(2marks)

b. Celiac disease

(2marks)

c. Vegetarian

(2marks)

Question 2

(K2)

You are preparing meat as a starter and fish as the main course.

a. Describe how can you avoid cross contamination. Give **two** examples.

i. _____

ii. _____

(2 marks)

b. How should these **two** items be stored in their raw state.

i. Meat

ii. Fish

(2 marks)

Question 3

(K4)

You must decide which cooking method you would prefer to use.

a. Outline **two** methods of moist cooking.

i. _____

ii. _____

(2 marks)

b. Outline **two** methods of frying.

i. _____

ii. _____

(2 marks)

Question 4

(K6)

Before purchasing your fish, you must decide what dish you are going to prepare.

a. List **two** dishes using fish as a main ingredient.

i. _____

ii. _____

(2 marks)

b. List **two** features to look for when buying fresh fish.

i. _____

ii. _____

(2 marks)

Question 5

(C3)

Before preparing your vegetables you will need to decide which cutting technique to use.

a. Explain **two** different vegetable cuts.

i. _____

ii. _____

(2 marks)

b. Explain **two** different techniques for cutting fruit and vegetables.

i. _____

ii. _____

(2 marks)

c. Using **two** examples, explain the importance of using the correct cooking method for vegetables.

i. Example 1 _____

ii. Example 2 _____

(2 marks)

Question 6

(K9)

You cannot decide whether to prepare your main dish with a pastry base or serve it with rice or pasta.

a. List **two** cereals that can be used to make flour.

i. _____

ii. _____

(1 mark)

b. List **two** different types of rice.

i. _____

ii. _____

(1 mark)

c. List **two** dishes made with pasta.

i. _____

ii. _____

(2 marks)

Question 7

(K10)

Describe the following pastries:

a. Short-crust

(2 marks)

b. Filo pastry

(2 marks)

Question 8

(C5)

You have decided to make a cake as the sweet but you are not sure which type of cake to make or which method to use.

- a. Explain the properties and uses of the rubbing-in method.

(1 mark)

- b. Give two examples of sweets made using the rubbing-in method.

- i. _____

- ii. _____

(2 marks)

- c. Explain the properties and uses of the whisking method.

(1 mark)

- d. Give **two** examples of sweets made using the whisking method.

- i. _____

- ii. _____

(2 marks)

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