



**L-Università
ta' Malta**

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL
2018 MAIN SESSION**

| | |
|----------------------|---------------------------|
| SUBJECT: | Hospitality |
| PAPER NUMBER: | Controlled – Unit 2 |
| DATE: | 30 th May 2018 |
| 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 _____

Answer **ALL** questions in the space provided.

Scenario

You have been invited to attend for a job interview for the post of an executive chef of a four star hotel. This position brings responsibility as well as an in depth knowledge of the world of food gastronomy where you will be asked to prepare various menus to cater for different needs and requirements of clients. During this interview you are expected to answer various questions covering different topics such as food nutrition, aspects of food safety and hygiene, knowledge of food preparation of local and international cuisines and also pastry dishes.

Question 1

K6 (4 marks)

The demand by tourists for local dishes containing fish as a main ingredient is increasing. Since Malta is an island surrounded by water, fresh fish is very popular with locals and tourists alike.

a. List **TWO** traditional food dishes that have fish as the main ingredient in their preparation.

i. _____ (1)

ii. _____ (1)

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

i. _____ (1)

ii. _____ (1)

Question 2

K2 (4 marks)

It is essential that during the preparation of food, the risk of food poisoning is minimised. Preparation of food can be contaminated in many ways.

Describe **FOUR** different ways contamination of food can be prevented.

i. _____
_____ (1)

ii. _____
_____ (1)

iii. _____
_____ (1)

iv. _____
_____ (1)

Question 3

C1 (6 marks)

Any future job as an executive chef will make demands in preparing menus for people with different lifestyles and conditions.

During the interview, candidates are asked about coeliac, lactose intolerant, vegetarian diets and other food restrictions based on customer lifestyles.

- a. Explain the term 'Gluten' which can be found in wheat. List **ONE** thickening agent that can replace wheat in the preparation of sauces.

Explanation _____

Thickening agent _____ (2)

- b. Explain the meaning of lactose intolerant and list **ONE** food commodity that should be avoided when preparing food recipes and dishes.

Explanation _____

Commodity _____ (2)

- c. Explain the term 'vegetarian'. List **ONE** protein substitute that can be used in vegetarian cooking.

Explanation _____

Protein _____ (2)

Please turn the page.

Question 4

K4 (4 marks)

Different cooking methods are used while preparing food and menus to offer a variety textures. During the interview you will be asked about the difference between dry cooking methods and moist cooking methods.

- a. Outline **ONE** dry cooking method and list **ONE** practical example where this can be applied.

Outline _____

Example _____ (2)

- b. Outline the following **TWO** methods:

Braising _____

Stewing _____

_____ (2)

Question 5

C3 (6 marks)

- a. Explain and give **ONE** example on how nutrients can be lost during cooking of certain vegetables unless the right cooking technique is used.

Explanation _____

Example _____ (2)

- b. Explain the **TWO** different vegetable cuts listed underneath.

Jardinière:

_____ (2)

Paysanne:

(2)

Question 6

K10 (4 marks)

Sweets and desserts are an essential part of a meal and are offered in all types of menus. One person from the interview panel has in the past worked as a pastry chef, therefore questions regarding the different types of pastries and their preparation will be asked.

- a. Describe puff pastry and list **ONE** pastry dish or dessert where puff pastry is used in its preparation.

Description _____

Example _____ (2)

- b. Describe a crumble and state **ONE** example where a crumble can be used when preparing sweets and desserts.

Description _____

Example _____ (2)

Please turn the page.

Question 7

C5 (6 marks)

During your conversation in the interview with the pastry chef you are asked what techniques you will need to use for the preparation of certain savoury and pastry dishes such as the rubbing in and whisking methods.

- a. Explain the rubbing-in method and give **ONE** practical example where this is normally used.

Explanation _____

Example _____ (3)

- b. Explain what happens during the whisking process when using eggs and give **ONE** practical example where whisking of eggs and sugar is applied in the preparation of a pastry dish.

Explanation _____

Example _____ (3)

Question 8

K9 (4 marks)

At the end of the interview, questions on different dishes containing cereals were asked.

- a. List **ONE** dish where short grain rice is used and **ONE** dish where long grain is use.

Short grain: _____ (1)

Long grain: _____ (1)

- b. Self-raising flour is a type of flour. Give **TWO** examples where this is commonly used.

Example 1 _____

Example 2 _____ (2)

Blank Page

Blank Page