



**L-Università
ta' Malta**

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL
2020 MAIN SESSION**

SUBJECT:	Hospitality
PAPER NUMBER:	Controlled – Unit 2
DATE:	23 rd May 2019
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.

Scenario

- As a commis chef in a five star hotel you are required to assist in the preparation of menus to cover a variety of local and international dishes.
- Food, nutrition and aspects of food safety are also part of your duties for the day to day running of the kitchen operation.

Question 1

K6 (4 marks)

Many tourists enjoy sampling local cuisine. In Malta we are especially known for our fish dishes.

a. List **TWO** popular dishes available locally that have fish as the main ingredient.

_____ (1)

_____ (1)

b. List **ONE** feature to look for when buying fresh fish.

_____ (1)

c. List **ONE** way of storing fresh fish.

_____ (1)

Question 2

K2 (4 marks)

Food can be easily contaminated with harmful bacteria during preparation, therefore care should be taken to prevent cross contamination that may result in food poisoning.

a. Describe **TWO** correct storage methods and for each description give the correct temperatures that stored food should be kept at to prevent food poisoning.

Storage method

Temperature

i. _____

_____ (1)

ii. _____

_____ (1)

b. Describe why the use of food labelling is important when storing food, in order to prevent food poisoning.

(1)

c. Describe why it is important to cook food at the correct temperature.

(1)

Question 3

C1 (6 marks)

Your job as a commis chef can be challenging due to the pressure and constant demand to prepare menus and food for people with different lifestyles and conditions.

a. Explain 'high cholesterol level' as a diet related condition.

(1)

b. Explain how alternative cooking methods can help to reduce cholesterol levels.

(1)

c. Explain what is meant when someone has coeliac disease.

(1)

d. Give **THREE** food commodities that **cannot** be consumed by someone who has 'coeliac disease'.

Commodity 1: _____ (1)

Commodity 2: _____ (1)

Commodity 3: _____ (1)

Please turn the page.

Question 4

K4 (4 marks)

Different textures in food may be obtained when different cooking methods are applied during the preparation and cooking of food.

- a. Outline **ONE** moist cooking method and give **ONE** practical example where this cooking method could be used.

Moist cooking method

Example _____(2)

- b. Outline sautéing and stir-frying.

Sautéing: _____
_____ (1)

Stir-frying: _____
_____ (1)

Question 5

C3 (6 marks)

Nutrients may be lost during cooking of vegetables unless the proper cooking methods or technique is applied. There are also many different cuts of vegetables used in the preparation.

- a. Explain the process called 'blanching'.

_____ (2)

- b. Explain how the **TWO** vegetable cuts listed underneath are performed.

Julienne:

_____ (2)

Brunoise:

_____ (2)

Question 6

K10 (4 marks)

There are different types of pastries that desserts and sweets can be produced with.

- a. Describe short crust pastry. In your description include the method used and the ratio of fat to flour when preparing such a pastry.

Description: _____

_____ (1)

Ratio: _____ (1)

- b. Describe filo pastry and give **ONE** example where filo pastry can be used.

Description: _____

Example of use: _____ (2)

Question 7

C5 (6 marks)

During the production and preparation of sweets and dessert dishes various techniques are applied.

- a. Are the following explanations referring to the 'whisking method' or 'rubbing in' method?

- i. The fat is cut into small pieces and gently combined into the flour by hand.
_____ (1)

- ii. Also known as the 'whipping' method and is usually used for sponges.
_____ (1)

This question continues on next page.

b. Explain the uses of eggs when using the whisking method.

(2)

c. Give **TWO** examples of recipes using the rubbing in method.

Example 1 _____ (1)

Example 2 _____ (1)

Question 8

K9 (4 marks)

A wide variety of products made from different cereals are used in both savoury and sweet dishes.

a. List **TWO** types of flour

Type 1: _____

Type 2: _____ (2)

b. List **TWO** main dishes where flour is used in the preparation.

Dish 1: _____ (0.5)

Dish 2: _____ (0.5)

c. Mention **ONE** type of rice.

_____ (1)

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