



L-Università
ta' Malta

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL
2020 SUPPLEMENTARY SESSION**

SUBJECT:	Hospitality
PAPER NUMBER:	Synoptic – Unit 2
DATE:	4 th November 2019
TIME:	10:00 a.m. to 12:05 p.m.

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

Answer ALL questions

Scenario

During the summer you will be given the opportunity to work in the kitchen of a local five-star hotel as you already have some knowledge about food production, food hygiene, storage of food as well some gastronomical aspects of food.

Question 1 **(10 marks)**

a. List **FOUR** personal and food hygiene practices that the food preparer should consider before entering the kitchen.

- i. _____
- ii. _____
- iii. _____
- iv. _____ (2)

b. Describe the correct use of 'detergents' in the kitchen.

_____ (2)

c. State the colour of the chopping board that should be used for the food commodities listed below.

- Fish: _____ (1)
- Raw Meat: _____ (1)
- Cooked Meat: _____ (1)
- Vegetables: _____ (1)

d. Outline **TWO** ways of using cooking equipment safely in the kitchen.

_____ (2)

Question 2**(4 marks)**

a. List **TWO** uses of dairy products in food preparation in food preparation.

i. _____

ii. _____

_____ (2)

b. Describe the importance of the date mark stamped on eggs.

_____ (2)

Question 3**(4 marks)**

A vast majority of products made from wheat and cereal are used in the production of different recipes in food preparation and production.

a. List **TWO** different types of pasta.

(2)

b. List **TWO** different dishes containing cereals.

(2)

Please turn the page.

Question 4**(10 marks)**

In today's professional kitchens, the demand for plating skills and pre-preparation has increased.

a. Define 'mis en place'.

_____ (2)

b. Explain why 'mis en place' is important.

_____ (2)

c. Describe **TWO** plating techniques.

_____ (6)

Question 5**(4 marks)**

Dietary guidelines have been published to help people change to healthy eating habits.

a. Identify **TWO** dietary guidelines.

_____ (2)

b. Identify **TWO** food sources which contain carbohydrates.

_____ (2)

Question 6

(6 marks)

You will be spending some time in the restaurant working alongside trained personnel where you will be involved in taking orders. You will be given basic training on certain food restrictions, conditions or special diets to meet customer demands.

a. Explain what types of food should be avoided for people suffering from diabetes.

(3)

b. Mention any **TWO** food commodities and explain why they should be avoided by a person suffering from high cholesterol. In your explanation, replacement for such commodities should be included.

(3)

Question 7

(4 marks)

Food contaminated with harmful bacteria can cause food poisoning. This can happen because of negligence or because no preventive measures were taken

Describe **TWO** ways of preventing cross contamination.

i. _____

(2)

ii. _____

(2)

Please turn the page.

Question 8

(6 marks)

There are other known types of food contamination besides harmful bacteria that can pose risks and danger to customers.

a. Explain 'physical' contamination and give **TWO** examples of how this can occur.

Explanation _____

Example 1 _____

Example 2 _____ (3)

b. Explain what 'chemical' contamination of food is and give **TWO** examples on how such contamination can be avoided with direct reference to legislation.

Explanation _____

Example 1 _____

Example 2 _____
_____ (3)

Question 9

(4 marks)

There are various styles of cuisine.

a. Describe 'nouvelle cuisine'.

_____ (2)

b. Describe 'fast food' cuisine.

_____ (2)

Question 10

(4 marks)

Appropriate cooking methods should be applied to different products according to their density and texture to achieve better results.

a. Outline **TWO** different moist cooking methods.

Method 1:

_____ (1)

Method 2:

_____ (1)

b. Outline **TWO** different frying methods.

Method 1:

_____ (1)

Method 2:

_____ (1)

Question 11

(4 marks)

Various equipment is used in food preparation including mechanical and large equipment. Identify the equipment shown in the pictures and give their use.

	
Name:	Name:
Use:	Use:

(4)

Question 12

(4 marks)

Fish and Shellfish are a highly perishable product so care has to be taken when purchasing and storing them.

a. List how eyes and gills of fish should look like when purchasing fresh fish.

Eyes: _____ (1)

Gills: _____ (1)

b. List **TWO** ways of storing fresh fish.

_____ (2)

Question 13

(4 marks)

Cuts of different meats and poultry are widely used commodities. Depending on the quality of the meat, different cooking methods are applied to achieve good results.

a. Identify **TWO** cuts of meat.

i. _____ (1)

ii. _____ (1)

b. Outline any **TWO** cooking variations.

_____ (2)

Question 14

(6 marks)

Cooking and preparation of fruits and vegetables requires attention and care so that vitamins and nutrients are not lost.

a. Explain the best way to cook vegetables to avoid the leaching of nutrients.

_____ (2)

b. Explain **TWO** different techniques associated with the preparation of fruits.

(2)

c. Explain what the term 'paysanne' refers to when preparing vegetables.

(2)

Question 15

(6 marks)

There is a constant demand for taste improvement and quality when eating or dining out in restaurants.

a. Discuss the importance of aroma and texture in quality checks.

Aroma:

(1.5)

Texture:

(1.5)

This question continues on next page.

b. Discuss **TWO** practical ways to improve taste and appearance (sensory features) of food.

(3)

Question 16**(4 marks)**

A different type of savoury and sweet dough is used to produce different types of pastries. Describe 'puff pastry'. In your description include the ratio of fat to flour whilst preparing such pastry.

(4)

Question 17**(6 marks)**

In many pastry recipes the terms 'whisking' and 'rubbing-in' are commonly used techniques in the preparation of certain sweets or desserts.

a. Explain the properties and the use of the whisking method.

(3)

b. Explain the properties and the use of the rubbing-in method when preparing pastry.

(3)

Question 18

(10 marks)

Mouth-watering sweets or desserts are made available for customers' delight and appreciation because of various techniques applied in their preparation.

- a. Describe Jam Tarts and the method used to produce them. (It is **not** necessary to give measurements of ingredients)

Description _____

_____ (2)

Step by step method

_____ (8)

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