



**L-Università
ta' Malta**

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL
2022 MAIN SESSION**

SUBJECT:	Hospitality
PAPER NUMBER:	Controlled – Unit 2
DATE:	12 th May 2021
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

- ABC school has decided to organise an informative online lecture open to the public.
- They wish to showcase their student's understanding of the different aspects of food preparation and plating.
- All Year 11 students attending the hospitality course, have been asked to explain important aspects about food preparation and the sensory qualities of human nutrition.

Question 1

K-1 (4 marks)

The first part of the online lecture will explore food hygiene practices and contamination.

a. Name **FOUR** good hygiene practices.

Practice 1: _____ (0.25)

Practice 2: _____ (0.25)

Practice 3: _____ (0.25)

Practice 4: _____ (0.25)

b. State **FOUR** causes of food poisoning.

Cause 1: _____ (0.25)

Cause 2: _____ (0.25)

Cause 3: _____ (0.25)

Cause 4: _____ (0.25)

c. Describe how Pre-Requisite Programmes (PrPs) can prevent food poisoning.

(2)

Question 2

C-1 (6 marks)

Students will also demonstrate an understanding of basic nutrition and different diets.

a. Indicate the correct calorific body intake for the **TWO** nutrients below.

Carbohydrates: _____% (1)

Fat: _____% (1)

b. Explain **TWO** implications of having menus that cater for different diets and conditions.

i. _____

_____ (1)

ii. _____

_____ (1)

c. Discuss through examples, **TWO** menu adaptations that should be considered when catering for a 'lactose intolerant' client.

(2)

Question 3

K-5 (4 marks)

The students will also speak about basic culinary skills.

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

chopping boards Bain Marie microwave food mixer salamander fryer
 can opener tongs rotary toaster pots and pans

Mechanical	Plating	Cooking

(1)

b. State the use of the following **FOUR** preparation equipment.

Combi oven: _____
 _____ (0.25)

Bratt pan: _____
_____ (0.25)

Chafing dishes: _____
_____ (0.25)

Food mixer: _____
_____ (0.25)

c. Outline **TWO** different aspects that should be taken into consideration when choosing equipment to prepare and cook different meals.

_____ (2)

Question 4

K-6 (4 marks)

The basic principles of Mediterranean cuisine will also be explained.

a. Categorise the **FIVE** commodities below into perishable and non-perishable.

meat	sugar and honey	cereals	fats and oils	processed foods
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Perishable	Non-perishable

(1)

This question continues on next page.

b. List **ONE** type of food commodity for the categories below:

Cereals: _____ (0.25)

Fats and Oils: _____ (0.25)

Meat: _____ (0.25)

Processed food: _____ (0.25)

c. Outline how fruits and vegetables, and salt can be used in food preparation. Give **TWO** examples for each food commodity in your outline.

(2)

Question 5

C-3 (6 marks)

Herbs and spices are a common food commodity used in Mediterranean cuisine.



Source: vectorstock.com

a. Identify **FOUR** other food commodities used in Mediterranean cuisine from the menu provided.

Commodity 1: _____ (0.5)

Commodity 2: _____ (0.5)

Commodity 3: _____ (0.5)

Commodity 4: _____ (0.5)

b. Describe **ONE** use and **ONE** benefit of using herbs and spices in Mediterranean cuisine.

Use:

_____ (1)

Benefit:

_____ (1)

c. The Mediterranean cuisine has been influenced by different components. Discuss **TWO** of these components.

(2)