



L-Università  
ta' Malta

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE  
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL  
2021 SUPPLEMENTARY SESSION**

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SUBJECT:	<b>Hospitality</b>
PAPER NUMBER:	Synoptic – Unit 2
DATE:	2 <sup>nd</sup> November 2021
TIME:	9:00 a.m. to 11:05 a.m.

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



**Question 2**

**K-2 (8 marks)**

Contamination is another topic to be discussed.

- a. Use all the words in the textbox below to categorise the contaminants into physical, chemical, and biological by filling in the table.

Equipment	bacteria and viruses	moulds	waste control	air pollution
fertilizers	packaging	transport	cleaning chemicals	food handler's clothing

<b>Physical</b>	<b>Chemical</b>	<b>Biological</b>

(2)

- b. Outline the following contaminations:

Physical contamination

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(0.5)

Chemical contamination

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(0.5)

Biological contamination

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(0.5)

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Cross contamination

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(0.5)

c. Describe the importance of sanitisation and disinfection procedures to avoid contamination.

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(4)

**Question 3**

**K-3 (8 marks)**

The third workshop will help students understand basic nutrition and various diets.

a. Relate nutrients with their sources and functions by completing the table below. The first one has been done as an example.

Sources: meat and poultry; dairy products; vegetables; butter
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Functions: maintenance and repair of body tissue; healthy growth of body organs; protection of organs and energy provision; infections and diseases protection
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**Question 4**

**K-4 (8 marks)**

During another workshop, students will be asked to show basic culinary skills in food preparation.

- a. Use all the words in the textbox below to classify the following cooking methods by filling in the table below.

baking    slow cooking    sous vide    sauteing    stir frying    steaming    braising  
 boiling    pan frying    deep frying

Dry Cooking	Moist Cooking	Frying

(2)

- b. List **ONE** dish that is prepared using each of the following cooking methods

Dry cooking method: \_\_\_\_\_ (1)

Moist cooking method: \_\_\_\_\_ (1)

- c. Outline the processes of blanching and stewing.

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(4)

**Question 5**

**K-8 (8 marks)**

The basic principles of reworking food will be tackled in another workshop.

a. Identify **FOUR** food items that can be reworked.

vegetable trimmings	rice	soup	pastry scrap	day old bread
	baked pasta	ready-cooked food		

Item 1: \_\_\_\_\_ (0.5)

Item 2: \_\_\_\_\_ (0.5)

Item 3: \_\_\_\_\_ (0.5)

Item 4: \_\_\_\_\_ (0.5)

b. State how **TWO** of the food items identified in Question 5a can be reworked.

Item	How it could be reworked?
i.	_____ _____ (1)
ii.	_____ _____ (1)

c. Outline the importance of thawing food and re-heating food during the food rework process.

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\_\_\_\_\_ (4)

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**Question 6**

**K-9 (8 marks)**

During another workshop, students will also be asked to demonstrate their baking techniques.

a. Match the following desserts to their respective category.

Black Forest Gateaux    Coconut fingers    Crème Brûlée    Strawberry ice-cream

<b>Dessert Category</b>	<b>Dessert</b>
Custard and puddings	
Frozen dessert	
Cakes	
Cookies and biscuits	

(2)

b. State **FOUR** properties to be considered when constructing desserts.

Property 1: \_\_\_\_\_ (0.5)

Property 2: \_\_\_\_\_ (0.5)

Property 3: \_\_\_\_\_ (0.5)

Property 4: \_\_\_\_\_ (0.5)

c. Describe the importance of **TWO** properties stated in Question 6b.

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**Question 7**

**C-2 (12 marks)**

The correct use of knives in food preparation will be discussed.

a. Identify the correct knife by filling in the table below.

serrated knife    boning knife    carving knife    cleaver knife    chef's knife  
paring knife    palette knife.

Use	Suggested Knife
A large knife that is generally used for chopping and dicing vegetables, fruit, and herbs.	
A small knife that is generally used to cut, chop and slice fruits and vegetables.	
An axe like knife that is used to cut through animal bone and meat.	
A flat knife used for spreading a substance onto a flat surface, such as frosting on a cake.	

(4)

b. Explain the importance of the following when handling and storing knives in a food preparation area:

Appropriate transportation of knives:

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(2)

Cleaning of knives:

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(2)

c. Justify through examples, the use of Julienne and Chiffonade cuts used in food preparation.

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**Question 8**

**C-4 (12 marks)**

To conclude these workshops, students will identify the importance of quality in food preparation.

a. Describe the importance of the following quality checks when plating a dish:

Food temperature:

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(2)

Garnishes:

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(2)

- This is a plated Pasta Napolitana served in a local restaurant.
- The dish, in the picture below, is a starter Pasta Napolitana, in an à la carte menu.
- The pasta is cooked al dente topped up with a tomato sauce and garnished with a basil leaf.
- It is served in a warm wide-rim pasta plate.



(Source: <https://www.italymax.com/food-plating/>)

b. Review the plating of the dish above by referring to the importance of clean presentation when carrying out plating quality checks.

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(4)

c. Suggest **FOUR** ways of improving the quality of meals.

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