



**L-Università
ta' Malta**

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL
2022 SUPPLEMENTARY SESSION**

SUBJECT: **Hospitality**
PAPER NUMBER: Synoptic – Unit 2
DATE: 31st October 2022
TIME: 5:30 p.m. to 7:35 p.m.

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

For examiners' use only:

Question	1	2	3	4	5	6	7	8	Total
Score									
Maximum	6	12	8	8	8	8	12	8	70

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

Scenario

- The gastronomical experience when visiting a foreign country is one of the factors determining the tourists’ choice of destination.
- When visiting a country, tourists will look at different aspects of food including the taste, plating, and hygiene.
- All these aspects must be considered by Hospitality businesses to offer a positive culinary experience to visiting tourists.

Question 1

K-2 (6 marks)

a. Categorise the following **TEN** contaminants below into physical, chemical, and biological by ticking (✓) the correct column.

	Physical	Chemical	Biological
i. Fertilizers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ii. Food handler’s clothing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iii. Cleaning chemicals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iv. Equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
v. Bacteria and viruses	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vi. Moulds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vii. Waste control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
viii. Air pollution	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ix. Packaging	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
x. Transport	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(2)

b. Outline the following types of contamination:

i. Physical contamination:

_____ (0.5)

ii. Chemical contamination:

_____ (0.5)

b. Explain **TWO** implications of having menus that cater for different diets and conditions, apart from the needs in food preparation:

Implication 1:

(2)

Implication 2:

(2)

c. Discuss **TWO** menu adaptations to consider when catering for a client with heart disease.

(4)

Question 3

K-3 (8 marks)

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

Sources: cereal products, meat, dairy products, vegetables, butter

Functions: provides the body with energy, maintenance and repair of body tissue, healthy growth of body organs, protection of organs and energy provision, protection from infections and diseases

Nutrient	Source	Function
<i>Vitamins</i>	<i>vegetables</i>	<i>protection from infections and diseases</i>
i. Proteins		
ii. Fats		
iii. Carbohydrates		
iv. Minerals		

(2)

- b. List **FOUR** different beliefs or conditions that require special diets, apart from heart disease.

Belief or condition 1: _____ (0.5)

Belief or condition 2: _____ (0.5)

Belief or condition 3: _____ (0.5)

Belief or condition 4: _____ (0.5)

- c. Describe the diets required for **TWO** beliefs or conditions you listed in Question 3b.

(4)

Question 4

K-6 (8 marks)

a. Categorise the following **EIGHT** commodities below into perishable and non-perishable by ticking (✓) the correct column.

	Perishable	Non-perishable
i. dairy	<input type="checkbox"/>	<input type="checkbox"/>
ii. poultry and eggs	<input type="checkbox"/>	<input type="checkbox"/>
iii. fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
iv. herbs and spices	<input type="checkbox"/>	<input type="checkbox"/>
v. fish	<input type="checkbox"/>	<input type="checkbox"/>
vi. meat	<input type="checkbox"/>	<input type="checkbox"/>
vii. cereals	<input type="checkbox"/>	<input type="checkbox"/>
viii. salt	<input type="checkbox"/>	<input type="checkbox"/>

(2)

b. List **ONE** type of food commodity for each category below.

i. Dairy products: _____ (0.5)

ii. Fats and Oils: _____ (0.5)

iii. Fish: _____ (0.5)

iv. Salts: _____ (0.5)

c. Outline through an example how **TWO** food commodities provided in Question 4a can be used in food preparation.

Food commodity 1: _____

(2)

Food commodity 2: _____

 _____ (2)

8

Question 5

K-4 (8 marks)

a. Categorise the following **TEN** cooking methods into dry cooking, moist cooking and frying by ticking (✓) the correct column.

	Dry Cooking	Moist Cooking	Frying
i. Boiling	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ii. Slow cooking	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iii. Steaming	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iv. Deep frying	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
v. Stir frying	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vi. Sous vide	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vii. Braising	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
viii. Baking	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ix. Pan frying	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
x. Sautéing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(2)

b. List **ONE** different food item for each cooking method below.

- i. Stewing: _____ (0.5)
- ii. Poaching: _____ (0.5)
- iii. Stir Frying: _____ (0.5)
- iv. Deep Frying: _____ (0.5)

c. Outline the processes of blanching and microwave cooking.

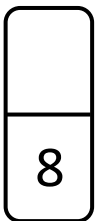
c. Outline **TWO** considerations to be taken during the food rework process, apart from thawing of food.

Consideration 1:

_____ (2)

Consideration 2:

_____ (2)



Question 7

C-3 (12 marks)

a. Identify **FOUR** food commodities that are used in Mediterranean cuisine from the list below.

chana masala	fish	white meat	noodles
whole grains	curry rice	honey	

Food commodity 1: _____ (1)

Food commodity 2: _____ (1)

Food commodity 3: _____ (1)

Food commodity 4: _____ (1)

b. Describe **TWO** uses and **TWO** benefits of herbs and spices in Mediterranean Cuisine.

Use 1

_____ (1)

This question continues on next page.

_____ (4)

12

Question 8

K-9 (8 marks)

a. Match the following desserts to their respective category, by writing the correct letter next to each.

Dessert Categories	
A	Custard and puddings
B	Frozen dessert
C	Cakes
D	Cookies and biscuits

- i. Chocolate Fudge Gateaux: _____ (0.5)
- ii. Gingerbread Man: _____ (0.5)
- iii. Crème Caramel: _____ (0.5)
- iv. Vanilla Ice-Cream: _____ (0.5)

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)

This question continues on next page.

