



**L-Università
ta' Malta**

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL
2024 MAIN SESSION**

SUBJECT:	Hospitality
PAPER NUMBER:	Controlled – Unit 2
DATE:	9 th May 2023
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 in the space provided.

Scenario

- James is a commis chef who started working in a local leading restaurant.
- James was asked by the Executive Chef to present a report on different aspects in the kitchen, including cooking methods, food hygiene and safety and equipment used in the kitchen.

Question 1

C-1 (6 marks)

John needs to demonstrate an understanding of basic nutrition and different diets.

a. Indicate the correct proportions of daily food energy for the **TWO** nutrients below.

	% of daily energy intake	
Fat		(1)
Carbohydrates		(1)

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

i. _____

_____ (1)

ii. _____

_____ (1)

c. Discuss **TWO** menu adaptations to consider when catering for a 'lactose intolerant' client.

 (2)

Question 2

K-1 (4 marks)

James was asked to discuss food hygiene practices and contamination.

a. Name **TWO** good and **TWO** bad hygiene practices.

Good Practice 1: _____ (0.25)

Good Practice 2: _____ (0.25)

Bad Practice 1: _____ (0.25)

Bad Practice 2: _____ (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 **ONE** way to prevent food poisoning apart from good manufacturing practices.

(2)

Question 3

K-5 (4 marks)

James is now required to show his culinary skills.

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

Microwave	Bratt Pan	Chopping boards
	Pots and Pans	Tongs

Mechanical	Plating	Cooking

(1)

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

Fryer: _____

(0.25)

Bain Marie: _____

(0.25)

Measuring Equipment: _____

(0.25)

Combi Oven: _____

(0.25)

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

Size of Equipment: _____

 _____ (1)

Cooking method: _____

 _____ (1)

Question 4

K-6 (4 marks)

James needs to share his understanding on Mediterranean cuisine.

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

Meat	Salt	Processed food	Cereals
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Perishable	Non-perishable

(1)

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

Fats and oils: _____ (0.25)

Dairy: _____ (0.25)

Fish: _____ (0.25)

Herbs and spices: _____ (0.25)

Please turn the page.

c. Outline how fruits and vegetables, and salt can be used in food preparation. Include **ONE** example for each food commodity as part of your outline.

(2)

Question 5


C-3 (6 marks)

James should also know how to use common food commodities when cooking.

a. Table 1 below shows four Maltese dishes and the dishes' main ingredients.

Table 1: Four Maltese dishes and their ingredients

 <p style="text-align: center;">Rabbit Stew https://tinyurl.com/3pv6ukvu</p>	<p>Rabbit Stew: rabbit meat pieces, onions, carrots, potatoes, peas, tomatoes, fresh oregano, stock cube, water, and bay leaves.</p>
 <p style="text-align: center;">Fried Lampuki https://tinyurl.com/yjjwsymd</p>	<p>Fried Lampuki: lampuki pieces, onions, tomato polpa, olives, garlic, basil, and bay leaves.</p>
 <p style="text-align: center;">Cheesecakes https://tinyurl.com/2wbkdpkh</p>	<p>Cheesecakes: ricotta cheese, flour, water, margarine, water, eggs, salt, and pepper.</p>

 <p data-bbox="464 488 528 517">Trifle</p> <p data-bbox="328 517 667 544">https://tinyurl.com/yymamhnu</p>	<p data-bbox="826 197 1437 338">Trifle: custard, sugar, pear, apples, bananas, walnuts, candied cherries, sponge cake, strawberry jelly, whipped cream, ricotta cheese, and milk.</p>
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Identify **FOUR** food commodities used in Maltese cuisine from the pictures above.

- Commodity 1: _____ (0.5)
- Commodity 2: _____ (0.5)
- Commodity 3: _____ (0.5)
- Commodity 4: _____ (0.5)

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

Use 1: _____

_____ (0.5)

Use 2: _____

_____ (0.5)

Benefit 1: _____

_____ (0.5)

Benefit 2: _____

_____ (0.5)

This question continues on next page.

c. The introduction of other cuisines from: 1.) other countries and 2.) other beliefs are two components that have influenced the Mediterranean cuisine. Discuss how these **TWO** components have influenced the Mediterranean cuisine.

_____ (2)

Question 6 **K-7 (4 marks)**

James also needs to know how to purchase and store different food commodities.

a. List **FOUR** considerations that should be taken when purchasing fresh food commodities.

Consideration 1: _____ (0.25)

Consideration 2: _____ (0.25)

Consideration 3: _____ (0.25)

Consideration 4: _____ (0.25)

b. Outline the following labelling techniques when storing food commodities:

i. Using colour coded labels.

(0.5)

ii. Providing information on the label.

(0.5)

c. Describe **TWO** ways of storing different food commodities to retain freshness.

(2)

Question 7

K-10 (4 marks)

Garnishes are an essential part of plating. Therefore, James also needs to show such skills.

a. List **FOUR** different garnishes which can be used in desserts.

Garnish 1: _____ (0.25)

Garnish 2: _____ (0.25)

Garnish 3: _____ (0.25)

Garnish 4: _____ (0.25)

b. State **FOUR** possible flaws when using garnishing in desserts.

- Flaw 1: _____ (0.25)
- Flaw 2: _____ (0.25)
- Flaw 3: _____ (0.25)
- Flaw 4: _____ (0.25)

c. Outline **FOUR** factors to be considered when choosing complementary dessert garnishes.

Question 8 **C-5 (6 marks)**

Lastly, James had to show off his cake making techniques.

a. Describe the 'whisking and 'all-in-one' cake making techniques.

Whisking: _____

All-in-one: _____

b. Explain the properties of eggs and fats used in cake making.

Eggs: _____

_____ (1)

Fats: _____

_____ (1)

c. Explain **FOUR** possible faults of baked cakes.

(2)