Index Number: \_\_\_\_\_ SEC38/s2.23s



## MATRICULATION AND SECONDARY EDUCATION CERTIFICATE EXAMINATIONS BOARD

## SECONDARY EDUCATION CERTIFICATE LEVEL 2023 SUPPLEMENTARY SESSION

SUBJECT: **Hospitality**PAPER NUMBER: Synoptic - Unit 2
DATE: 1<sup>st</sup> November 2023
TIME: 11:30 a.m. to 1:35 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	8	12	8	8	8	8	12	

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

#### **Scenario**

b.

- Joanne is studying Food Preparation and Production at the Institute of Tourism Studies.
- She has various modules on food preparation, nutrition, food safety and contamination and desserts.

Question 1 K-2 (6 marks)

a. Categorise the following **TEN** contaminants below into physical, chemical, and biological by ticking  $(\checkmark)$  the correct column. Only **ONE** category should be ticked for each contaminant.

	Physical	Chemical	Biological
i. The human body			
ii. Parasites			
iii. Raw food storage			
iv. Cloths			
v. Transport			
vi. Non-safe plastic			
vii. Pests			
viii. Equipment			
ix. Cleaning chemicals			
x. Yeast			

	(2)
Outline the following types of contamination:  i. Physical contamination:	
	(0.5)
ii. Chemical contamination:	
	(0.5)
iii. Biological contamination:	
	(0.5)

-	(0.5
	Describe the importance of <b>TWO</b> correct cleaning procedures apart from sterilisation to avoid contamination.
-	
_	
_	
-	
_	
-	(2

Question 2 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: starchy vegetables, eggs, red meat, oils, fruits

Functions: provides the body with energy, maintenance and repair of body tissue, protection of organs and energy provision,

healthy growth of body organs, protection from infections and diseases.

Nutrient	Source	Function
Minerals	Red meat	Healthy growth of body organs
i. Vitamins		
ii. Carbohydrates		
iii. Proteins		
iv. Fats		

(2)

people.

. List <b>FOUR</b> different beliefs or cond	ditions that require spe	ecial diets, apart from diab	etes.
Belief or condition 1:			(0.5)
Belief or condition 2:			(0.5)
Belief or condition 3:			(0.5)
Belief or condition 4:			(0.5)
. Describe the diets required for <b>TV</b>	<b>VO</b> beliefs or condition	ıs you listed in Question 2b	).
			(
			(.)

Question 3 C-1 (12 marks)

Menu planning is crucial in food preparation in order to meet the dietary requirements of different

a. Indicate the correct proportion of daily energy intake for the **TWO** nutrients below.

Nutrient	Daily % of energy intake	
Carbohydrates		(2)
Protein		(2)

	explain <b>TWO</b> implications of having menus which cater for different diets and conditions, apart rom effect on profit:	
Ι	mplication 1:	
-		
-		
_		
_	(2)	
Ι	mplication 2:	
-		
_		
_		
-	(2)	
	Discuss <b>TWO</b> menu adaptations which should be considered when catering for a client with liabetes.	
-		
_		
-		
-		
_		
_		12

Please turn the page.

Question 4 K-5 (8 marks)

a.	Categorise the following	TEN	equipment into	mechanical,	plating	and	cooking	by	ticking	<b>(</b> ✓)
	the correct column. Only	ONE	category should	d be ticked fo	or each e	equip	oment.			

	Mechanical	Plating	Cooking
i. Pots and pans			
ii. Fryers			
iii. Chopping boards			
iv. Measuring equipment			
v. Refrigerator			
vi. Chafing dishes			
vii. Weighing equipment			
viii. Tongs			
ix. Bain Marie			
x. Roasting dishes			

		(	2)
b.	Sta	ate the use of the following equipment:	
	i.	Bratt Pan:	_
		(0.	5)
	ii.	Rotary Toaster:	
		(0.	5)
	iii.	Measuring equipment:	_
		(0.	5)
	iv.	Combi oven:	
		(0.	5)
c.		utline the following aspects that should be considered when selecting equipment for the eparation and cooking of different meals.	he
	Siz	ze of equipment:	
			_
			_
			· つ \

Number of covers:	
	(2)
Question 5	K-7 (8 marks)
a. List <b>FOUR</b> considerations to be taken when purchasing different fresh fo	ood commodities.
Consideration 1:	(0.5)
Consideration 2:	(0.5)
Consideration 3:	(0.5)
Consideration 4:	(0.5)
b. Outline the following labelling techniques when storing food commodities  Use of colour coded labels:	
Information on the label:	
c. Describe <b>TWO</b> ways of storing food commodities to retain freshness.	
	<u>_</u>

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Question 6	K-8 (8 marks)

a.	Identify	<b>FOUR</b>	food	items	that	can	be	rewor	ked	
----	----------	-------------	------	-------	------	-----	----	-------	-----	--

	baked rice	vegetable tr day old bread				nced mea	at
Itei	m 1:						(0.5)
Ite	m 2:						(0.5)
Itei	m 3:						(0.5)
Ite	m 4:						(0.5)
i. I	Food item rev	of the food items					
 ii. I	Food item rev	vork 2:					(1)
	tline <b>TWO</b> o	considerations to	be taken dur	ing the food	rework process	s, apart	from
Cor	nsideration 1:	:					
							(2)

Consideration 2:			
Question 7			K-9 (8 ma
each.		Dessert Categories	
	А	Tarts	-
	В	Chocolate and Candies	
			1
	С	Frozen Desserts	
	C D	Pastries	
i. Cinamon rolls:	D		
	D	Pastries	
ii. Lemon Meringue:	D	Pastries	
ii. Lemon Meringue:	D	Pastries	
ii. Lemon Meringue: iii. Strawberry Sorbet: _ iv. Caramel Lollipop:	D	Pastries	
ii. Lemon Meringue: iii. Strawberry Sorbet: _ iv. Caramel Lollipop:	D	Pastries	

This question continues on next page.

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

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

c. Describe the importance of <b>TWO</b> specific properties	when constructing desserts.
	(4)
	(')
Question 8	C-5 (12 marks)
a. Describe the following cake making techniques.	
All-in-one method:	
	(2)
Whisking:	
	(2)

xplain the properties of the following <b>TWO</b> ingredients used in c	ake making.
iugar:	
ggs:	(2)
	(2)
explain <b>TWO</b> possible faults of baked cakes.	
	1

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