



**L-Università
ta' Malta**

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL
2023 SUPPLEMENTARY SESSION**

SUBJECT: **Hospitality**
PAPER NUMBER: Synoptic – Unit 2
DATE: 1st 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

- 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 (✓) the correct column. Only **ONE** category should be ticked for each contaminant.

	Physical	Chemical	Biological
i. The human body	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ii. Parasites	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iii. Raw food storage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iv. Cloths	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
v. Transport	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vi. Non-safe plastic	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vii. Pests	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
viii. Equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ix. Cleaning chemicals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
x. Yeast	<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)

iii. Biological contamination:

 _____ (0.5)

Question 4

K-5 (8 marks)

a. Categorise the following **TEN** equipment into mechanical, plating and cooking by ticking (✓) the correct column. Only **ONE** category should be ticked for each equipment.

	Mechanical	Plating	Cooking
i. Pots and pans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ii. Fryers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iii. Chopping boards	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iv. Measuring equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
v. Refrigerator	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vi. Chafing dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vii. Weighing equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
viii. Tongs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ix. Bain Marie	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
x. Roasting dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(2)

b. State 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. Outline the following aspects that should be considered when selecting equipment for the preparation and cooking of different meals.

Size of equipment:

 _____ (2)

Number of covers:

_____ (2)

8

Question 5

K-7 (8 marks)

a. List **FOUR** considerations to be taken when purchasing different fresh food 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: _____

_____ (1)

Information on the label: _____

_____ (1)

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

_____ (4)

8

Please turn the page.

Question 6

K-8 (8 marks)

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

baked rice	vegetable trimmings	pastry scrap	cooked minced meat
day old bread	expired milk	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 you identified in Question 6a can be reworked.

i. Food item rework 1:

_____ (1)

ii. Food item rework 2:

_____ (1)

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

Consideration 1:

_____ (2)

Consideration 2:

_____ (2)

8

Question 7

K-9 (8 marks)

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

Dessert Categories	
A	Tarts
B	Chocolate and Candies
C	Frozen Desserts
D	Pastries

- i. Cinamon rolls: _____ (0.5)
- ii. Lemon Meringue: _____ (0.5)
- iii. Strawberry Sorbet: _____ (0.5)
- iv. Caramel Lollipop: _____ (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.

b. Explain the properties of the following **TWO** ingredients used in cake making.

Sugar:

(2)

Eggs:

(2)

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

(4)

12

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