



**L-Università  
ta' Malta**

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE  
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL  
2025 MAIN SESSION**

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<b>SUBJECT:</b>	<b>Hospitality</b>
<b>PAPER NUMBER:</b>	Controlled – Unit 2
<b>DATE:</b>	9 <sup>th</sup> May 2024
<b>TIME:</b>	10:00 a.m. to 11:35 a.m.

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

**Name of candidate** \_\_\_\_\_

**I.D. number** \_\_\_\_\_

**School** \_\_\_\_\_

**Class** \_\_\_\_\_



**Question 2**

**C-1 (6 marks)**

In her course Luana has to show that she knows about simple nutrition and different kinds of diets.

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

	<b>% of daily energy intake</b>	
Carbohydrates		(1)
Proteins		(1)

b. Explain **TWO** implications of having menus that cater for different diets and conditions, apart from the effect on profit.

i. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (1)

ii. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (1)

c. Discuss **TWO** menu adaptations to consider when catering for a client who suffers from diabetes.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (2)

**Question 3**

**K-6 (4 marks)**

Luana is learning the different aspects of Mediterranean cuisine.

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

	Fats and Oils	Fish	Herbs and Spices	Dairy
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Perishable	Non-perishable

(1)

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

Meat : \_\_\_\_\_ (0.25)

Fruits and Vegetables: \_\_\_\_\_ (0.25)

Salt: \_\_\_\_\_ (0.25)

Processed foods: \_\_\_\_\_ (0.25)

c. Outline how dairy and cereals can be used in food preparation.  
 Include **ONE** example for each food commodity as part of your outline.

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(2)

**Question 4**

**K-7 (4 marks)**

Luana is also learning on 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 apart from use of vacuum packing.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (2)

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**Question 5**

**C-3 (6 marks)**

Luana is learning 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>Timpana <a href="https://shorturl.at/AX045">https://shorturl.at/AX045</a></p>	<p>Timpana: pastry, pasta, ground beef, onion, cloves, tomato sauce, tomato paste, peas, Parmesan cheese, breadcrumbs, olive oil.</p>
 <p>Lampuki Pie <a href="https://rb.gy/grn5w">https://rb.gy/grn5w</a></p>	<p>Lampuki Pie: lampuki fish, olive oil, onion, garlic, bell pepper, tomatoes, white wine, fish stock, bay leaves, dried oregano, pastry dough, egg.</p>
 <p>Kusksu <a href="https://shorturl.at/iuzV0">https://shorturl.at/iuzV0</a></p>	<p>Kusksu: onion, garlic, olive oil, tomatoes, vegetable broth, tomato paste, basil, oregano, kusksu pasta, green beans, soft cheeselet, egg.</p>
 <p>Mqaret <a href="http://www.pietrufurnar.com/maltese-imqaret/">http://www.pietrufurnar.com/maltese-imqaret/</a></p>	<p>Mqaret: flour, baking powder, salt, butter, dates, ground cinnamon, orange zest, honey orange blossom water.</p>

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)

c. The Mediterranean cuisine has been influenced by different components.  
Discuss **TWO** of these components.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (2)

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**Question 6**

**K-5 (4 marks)**

Luana is learning about culinary skills.

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

	<b>Mechanical</b>	<b>Plating</b>	<b>Cooking</b>
i. Baking/roasting dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ii. Measuring equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iii. Fryers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iv. Bain Marie	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
v. Chafing dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(1)

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

Grills: \_\_\_\_\_  
 \_\_\_\_\_ (0.25)

Bratt pan: \_\_\_\_\_  
 \_\_\_\_\_ (0.25)

Weighing equipment: \_\_\_\_\_  
 \_\_\_\_\_ (0.25)

Chopping boards: \_\_\_\_\_  
 \_\_\_\_\_ (0.25)

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

Depth of equipment: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_ (1)



Number of covers: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ (1)

**Question 7**

**C-5 (6 marks)**

Luana is learning the different cake making techniques.

a. Describe the 'rubbing-in' and 'creaming' cake making techniques.

Rubbing-in: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ (1)

Creaming: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ (1)

b. Explain the properties of flour and sugar used in cake making.

Flour: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ (1)

Sugar: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ (1)

***This question continues on next page.***



**Question 8**

**K-10 (4 marks)**

Garnishes are an essential part of plating. Therefore, Luana needs to learn 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.

\_\_\_\_\_

\_\_\_\_\_

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\_\_\_\_\_ (2)

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