

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE EXAMINATIONS BOARD
UNIVERSITY OF MALTA, MSIDA

SECONDARY EDUCATION CERTIFICATE LEVEL

MAY 2017

SUBJECT:	Hospitality
PAPER NUMBER:	Controlled – Unit 2
DATE:	26 th May 2017
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.

Scenario

As a Form 4/Year 10 student following a course in the world of food, you have been asked to give a talk to Form 3/Year 9 students who will be continuing the course the following year. It is important that you are able to explain to them your understanding of the world of gastronomy and its importance in the hospitality industry of Malta. In your talk you should explain the importance of discovering, tasting, experiencing, researching and understanding, as well as being able to write about food preparation and the sensory qualities of human nutrition. They may ask you about job prospects, and the various skills needed in food handling and preparation as well as the skills required to work effectively. You should especially be able to highlight the need to be able to care for all types of customers including those with special dietary needs.

Question 1

K6 (4 marks)

As Malta is an island surrounded by water, fresh fish is popular with both the locals as well as tourists. You start off your talk by mentioning meals using fish as a main ingredient both in local as well as current cuisine.

a. List **THREE** dishes that have fish as a main ingredient.

- i. _____
- ii. _____
- iii. _____

(3)

b. List **TWO** ways of storing fresh fish.

- i. _____
- ii. _____

(1)

Question 2

K2 (4 marks)

When preparing food it can be contaminated in many ways. It is necessary that students understand the importance of prevention against food poisoning.

a. Describe **THREE** ways to prevent contamination.

- i. _____

- ii. _____

- iii. _____
_____ (3)

b. List **TWO** ways of correct food storage.

- i. _____
- ii. _____ (1)

Question 3

C1 (6 marks)

It is necessary for the students to understand how important gastronomic knowledge is to employees connected with food production in the Maltese catering industry. To prove this point you are to explain the importance of providing different dietary needs for customers. Therefore you decided to put in your talk examples of such needs.

You must explain to the students how coeliac, lactose intolerant and vegetarian diets force food restrictions on customer lifestyles.

a. Explain what is meant by Coeliac Disease. Give **TWO** example of foods a person with Coeliac Disease should avoid.

Explanation _____

_____ (1)

- i. _____
- ii. _____ (1)

Question continues on the next page

b. Explain what is meant by lactose intolerant. Give **TWO** examples of foods a person who is lactose intolerant should avoid.

Explanation _____

_____ (1)

i. _____

ii. _____ (1)

c. Explain your understanding of a person who is a vegetarian. Give **TWO** examples of food types a person who is a vegetarian would avoid.

Explanation _____

_____ (1)

i. _____

ii. _____ (1)

Question 4

K4 (4 marks)

To give the students an idea of the type of food handling one will carry out, you decided to outline possible cooking methods. Identify and outline **ONE** dry cooking method and **ONE** moist cooking method that you will be required to practice.

a. Dry cooking method : _____

Outline: _____
_____ (2)

b. Moist cooking method : _____

Outline: _____
_____ (2)

Question 5

C3 (6 marks)

The students asked you what skills are important in food preparation. You decided to explain the importance of cutting techniques.

a. Identify and explain **TWO** vegetable cuts.

i. Name _____

Explanation _____

_____ (2)

ii. Name _____

Explanation _____

_____ (2)

b. Identify and explain **ONE** fruit and vegetable cutting skills.

i. Name _____

Explanation _____

_____ (2)

Question 6

K10 (4 marks)

During your presentation to the students you mentioned the use of different types of pastries in gastronomy.

Identify and describe **TWO** types of pastries used in cooking.

a. Type _____

Description _____

_____ (2)

b. Type _____

Description _____

_____ (2)

Please turn the page.

Question 7

C5 (6 marks)

During your talk about the world of food you also mentioned the skill of the whisking and rubbing-in methods when preparing food.

a. Identify **TWO** properties of whisking.

i. _____

ii. _____ (2)

b. Identify **TWO** types of food/sweets that can be made using the whisking method and explain why this method is used for the preparation.

i. Name _____

Explanation _____

ii. Name _____

Explanation _____ (4)

Question 8

K9 (4 marks)

During the question and answer period after your talk, one of the students asks what types of products can be made from cereals.

a. List **TWO** types of pasta made from cereals used in cooking.

i. _____

ii. _____ (1)

b. List **TWO** examples of pasta dishes that can be made using your choices made in part a.

i. _____

ii. _____ (1)

c. Mention **TWO** types of rice used in cooking.

i. _____

ii. _____ (1)

d. List **TWO** examples of rice dishes that can be made using your choices made in part c.

i. _____

ii. _____

(1)

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