

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

SECONDARY EDUCATION CERTIFICATE LEVEL

SEPTEMBER 2017

SUBJECT:	Hospitality
PAPER NUMBER:	Synoptic – Unit 2
DATE:	1 st November 2017
TIME:	10:00 a.m. to 12:05 p.m.

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

Answer ALL questions**Scenario**

You have applied and been accepted for a job as a commis chef in the kitchen of a local hotel. During the course of your work you will be exposed to different experiences and demands. For this purpose you will need to be knowledgeable in all gastronomic aspects connected with food production, handling and storage.

Question 1**A1 (10 marks)**

a. Mention **TWO** ways to demonstrate correct food handling in the kitchen.

i. _____

ii. _____ (2)

b. Describe by means of **TWO** examples the correct use of detergents to do cleaning work.

i. _____

ii. _____ (2)

c. Mention **THREE** items of proper attire to demonstrate good personal hygiene while cooking.

i. _____

ii. _____

iii. _____ (3)

d. Explain **THREE** things to demonstrate correct use of equipment when preparing or cooking food.

i. _____

ii. _____

iii. _____ (3)

Question 2

K8 (4 marks)

Describe **TWO** basic uses of eggs in food preparation.

a. Use 1 _____

Description _____
_____ (2)

b. Use 2 _____

Description _____
_____ (2)

Question 3

K9 (4 marks)

Different cereals are used to produce different commodities that are used in cooking.

a. List **TWO** types of flour and provide a description of each type of flour and their use.

i. Flour: _____

Description: _____
_____ (2)

ii. Flour: _____

Description: _____
_____ (2)

Please turn the page.

Question 4**A2 (10 marks)**

Appropriate preparation is a must when you are going to cook food. In order to make food look more appetizing, good plating techniques are essential.

a. Mention **FOUR** ways to ensure colour contrast in a main course dish.

- i. _____
- ii. _____
- iii. _____
- iv. _____ (4)

b. Answer **true** or **false** (by drawing a circle around the correct word) to the following situations:

- i. Mise-en-place means post service cleaning down. True / False
- ii. You should **never** start cooking before you have all the ingredients you need. True / False
- iii. You should always wash your vegetables before you use them. True / False
- iv. Sauces may be used as decoration for food dishes. True / False
- v. It is OK to serve under-cooked food. True / False
- vi. Pasta should always be cooked 'al dente'. True / False

(6)

Question 5**K1 (4 marks)**

a. In Malta we have dietary guidelines to help people have more healthy eating habits. Identify **FOUR** such guidelines.

- i. _____
- ii. _____
- iii. _____
- iv. _____ (4)

Question 6**K2 (4 marks)**

Food poisoning is an ever present danger when preparing and cooking food. To minimise this from happening, one has to be very careful when preparing to cook or store any food.

a. Describe **TWO** methods of food storage.

i. _____

ii. _____ (2)

b. Describe **TWO** reasons why correct food labelling is important.

i. _____

ii. _____ (2)

Question 7**K3 (4 marks)**

Cuisines take different names and styles. These usually reflect their origin or current trends. Describe the following cuisine styles.

a. Nouvelle cuisine:

_____ (2)

b. Classical cuisine:

_____ (2)

Please turn the page.

Question 8**K4 (4 marks)**

There are at least 14 acknowledged cooking methods in modern cuisines. You need to know their uses and which foods are best cooked using these methods.

a. Outline **TWO** frying methods.

i. Name _____

Outline _____

ii. Name _____

Outline _____ (2)

b. Outline **TWO** dry cooking methods.

i. Name _____

Outline _____

ii. Name _____

Outline _____ (2)

Question 9**C2 (6 marks)**

Physical and chemical contamination is a danger when dealing with food.

a. Explain how the following **TWO** chemical contamination types can happen. In each explanation give **TWO** examples on how contamination can happen.

i. Pesticide:

_____ (2)

ii. Transportation pollution:

_____ (2)

b. What is the name of the legal notice regulating food handlers in Malta?

_____ (2)

Question 10

K5 (4 marks)

Working in a kitchen is hectic work and most of the time you will be working under pressure. To give your best work you need to be able to identify equipment and its uses in food preparation and service. Identify **FOUR** types of cooking equipment and give their use in food preparation.

- i. Type _____
Use _____ (1)
- ii. Type _____
Use _____ (1)
- iii. Type _____
Use _____ (1)
- iv. Type _____
Use _____ (1)

Please turn the page.

Question 11**K6 (4 marks)**

Fish in local cuisine is very popular and the Maltese seek to eat it whenever possible. When preparing fish it is important to be aware that it is highly perishable.

List **FOUR** features to look for when buying fish.

- i. _____ (1)
- ii. _____ (1)
- iii. _____ (1)
- iv. _____ (1)

Question 12**C1 (6 marks)**

As a person dealing with clients either as a chef or as a server, your ability to explain and deal with special dietary requirements is very important. Explain the following diets and suggest a dish that would be ideal for a person having such a dietary requirement.

- a. Diabetes: _____
_____ (2)
- Dish: _____ (1)

- b. High cholesterol: _____
_____ (2)
- Dish: _____ (1)

Question 13

K7 (4 marks)

Meats are an expensive commodity in cooking food. To minimise waste, different meat cuts should be put to their best use. Outline the best cooking method/variation for the following **FOUR** meat cuts:

a. Sirloin cooking variation:

_____ (1)

b. Duck breast cooking variation:

_____ (1)

c. Chicken legs cooking variation:

_____ (1)

d. Flank steak cooking variation:

_____ (1)

Question 14

C3 (6 marks)

Explain the following **THREE** terms that are a result of using different cooking methods.

a. Leasing of nutrients

Explanation: _____

_____ (2)

b. Blanching process

Explanation: _____

_____ (2)

This question continues on the next page.

c. Suitable cooking method

Explanation: _____

_____ (2)

Question 15

C4 (6 marks)

It is imperative that food quality is maintained by checks as well as suggesting ways to improve the sensory features of any meal.

a. Discuss **TWO** quality checks that will help to decide if a dish is of good quality. For each quality check, mention **TWO** factors.

i. Appearance

Discussion: _____
_____ (2)

ii. Texture

Discussion: _____
_____ (2)

b. Mention **TWO** items that can be used to improve the taste and the aroma in a dish.

_____ (2)

Question 16

K10 (4 marks)

Pastries come in different types. Describe the following **TWO** pastry types and for each pastry type give an example of a dish that can be prepared.

a. Puff pastry

Description: _____

Example: _____ (2)

b. Filo pastry

Description: _____

Example: _____ (2)

Question 17

C5 (6 marks)

Whisking and rubbing-in methods are common in cooking today. As a kitchen worker you need to have a clear idea of their uses.

a. Mention **TWO** properties of the rubbing-in method and explain when to use them.

i. Property 1 _____

Explanation _____ (2)

ii. Property 2 _____

Explanation _____ (2)

b. Mention **TWO** recipes that use the rubbing-in method.

i. _____

ii. _____ (2)

Question 18

A3 (10 marks)

Pastry techniques are very common when preparing sweet dishes. They ensure production of attractive and mouth-watering dishes to be made available for customers' delight and appreciation.

a. Mention **FOUR** techniques that ensure production of sweet dishes in a safe and hygienic manner.

i. _____

ii. _____

iii. _____

iv. _____ (4)

b. List **SIX** sweet dishes that are produced with pastries.

i. _____

ii. _____

iii. _____

iv. _____

v. _____

vi. _____ (6)