



L-Università  
ta' Malta

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE  
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL  
2018 SUPPLEMENTARY SESSION**

---

SUBJECT:	<b>Hospitality</b>
PAPER NUMBER:	Synoptic – Unit 2
DATE:	2 <sup>nd</sup> November 2018
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 just started working as a commis chef in a commercial kitchen of a local five-star hotel. During your daily work you shall be dealing with different experiences and demands. You have been accepted for the job since you already had some basic knowledge about food production, food hygiene, storage of food as well some gastronomical aspects of food.

**Question 1**

**A1 (10 marks)**

a. List **TWO** practical examples of correct food handling.

Example 1 \_\_\_\_\_

Example 2 \_\_\_\_\_

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

b. Describe briefly the meaning of a 'cleaning schedule'.

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

c. List **TWO** practical examples of proper kitchen personal attire and explain the importance of personal hygiene.

Example 1: \_\_\_\_\_

Example 2: \_\_\_\_\_

Importance of personal hygiene: \_\_\_\_\_

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

d. Explain why it is imperative to follow correct and safe use of equipment and provide **THREE** examples.

Explanation \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Example 1 \_\_\_\_\_

Example 2 \_\_\_\_\_

Example 3 \_\_\_\_\_ (4)

**Question 2**

**K8 (4 marks)**

a. Describe **TWO** quality points that you should look for when purchasing eggs.

i. \_\_\_\_\_  
\_\_\_\_\_

ii. \_\_\_\_\_  
\_\_\_\_\_ (2)

b. Describe the use of eggs:

i. in Binding agent: \_\_\_\_\_  
\_\_\_\_\_ (1)

ii. when used as a main course: \_\_\_\_\_  
\_\_\_\_\_ (1)

***Please turn the page.***

**Question 3****K9 (4 marks)**

A large variety of products and dishes are made from wheat and cereal and are used in different food recipes.

a. List **FOUR** varieties of flour that can be used for different recipes of baked products.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

(2)

b. List **FOUR** varieties of rice.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

(2)

**Question 4****A2 (10 marks)**

In today's professional kitchen preparation, cooking and plating are important skills that an employee working in the kitchen should have.

a. Give a description of 'mis en place' and state why this is important for a good service to be provided.

Explanation \_\_\_\_\_

\_\_\_\_\_

Importance \_\_\_\_\_

\_\_\_\_\_ (3)

b. List **FIVE** basic plating techniques that are normally used in plating skills.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

v. \_\_\_\_\_

(5)

c. State whether the following situations are **true** or **false** by drawing a circle around the correct word.

- i. Most a la carte dishes are cooked to order. True / False
- ii. Some vitamins found in vegetables can be lost during cooking True / False (2)

**Question 5** **K1 (4 marks)**

Malta has identified some dietary guidelines to help and suggest to people to change to healthy eating habits.

a. Identify **TWO** of these dietary guidelines.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_ (2)

b. Identify **TWO** nutrients that are listed in these guidelines and name a source where these can be obtained from.

- i. Nutrient 1: \_\_\_\_\_  
Source of nutrient 1: \_\_\_\_\_ (1)
- ii. Nutrient 2: \_\_\_\_\_  
Source of nutrient 2: \_\_\_\_\_ (1)

**Question 6** **K2 (4 marks)**

Food can easily be contaminated with harmful bacteria that can cause food poisoning unless preventive measures are taken. You are responsible to oversee that these preventive measures are taken.

Describe **FOUR** ways of preventing food poisoning.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ (4)

**Question 7**

**C2 (6 marks)**

There are known types of food contamination that pose risks and danger to customers and these are physical and chemical contamination.

a. Explain the importance of **TWO** correct cleaning procedures to avoid physical contamination.

Explanation 1: \_\_\_\_\_

\_\_\_\_\_

Explanation 2: \_\_\_\_\_

\_\_\_\_\_ (3)

b. Explain the importance of **TWO** correct cleaning procedures to avoid chemical contamination.

Explanation 1: \_\_\_\_\_

\_\_\_\_\_

Explanation 2: \_\_\_\_\_

\_\_\_\_\_ (3)

**Question 8**

**K3 (4 marks)**

The term 'cuisines' is applied to different styles and trends. It usually reflects their style, origin or current trends.

a. Describe the term 'haute cuisine'.

\_\_\_\_\_

\_\_\_\_\_

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

b. Describe the term 'classical cuisine'.

\_\_\_\_\_

\_\_\_\_\_

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

**Question 9**

**K4 (4 marks)**

There are various cooking methods that are applied to different products and recipes to achieve better results.

a. Outline **TWO** cooking methods which are classified as being moist cooking methods.

i. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

ii. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (2)

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

i. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

ii. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (2)

**Question 10**

**K5 (4 marks)**

In today's hotel kitchens and restaurants one will find various types of equipment.

a. Identify **TWO** mechanical pieces of equipment that one can find in today's kitchens.

i. \_\_\_\_\_  
ii. \_\_\_\_\_ (2)

b. Identify **TWO** different types of cooking equipment.

i. \_\_\_\_\_  
ii. \_\_\_\_\_ (2)

**Question 11**

**K6 (4 marks)**

Fish and shellfish can be found in menus of restaurants. Since fish is a highly perishable product care has to be taken when purchasing fish.

a. List **TWO** things to look for when buying fish.

i. \_\_\_\_\_

ii. \_\_\_\_\_ (2)

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

i. \_\_\_\_\_

ii. \_\_\_\_\_ (2)

**Question 12**

**C1 (6 marks)**

Since you are involved directly in the preparation of food, you need to have basic knowledge of certain food restrictions, conditions or special diets.

a. Explain what 'lactose intolerance' is and give **TWO** products that may contain lactose.

Explanation of lactose intolerance \_\_\_\_\_

\_\_\_\_\_

Product 1 \_\_\_\_\_

Product 2 \_\_\_\_\_ (3)

b. Explain what a 'vegetarian diet' is and give **TWO** products that a vegetarian can eat.

Explanation \_\_\_\_\_

\_\_\_\_\_

Product 1 \_\_\_\_\_

Product 2 \_\_\_\_\_ (3)



**Question 13**

**K7 (4 marks)**

Cuts of different meats and poultry are widely used as a cooking commodity. Depending on the quality of the meat, different cooking methods shall be applied to achieve good results.

a. Outline the following cuts of beef.

Flank steak: \_\_\_\_\_  
\_\_\_\_\_ (1)

Tenderloin: \_\_\_\_\_  
\_\_\_\_\_ (1)

b. List **TWO** variations when cooking meat.

- i. \_\_\_\_\_
- ii. \_\_\_\_\_ (2)

**Question 14**

**C3 (6 marks)**

Cooking of fruits and vegetables requires correct preparation and cooking methods to preserve vitamins and nutrients.

a. Explain why vegetables should be cooled down immediately in ice cold water after 'blanching'.

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

b. Explain the following techniques associated with preparation of cutting vegetables.

Peeling: \_\_\_\_\_  
\_\_\_\_\_ (2)

Grating: \_\_\_\_\_  
\_\_\_\_\_ (2)

***Please turn the page.***

**Question 15**

**C4 (6 marks)**

Customers are constantly demanding quality when dining out in restaurants. Quality may be achieved through checks and sensory features that improve taste and presentation.

a. Discuss the following quality check factors which are to be considered prior to serving food to customers.

Appearance: \_\_\_\_\_

Colour: \_\_\_\_\_

Aroma: \_\_\_\_\_

\_\_\_\_\_ (3)

b. Discuss **THREE** ways to improve taste and appearance (sensory features) of food.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

\_\_\_\_\_ (3)

**Question 16**

**K10 (4 marks)**

Different type of pastry dough is used to produce different types of pastries.

a. Describe 'puff pastry' and give **ONE** example of a dish where puff pastry is used.

Description: \_\_\_\_\_  
\_\_\_\_\_

Example: \_\_\_\_\_ (2)

b. Describe the ratio of fat to flour in the preparation of 'short crust pastry' and give **ONE** example where short crust pastry can be used.

Description: \_\_\_\_\_  
\_\_\_\_\_

Example: \_\_\_\_\_ (2)

**Question 17**

**C5 (6 marks)**

In most pastry recipes the terms 'whisking' and 'rubbing-in' are commonly listed techniques that are used during preparation. You are expected to understand what these terms mean when following recipes.

a. Explain the term 'whisking' and give **ONE** example where whisking is used in the preparation of a pastry sweet or dessert.

Explanation: \_\_\_\_\_  
\_\_\_\_\_ (2)

Example: \_\_\_\_\_ (1)

b. Explain the term 'rubbing-in' and list **TWO** recipes where this is used.

Explanation: \_\_\_\_\_  
\_\_\_\_\_ (2)

Recipe 1: \_\_\_\_\_

Recipe 2: \_\_\_\_\_ (1)

***Please turn the page.***

**Question 18****A3 (10 marks)**

There are various pastry techniques that are commonly used in the preparation of sweet dishes. This ensures that attractive and mouth-watering sweets or desserts are made available for customers' delight and appreciation.

- a. List **FOUR** techniques other than the whisking and rubbing-in method that are used in the production of sweets and desserts which are prepared in a safe and hygienic manner.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

iv. \_\_\_\_\_

(4)

- b. List **THREE** pastry sweets or desserts that are classically produced in the pastry department.

i. \_\_\_\_\_

ii. \_\_\_\_\_

iii. \_\_\_\_\_

(6)