| Candidate Name | Centre Number | Candidate Number |
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WELSH JOINT EDUCATION COMMITTEE

General Certificate of Secondary Education



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124/02

CATERING

PAPER 2

Higher Tier - Grades D to A*

P.M. WEDNESDAY, 13 June 2007

(2 hours)

Examiner Only

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INSTRUCTIONS TO CANDIDATES

Write your name, centre number and candidate number in the spaces at the top of this page.

Answer all questions.

Write your answers in the spaces provided in this booklet. Where the space is not sufficient for your answer, continue the answer at the back of the book, taking care to number the continuation correctly.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question.

No certificate will be awarded to a candidate detected in any unfair practice during the examination.

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| <i>(a)</i> | Name two high-risk foods. | | [2 |
|------------|--|---------------------------------------|---------------|
| | (i) | | |
| | (ii) | | |
| (b) | Temperature control is important to help prevent food poisoning. Complete the following table. | | |
| | Temperature | Critical Control Point | |
| | (i) | Chilled foods | |
| | Above 63°C | (ii) | |
| | (iii) | Core temperature of cooked food | |
| | | | |
| (c) | Explain how the personal hygiene of the | he food handler can help prevent food | poisoning. [4 |
| | | he food handler can help prevent food | poisoning. [4 |
| | | he food handler can help prevent food | poisoning. [4 |
| | | he food handler can help prevent food | poisoning. [4 |

2.

Children's menu

For young people under twelve years old

Macaroni Cheese

Elbow macaroni in a cheese sauce served with fresh vegetables or chips

Beefburger

A beefburger served on a toasted bun with mayonnaise and relish Served with chips

*********** Chicken strips

Tender breaded chicken served with chips and a dipping sauce

Price includes

An ice-cream sundae with a choice of strawberry or chocolate topping served with whipped cream and sprinkles

A choice of a soft drink, milk or juice

| (a) | Give reasons why some cleating guidelines. | nildren's meals | served in restaur | ants may fail t | o meet healthy [3] |
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| [In your answer you should include reference to the nutritional value, taste, texture and appearance of the dishes.] |
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| appearance of the dishes.] |
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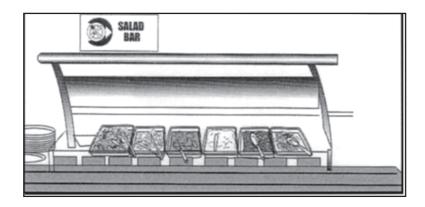
3. Eggs are valuable commodities in the Catering industry.



| (a) Name two nutrients found in eggs. | [2] |
|--|-------|
| (i) | |
| (ii) | |
| (b) Give two quality points you would look for when accepting a delivery of fresh eggs. | [2] |
| (i) | |
| (ii) | |
| (c) Why are chefs encouraged to use pasteurised egg products? | [2] |
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| (d) | Explain why eggs are such a useful ingredient to a caterer. | [8] |
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4. Salad bars are increasingly popular in restaurants.



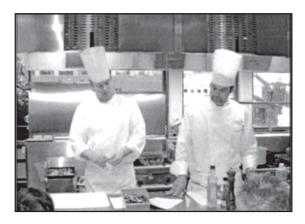
| (a) | Discuss the reasons why salad bars have increased in popularity. | [4] |
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| (b) | Name two high carbohydrate salads that could be included in the salad bar. | [2] |
| | (i) | |
| | (ii) | |

| | When salads are displayed for sale they need to be protected against sources of contamination. To avoid contamination suggest possible ways of displaying and serving food safely. | | | |
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| (| Displaying food | [3] | | |
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| (i | Serving food | [3] | | |
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| (a) Why is d | ietary fibre an important part of our diet? | |
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| (b) Study the | e following menu: | |
| | | |
| | <u>Lunch</u> | |
| | Starters | |
| | Tomato soup or | |
| | Breaded mushrooms with a garlic dip | |
| | Main courses | |
| | Lasagne, chips and peas or | |
| | Cheese and onion pasty, chips and peas or | |
| | Chicken curry and rice | |
| | Desserts | |
| | Apple crumble and custard or | |
| | Ice-cream and chocolate sauce | |
| | | |
| | recently started work in a factory canteen. He wants to increase the lunchtime menu. | ne fibre conte |
| | provements that need to be made to the existing menu to help the | e factory wor |
| increase their fi | bre (NSP) intake. | |
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| You may contine your answer to (b) here. | |
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6. Safe working in the kitchen is important.



| (a) | State two aims of the Health and Safety at Work Act. | [2] |
|---------|---|-----|
| (b) | Identify the major causes of accidents in a commercial kitchen. | [4] |
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| (c) | Discuss ways in which accidents in the catering kitchen can be avoided. | [6] |
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| 7. | 7. Either, | | | | | | |
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| (a) | Succ | essful restaurants put the needs of their customers first. | |
|--------|--------|---|-----|
| | (i) | Discuss how a caterer can measure and record customer satisfaction. | [6] |
| | (ii) | Your head chef is concerned about rising costs. Discuss how rising costs can managed without dropping standards. [Reference may be made to the following in your answer: foods used; labor equipment; fuel and waste.] | |
| Or, | | | |
| (b) | Cate | rers have to respond to changing customer needs. | |
| | Disci | uss how a caterer can | |
| | (i) | meet the needs of a culturally diverse society, | [6] |
| | | and | |
| | (ii) | meet the needs of customers with special dietary requirements. | [6] |
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