Instructions to candidates:

a) Time allowed: Three hours (plus an extra ten minutes’ reading time at the start – do not write anything during this time)
b) Answer any FIVE questions
c) All questions carry equal marks. Marks for each question are shown in [ ]

1. An increase in demand for ethnic foods has generated a wider selection of ethnic restaurants.
a) Explain why the influence of ethnic cultures has increased. [4]
b) Describe the characteristics with which the Chinese diet is associated. [8]
c) Clarify how Judaism laws govern the Jewish diet. [8]

2. Proteins may be described as large biological molecules that perform a vast array of functions within living organisms.
a) State why protein is needed by the body.
b) Identify foods that contain animal protein.
c) Specify the main sources of vegetable protein.
d) Describe the composition of protein.
e) Explain how protein may be denatured during the cooking process. [4 each]

3. The process of eating should bring pleasure to the consumer, and the extent of the pleasure a person experiences will be dependent upon their senses. Critically examine how senses measure factors that will influence our enjoyment of food. [20]

4. The use of a purchase specification will bring uniformity and consistency to the purchasing process.
a) Construct a purchase specification for a commodity of your choosing, and identify the sub-headings under which information about that commodity will be recorded. For EACH sub-heading, give ONE example of the type of information that should be specified in that section. [15]
b) Discuss advantages to the caterer of using standardised recipes. [5]

5. A vending machine may be used to dispense snacks, beverages, alcohol, cigarettes and other consumer goods.
a) Examine factors that need to be agreed upon before installing a vending machine. [10]
b) Discuss the advantages of installing a vending machine for the service of cold non-alcoholic drinks. [10]

6. Energy costs continue to rise and form a significant proportion of overhead costs, for which their control is essential to the running of a financially successful hospitality unit.
a) Compare and contrast the advantages and disadvantages of the use of gas against the use of electricity. [10]
b) Substantial savings can be made by the installation of energy-saving equipment and the efficient use of fuel. Examine other energy conserving measures that may be implemented in a kitchen. [10]
7. Hazard Analysis and Critical Control Point (HACCP) is a procedure designed to safeguard consumer health by critically examining each stage of the food processing system.
   a) Construct a HACCP flow diagram for frozen poultry, from delivery to service, and indicate the Critical Control Points that need to be given particular attention to minimise health risks. [10]
   b) Some foods require recipe modification when adopting them in a cook-chill process. Discuss what modifications you would introduce during the production of EACH of the following dishes intended for rapidly chilling the cooked food and reheating it for service:
      i) Battered fish
      ii) Scrambled eggs
      iii) Mashed potatoes
      iv) Flour-based sauces
      v) Braised meat
   [10]

8. Catering employees, especially in a kitchen, are required to be adequately trained and supervised to ensure safe practices are maintained.
   a) Identify the difference between a burn and a scald, and describe how such injuries should be treated. [5]
   b) Specify FIVE courses of action that could be carried out by staff in a kitchen to reduce the risk of them being injured from burns and scalds. [5]
   c) Identify THREE components necessary for a fire to start, and the principal methods of extinguishing a fire. [6]
   d) Explain how you would deal with a fire in a deep fat fryer. [4]