

Candidate Name	Centre Number	Candidate Number
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**GCSE**

124/01

**CATERING**

**PAPER 1**

**Foundation Tier**

A.M. THURSDAY, 14 May 2009

2 hours

For Examiner only	
Question	Mark awarded
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	
<b>TOTAL</b>	

**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.

*Answer all questions.*

1. The following statements are either **true** or **false**.  
Put a tick (✓) in the box to show the correct answer.

[4]

	<b>True</b>	<b>False</b>
(i) Pickling is a method of preserving food.		
(ii) Self-raising flour is used in bread making.		
(iii) Butter is an animal fat.		
(iv) A palette knife is used to chop onions.		

2. Complete the following sentences using the correct term.

[4]

Garnish	Sauté	Reduce	Puree
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- (i) ..... means to toss in hot fat.
- (ii) A decoration for savoury food is known as a .....
- (iii) To ..... a liquid is to make it thicker by boiling or simmering.
- (iv) A ..... is formed when food is passed through a sieve to make it smooth.

3. Hygiene rules are important in catering.

(a) Why should nails be kept short and clean? [1]

.....

(b) Give **one** reason why hair should be tied back or covered. [1]

.....

4.



Important information is provided for the caterer on food packaging.

Identify **four points of information** found on food packaging. [4]

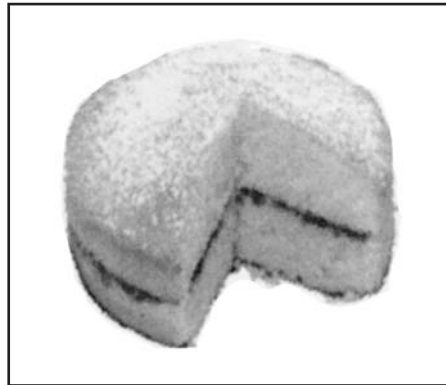
(i) .....

(ii) .....

(iii) .....

(iv) .....

5. (a)



Complete the following paragraph using the words below.

[4]

self-raising flour

caster sugar

margarine

baking powder

The creaming method can be used to make Victoria sandwiches and fairy cakes.

..... and ..... are creamed together to give a light, fluffy mixture.

Beaten eggs are added carefully and then ..... is folded in to give a soft dropping consistency.

The all-in-one or one-stage method can be used instead of the traditional creaming method.

..... may need to be added to the flour as less air is incorporated during the mixing.

(b) Name **two other** methods of cake making.

[2]

(i) .....

(ii) .....

(c) State **two** ways in which **fairy cakes** could be decorated for afternoon tea.

[2]

(i) .....

(ii) .....

6.



When an accident occurs in a catering kitchen, details must be recorded on an accident form.

(a) Give **three** details that must be included on an accident form. [3]

(i) .....

(ii) .....

(iii) .....

(b) List **three** types of accident that can occur in a catering kitchen. [3]

(i) .....

(ii) .....

(iii) .....

(c) Explain how accidents can be prevented in a catering kitchen. [5]

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7. (a) Food needs to be stored at the correct temperature.

(i) At what temperature should food be stored in a refrigerator? [1]

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(ii) At what temperature should frozen food be stored? [1]

.....

(b) State **three** rules that catering staff should follow when storing food in a refrigerator. [3]

(i) .....

.....

(ii) .....

.....

(iii) .....

.....

(c) What is meant by the term 'high risk'? [1]

.....

(d) Name **two** 'high risk' foods. [2]

(i) .....

(ii) .....

(e) Explain why frozen chicken should be defrosted thoroughly before cooking. [3]

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8. Many cereal grains are used to make flour.



(a) Complete the table below giving a **different use** for each type of flour. [3]

Type of flour	Used for
Wholemeal flour	(i) .....
Corn flour	(ii) .....
Plain flour	(iii) .....

(b) Flour should be stored correctly.  
Describe how flour should be stored in a catering kitchen. [2]

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(c) Other cereal grains such as rice are widely used in catering. Discuss why rice is a useful food commodity for the caterer. [5]

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9.



Breakfast is often served ‘buffet style’ in hotels.

(a) Suggest a selection of hot and cold dishes that could be served for a breakfast buffet. [4]

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(b) Explain the **benefits** of a ‘buffet style’ breakfast service to both **customer** and **caterer**. [4]

(i) Customer

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.....

.....

.....

(ii) Caterer

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.....



10. Ashley is a cook in a nursery school.

(a) State the important points that should be considered when planning healthy meals for children. [4]

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(b) Plan a healthy **two course meal** that will appeal to the nursery children. [3]

<p>Main course:</p> <p>.....</p> <p>Accompaniments:</p> <p>.....</p> <p>.....</p> <p>Dessert:</p> <p>.....</p>
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