

Candidate Name	Centre Number	Candidate Number
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GCSE

124/02

CATERING

PAPER 2

Higher Tier

A.M. THURSDAY, 14 May 2009

2 hours

For Examiner only	
Question	Mark awarded
1	
2	
3	
4	
5	
6	
7	
8	
TOTAL	

INSTRUCTIONS TO CANDIDATES

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

Answer **all** questions.

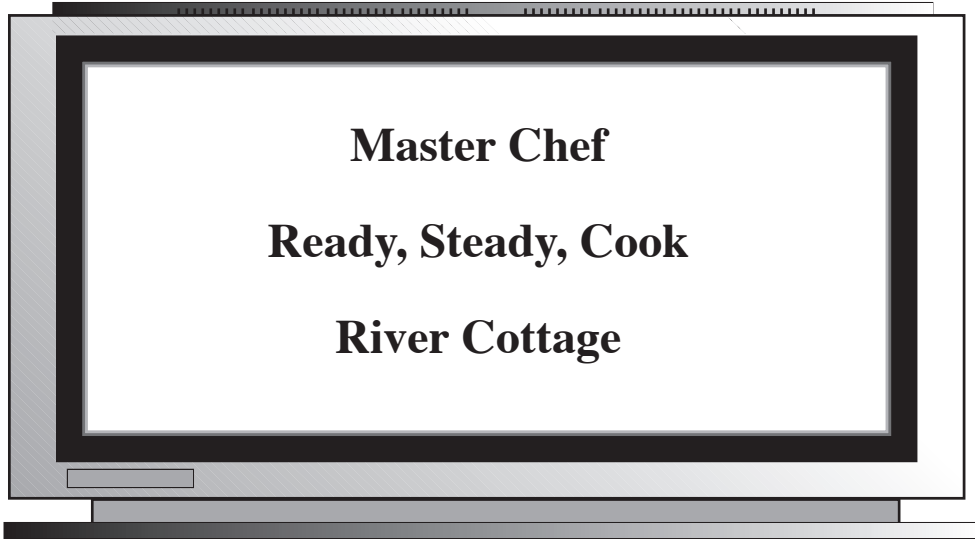
Write your answers in the spaces provided in this booklet. Where the space is not sufficient for your answer, continue the answer at the back of the book, taking care to number the continuation correctly.

INFORMATION FOR CANDIDATES

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

Answer **all** questions.

1.



There are a growing number of TV programmes featuring chefs.

- (a) How would you expect a TV chef to be dressed to show a high standard of personal **hygiene**? [2]

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- (b) State **three** hygiene rules you would expect the chef to follow while working. [3]

(i)

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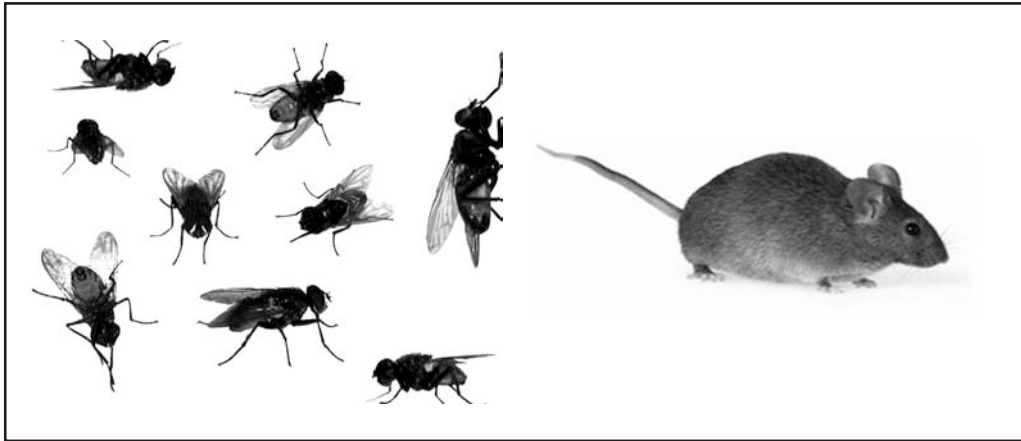
(ii)

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(iii)

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2.



Food pests such as flies and mice can be a source of food poisoning.

Give **three** ways in which caterers can prevent the risk of infestation by food pests. [3]

- (i)
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- (ii)
-
- (iii)
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3.



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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4. 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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5.



Chicken dishes are a popular choice in restaurants.

(a) Give **three** reasons why chicken dishes are so popular. [3]

(i)

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(ii)

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(iii)

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(b) Explain why chicken is a 'high risk' food. [2]

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(c) State **two** checks that should be carried out before accepting a delivery of fresh chicken breasts. [2]

(i)

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(ii)

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6. **Cook-chill** is a modern method of food production.



(a) Cook-chill foods have a short shelf life. Explain the term 'short shelf life'. [1]

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(b) Cook-chill foods are often 'bought in' by caterers. Explain the benefits of using cook-chill foods to the caterer. [3]

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(c) **Temperature control** is vital when **storing** and **regenerating** (reheating) cook-chill foods. Explain the temperature controls that are needed and give reasons why they are important. [6]

(i) **Storing** cook-chill foods

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(ii) **Regenerating** cook-chill foods

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7. (a) Food presentation is very important.
Discuss the points that need to be considered when presenting food for the following:

(i) a buffet for an 18th birthday party; [4]

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(ii) a high class restaurant serving plated meals. [4]

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(b) Evaluate the importance of good customer care when serving food. [4]

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