

Candidate Name	Centre Number	Candidate Number
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GCSE

124/02

CATERING

PAPER 2

Higher Tier

A.M. THURSDAY, 20 May 2010

2 hours

For Examiner's use 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.



EARLYBIRD DEAL

Available 7 days a week until 6.30pm

Unlimited free salad with every main meal

STARTERS £2.49

<p>Flame-Grilled Chicken Wings Choose from our Trade Winds sauce of sticky honey, lime & chilli or our classic barbecue sauce.</p> <p>Fresh Melon ☺ A combination of fresh honeydew melon and watermelon, fresh strawberries, raspberries and blueberries.</p> <p>The Harvester® King Prawn Cocktail King prawns, crisp iceberg lettuce and a classic Thousand Island dressing, served with buttered brown bread.</p>	<p>Breaded Mushrooms ✓ Crispy button mushrooms served with our garlic & herb dip.</p> <p>Soup of the Day ☺ Ask for today's chef's choice.</p> <p>Harvest Festival [£4.99 to share between 2] Flame-grilled barbecue chicken wings, crunchily breaded mushrooms, crackerjack king prawns, corn on the cob and beer battered onion rings, served with ginger & chilli dip and barbecue sauce.</p>
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MAINS £4.99

<p>The Original Spitroast Half a freshly spitroasted chicken lightly seasoned and served with crisp seasoned fries, corn on the cob and our delicious barbecue dip.</p> <p>Simply Chicken ☺ A succulent flame-grilled double breast of chicken served with a jacket potato and garden peas.</p> <p>Gammon Steak Served with crisp seasoned fries, garden peas, a grilled half tomato and your choice of a grilled fresh pineapple ring or two fried eggs.</p> <p>Kickin' Garlic Chicken Half a freshly spitroasted chicken drizzled with a buttery, roasted garlic sauce with a feisty chilli kick. Served with crisp seasoned fries and corn on the cob.</p> <p>Simply Pasta ☺ Wholowheat penne pasta in a rich tomato sauce, served with garlic bread on the side. To make this meal really healthy let us know and we'll leave off the garlic bread.</p>	<p>Fish, Chips & Peas Chunky battered haddock served with crisp seasoned fries and garden peas.</p> <p>The Harvester® Burger 100% flame-grilled beef burger topped with Emmental cheese. Served with sliced tomato, iceberg lettuce and mayonnaise in a soft white bread bun with crisp seasoned fries.</p> <p>Hot Piri Piri Spitroast Chicken Half a freshly spitroasted chicken drizzled with spicy Piri Piri sauce. Served with crisp seasoned fries and corn on the cob.</p> <p>Bourbon BBQ Glazed Spitroast Half a freshly spitroasted chicken drizzled with our own recipe barbecue sauce. Served with crisp seasoned fries and corn on the cob.</p> <p>Mesquite Chicken Burger A succulent flame-grilled chicken breast dusted with a smoky, spicy mesquite seasoning. Served in a soft white bread bun with crisp seasoned fries.</p>
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MAINS £5.99

<p>Totally Stuffed Mushrooms ✓ Open mushrooms stuffed with delicious blue Shropshire cheese and cherry tomato risotto. Served with buttered baby potatoes, garden peas and grilled tomato.</p> <p>The Original Combo A quarter of freshly spitroasted chicken and a half rack of flame-grilled ribs. Served with crisp seasoned fries, corn on the cob and our classic barbecue dip.</p> <p>Chicken 'N' Mash ☺ Great any day of the week! Half a spitroasted chicken, served with fresh mash, rich gravy and peas.</p> <p>Simply Pasta with a Cajun Blackened Chicken Breast A succulent Cajun blackened chicken breast on a bed of wholowheat penne pasta in a rich tomato sauce, served with garlic bread on the side.</p>	<p>Scampi & Chips Crunchy breaded scampi served with crisp seasoned fries and garden peas.</p> <p>Barbecue Chicken & Bacon Flame-grilled sweetcured bacon steak and Emmental cheese served between chicken breasts, with Hickory smoked barbecue sauce. Served with hot buttered baby potatoes and garden peas.</p> <p>Bacon Burger Our beef burger topped with a flame-grilled, sweetcured bacon steak and Emmental cheese. Served with sliced tomato, iceberg lettuce and mayonnaise in a soft white bread bun with crisp seasoned fries.</p>
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Or why not try...

8oz Rump Steak £7.99

An 8oz prime cut of rump steak, specially trimmed to our exacting specifications and grilled just the way you like it. Served with crisp seasoned fries, garden peas and a grilled half tomato.

All dishes subject to availability. www.harvester.co.uk

(a) Name **three** costs, other than food costs, that need to be considered when calculating the **selling price** of dishes. [3]

(i)

(ii)

(iii)

(b) Give **three** reasons why portion control is important in the catering industry. [3]


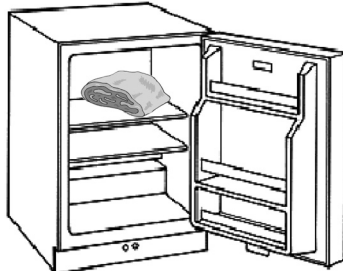
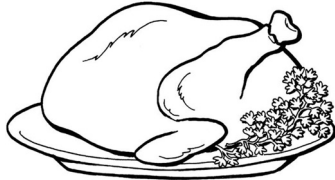

(i)
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(ii)
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(iii)
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2. Complete the Hazard Analysis Critical Control Points (HACCP) chart shown below.

[8]

	Hazard	Control
<p>(a)</p>  <p>Delivery of fresh fish</p>		
<p>(b)</p>  <p>Raw meat in fridge</p>		
<p>(c)</p>  <p>Roast chicken</p>		
<p>(d)</p>  <p>Food on a hot counter</p>		

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3. Milk and milk products form a large part of our diet.

(a) Name **two** nutrients found in milk.

(i) [1]

(ii) [1]

(b) Describe the **types** of milk available and **explain** how they meet the needs of a caterer. [6]

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4.



(a) Give **two** reasons why soup is a popular choice in cafeterias and restaurants. [2]

(i)

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(ii)

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(b) State **two** points to look for in a good quality soup. [2]

(i)

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(ii)

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(c) Soup kettles are often used in cafeterias and restaurants. Explain the benefits to

(i) the customer,

[2]

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(ii) the caterer.

[2]

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(d) Describe how a caterer can enhance both the presentation and serving of the soup and the service area in a restaurant. [5]

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Eating too much fat can cause obesity.

5. (a) State **two other** risks to health caused by excess fat in the diet. [2]

(i)

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(ii)

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(b) Discuss how chefs can reduce **the amount of fat** in the dishes they produce. [4]

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(c) Explain other **nutritional factors** that chefs should consider when producing healthier dishes. [5]

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- 6. Identify the range of packaging materials used for sandwiches and wraps and assess their fitness for purpose. [6]

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7.



There are many types of counter service.

(a) Describe the qualities needed by staff working in a cafeteria offering counter service. [4]

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(b) The owner of a busy cafeteria is considering changing from wait service to counter service. Discuss the benefits of making this change. [6]

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8. **Either,**

(a) The prevention of accidents is an essential part of a head chef’s responsibility.

Discuss this statement in relation to:

- (i) the kitchen environment, [6]
- (ii) legislation and staff training. [6]

Or,

(b) Your catering group is to provide a cold buffet for a group of students visiting from Japan. The food will be prepared during your catering lessons and served that evening.

- (i) Discuss the factors that you will have to take into account when **planning** the menu. [6]
- (ii) Explain, with reasons, the **precautions** that you would take when **storing** and **serving** the dishes for the evening. [6]

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Acknowledgements.

Page 2 - Q.1

Earlybird Deal menu - <http://www.harvester.co.uk>

Page 4 - Q.2

Clip Art images

Page 8 - Q.4

Black Buffalo soup kettle - http://www.nisbets.ie/product_images/detail/L715.jpg

Page 12 - Q.7

Pizza Hut - http://www.lanka.info/shops/onlineprofiles/images/srilanka_pizzahut.jpg