



NSW Education Standards Authority

**2019** HIGHER SCHOOL CERTIFICATE EXAMINATION

# Hospitality

## Kitchen Operations and Cookery

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### General Instructions

- Reading time – 5 minutes
- Working time – 2 hours
- Write using black pen
- Calculators approved by NESA may be used
- Write your Centre Number and Student Number at the top of pages 9, 11, 13 and 15

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### Total marks: 80

#### **Section I – 15 marks** (pages 2–5)

- Attempt Questions 1–15
- Allow about 20 minutes for this section

#### **Section II – 35 marks** (pages 9–15)

- Attempt Questions 16–21
- Allow about 50 minutes for this section

#### **Section III – 15 marks** (pages 17–18)

- Attempt Question 22
- Allow about 25 minutes for this section

#### **Section IV – 15 marks** (page 19)

- Attempt Question 23
- Allow about 25 minutes for this section

## Section I

15 marks

Attempt Questions 1–15

Allow about 20 minutes for this section

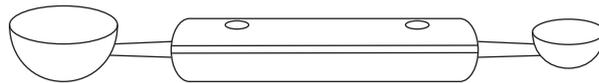
Use the multiple-choice answer sheet for Questions 1–15.

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1 Which of the following is a bacterial food contaminant?

- A. Hair
- B. Bleach
- C. Hepatitis A
- D. *Escherichia coli* (E. coli)

2 A utensil is shown.



What utensil is represented?

- A. Apple corer
  - B. Metal spoon
  - C. Ice-cream scoop
  - D. Parisienne scoop
- 3 What does the award rate of pay ensure?
- A. Employees work at maximum productivity.
  - B. All employee mandatory training is up to date.
  - C. Employees are paid the correct minimum wage.
  - D. Employees are provided with promotion opportunities.

- 4 Which combination of coloured cutting boards is correct for the preparation of rare roast beef and raw prawns?

	<i>Rare roast beef</i>	<i>Raw prawns</i>
A.	Blue	Red
B.	Brown	Blue
C.	Green	Yellow
D.	Red	Blue

- 5 Which method of cookery involves immersing food in boiling water or hot oil for a brief period of time?

- A. Blanching
- B. Boiling
- C. Braising
- D. Sautéing

- 6 Which sauce is derived from mayonnaise?

- A. Hollandaise
- B. Jus
- C. Tartare
- D. Velouté

- 7 When taking delivery of whole fresh fish, which set of qualities indicates freshness?

- A. Clear eyes, firm flesh, ocean smell
- B. Cloudy eyes, firm flesh, ocean smell
- C. Clear eyes, hard loose scales, strong smell
- D. Bright red gills, hard loose scales, strong smell

- 8 Which of the following sets out the industry accepted measurements for Jardinière carrots?
- A. 3 mm × 3 mm × 3 mm
  - B. 3 mm × 3 mm × 40 mm
  - C. 4 mm × 4 mm × 20 mm
  - D. 8 mm × 8 mm × 8 mm
- 9 Which type of pastry is prepared by firstly melting butter in boiling water, then stirring in plain flour followed by whisking in eggs?
- A. Choux
  - B. Filo
  - C. Puff
  - D. Shortcrust
- 10 Which legislation specifically states that employees at food preparation premises must be certified in food safety?
- A. *Work Health and Safety Regulation 2017* (NSW)
  - B. *Fair Trading Amendment (Australian Consumer Law) Act 2010*
  - C. Australia New Zealand Food Standards (ANZFS) Code ('the Code')
  - D. *Food Amendment (Food Safety Supervisors) Act 2009* (NSW) (as amended)
- 11 How does a fire blanket extinguish a fire?
- A. It smothers the flames and limits oxygen available for the fire to burn.
  - B. It smothers the flames and increases oxygen available for the fire to burn.
  - C. It accelerates the flames and limits the oxygen available for the fire to burn.
  - D. It accelerates the flames and increases the oxygen available for the fire to burn.

**12** During a busy service period, it is reported to the head chef that rat droppings are present in the dry store.

What corrective action should be taken immediately?

- A. Contact a pest control company.
- B. Record and continue with food preparation and service.
- C. Stop food preparation and service and close establishment.
- D. Dispose of contaminated food, clean and sanitise the dry store.

**13** What piece of equipment is used to monitor the temperature of potentially high-risk foods?

- A. Metal skewer
- B. Milk thermometer
- C. Meat thermometer
- D. Temperature probe

**14** Which of the following requires a safety data sheet (SDS) in a hospitality establishment?

- A. Seafood
- B. Vinegar
- C. Citrus fruits
- D. Coffee beans

**15** How should a hospitality establishment comply with the requirement to identify damage, wear and faults in electrical equipment?

- A. Daily cleaning
- B. Electrical tagging
- C. Routine inspection
- D. Electrical stocktake

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Centre Number

# Hospitality Kitchen Operations and Cookery

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Student Number

## Section II

**35 marks**

**Attempt Questions 16–21**

**Allow about 50 minutes for this section**

Answer the questions in the spaces provided. These spaces provide guidance for the expected length of response.

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### Question 16 (3 marks)

Outline the importance of a Responsible Conduct of Gaming/Gambling (RCG) qualification. **3**

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**Question 17** (4 marks)

Describe the knowledge and skills required for a specific job role within the hospitality industry.

**4**

Specific job role: .....
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Centre Number

# Hospitality

## Kitchen Operations and Cookery

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Student Number

Section II (continued)

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**Question 18** (4 marks)

- (a) Outline features of communication that ensure effective workflow in a commercial kitchen. **2**

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- (b) How does poor workflow affect colleagues in a commercial kitchen? **2**

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**Question 19** (8 marks)

- (a) Define the term *recyclable products*. Include an industry example in your response. **2**

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- (b) Describe strategies which could be employed in the kitchen area of a restaurant to manage water and energy use. **3**

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- (c) Describe the benefits to the establishment of environmentally-friendly work practices employed in a commercial kitchen. **3**

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Centre Number

# Hospitality

## Kitchen Operations and Cookery

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Student Number

Section II (continued)

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**Question 20** (8 marks)

- (a) Why are salamanders regularly used in the preparation of menu items in a commercial kitchen? **2**

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- (b) Outline the characteristics of poached foods. **3**

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- (c) Explain how the presentation of food affects a customer's level of satisfaction during a dining experience. **3**

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## **Hospitality**

### **Kitchen Operations and Cookery**

#### **Section III**

**15 marks**

**Attempt Question 22**

**Allow about 25 minutes for this section**

Answer the question in a writing booklet. Extra writing booklets are available.

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**Question 22** (15 marks)

**Please turn over**

**Question 22** (15 marks)

The following information has been taken from a standard recipe card for an entrée menu item.

<i>Recipe name:</i>	Tempura Vegetables		
<i>Number of portions:</i>	1		
<i>Serving size per portion:</i>	360 g		
<i>Projected selling price:</i>	\$8.50		
<i>Projected ingredient cost:</i>	\$3.10		
<i>Ingredients:</i>	<i>Quantity:</i>		
	<i>Weight</i>	<i>Volume</i>	<i>Quantity</i>
Tempura batter		120 mL	
Capsicum			$\frac{1}{4}$
Sweet potato	60 g		
Broccolini	80 g		
Eggplant	60 g		
Button mushrooms			4
Soy sauce		20 mL	

- (a) Outline how the batter is prepared and stored for the Tempura Vegetables recipe. **3**
- (b) Six customers have each ordered Tempura Vegetables as an entrée. What quantity of each ingredient is needed to make the six entrées? **3**
- (c) Explain the possible causes and indicators of problems when cooking battered menu items and the corrective actions required to improve the product. **9**

## Section IV

**15 marks**

**Attempt Question 23**

**Allow about 25 minutes for this section**

Answer the question in a SEPARATE writing booklet. Extra writing booklets are available.

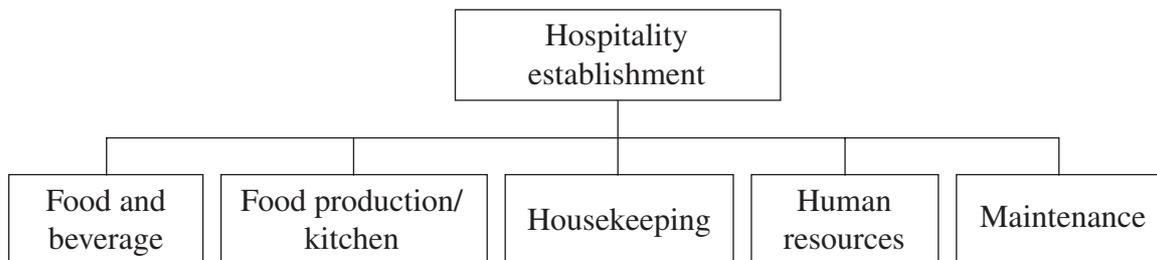
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Your answer will be assessed on how well you:

- demonstrate knowledge and understanding relevant to the question
  - communicate ideas and information using relevant workplace examples and industry terminology
  - present a logical and cohesive response
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### Question 23 (15 marks)

The department structure of a hospitality establishment is shown.



Explain both the legal and ethical obligations of workers in **THREE** of the departments in this establishment.

**End of paper**

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