



NSW Education Standards Authority

2020 HIGHER SCHOOL CERTIFICATE EXAMINATION

Hospitality

Kitchen Operations and Cookery

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 and 11

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 9–14)

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

Section III – 15 marks (page 15)

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

Section IV – 15 marks (page 16)

- 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.

- 1 Which of the following is a naturally poisonous food?
 - A. Blue cheese
 - B. Rhubarb leaves
 - C. Snow pea sprouts
 - D. Button mushrooms

- 2 Which knife would be most suitable to peel and cut kiwi fruit?
 - A. Chef's
 - B. Filleting
 - C. Paring
 - D. Turning

- 3 What type of garnish is traditionally used on a Caesar salad?
 - A. Croutons
 - B. Salt flakes
 - C. Parsley sprig
 - D. Lemon wedge

- 4 While supervising an *all you can eat buffet* you see a customer drop the serving spoon from the tray of beef stroganoff on the floor and then put it back in the food.

What should be your immediate action?

 - A. Inform the manager at the end of the service period
 - B. Remove the spoon and tray of stroganoff from the buffet
 - C. Replace the dirty spoon with a clean spoon in the tray of stroganoff
 - D. Ignore what you saw because the customer picked the spoon straight up

- 5 What is a key feature of a table d'hôte menu?
- A. Guests serve themselves
 - B. Each dish is separately priced
 - C. Limited choice for each course
 - D. Dishes rotate on a weekly cycle
- 6 Which allied and related industry is responsible for the provision of facilities and services for large corporate gatherings such as conventions, trade shows and exhibitions?
- A. Recreation
 - B. Entertainment
 - C. Tourism and travel
 - D. Meetings, incentives, conferences and events (MICE)
- 7 What type of fat is the most suitable to use for deep frying?
- A. Butter
 - B. Olive oil
 - C. Peanut oil
 - D. Canola oil
- 8 Which menu item would contain tomato concasse?
- A. Bruschetta
 - B. Crepe suzette
 - C. Beef Wellington
 - D. Lobster mornay
- 9 A number of customers fall ill after consuming food from the same local hotel.
- What body would be responsible for the immediate response to this issue?
- A. Local council
 - B. Safe Work Australia
 - C. NSW Food Authority
 - D. Food Standards Australia and New Zealand

- 10** Which of the following menu items is the LEAST suitable to prepare and cook at the beginning of a shift and reheat later for dinner service?
- A. Ratatouille
 - B. Fish and chips
 - C. Braised lamb shanks
 - D. Teriyaki chicken stir-fry
- 11** A bleach solution is used to mop the floor of the kitchen at the end of each shift.
- Which procedure should be used to dispose of the solution?
- A. Pour onto the herb garden
 - B. Pour into the stormwater drain outside the kitchen
 - C. Pour down the sink designated for hand washing
 - D. Pour down the cleaner's sink that feeds into the sewage system
- 12** Which method of cookery is associated with the culinary term *basting*?
- A. Braising
 - B. Roasting
 - C. Poaching
 - D. Deep frying
- 13** What work group does the Health and Safety Representative (HSR) advocate for in a hospitality establishment?
- A. Contractors
 - B. Customers
 - C. Employees
 - D. Management

14 Which dish would most likely use *blind baking* as part of its preparation?

- A. Apple pie
- B. Crème caramel
- C. Salmon en papillote
- D. New York cheesecake

15 How many filets would two flat fish and two round fish yield in total?

- A. 6
- B. 8
- C. 10
- D. 12

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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.

Question 16 (7 marks)

- (a) Identify the types of fire extinguishers suitable to use on a fat or oil fire. **2**

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- (b) Outline the purpose of the code of practice related to manual handling. **2**

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- (c) Outline strategies that establishments could use to ensure the security of personal customer information. **3**

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Question 17 (8 marks)

- (a) Explain why washing vegetables is an effective method in preventing food contamination. **3**

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- (b) Discuss the impact of online food order and delivery services on the hospitality industry. **5**

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Student Number

Section II (continued)

Question 18 (5 marks)

- (a) Why is it important to reset the scale display to zero before weighing ingredients? **2**

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- (b) Complete the table by filling in the associated information about each type of food. **3**

<i>Food type</i>	<i>Examples</i>	<i>Indicators of freshness</i>	<i>Use in different dishes</i>
Meat	Beef	1. 2.
Dry goods	Rice Flour	Free of weevils Free of weevils Sauces and baked cakes and pastries
Vegetables	Spinach	1. 2.



Question 19 (6 marks)

- (a) A bistro pre-makes multiple trays of lasagne and freezes them to use as a lunch special. Describe the correct procedure to thaw, reheat and hold a whole tray of lasagne. **3**

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- (b) What impact does poor workflow in the restaurant have on back-of-house service? **3**

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Question 20 (4 marks)

Propose responsible practices that should be implemented to reduce the negative environmental impact when cleaning a commercial kitchen. Support your answer with industry examples.

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Please turn over





Question 21 (5 marks)

Explain the purpose and process of different blanching methods. Support your answer with industry examples.

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Hospitality

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Section III

15 marks

Attempt Question 22

Allow about 25 minutes for this section

Answer the question in the Section III Writing Booklet. Extra writing booklets are available.

Question 22 (15 marks)

The following ingredients, ordered yesterday, have just been delivered to the commercial kitchen.

Delivery note		
<i>Amount</i>	<i>Description</i>	<i>Specification</i>
5 kg	Prawns	King
4 doz	Eggs	Hen
10 kg	Beef fillet	Whole
10	Lettuce	Iceberg
10 kg	Pasta	Penne
15 kg	Chicken wings	Fresh

- (a) Describe the criteria used to check for the freshness and quality of each item when the delivery arrives at the commercial kitchen. **5**
- (b) Explain the key principles of Hazard Analysis and Critical Control Points (HACCP) using ONE high-risk food from this order. **10**

Please turn over

Section IV

15 marks

Attempt Question 23

Allow about 25 minutes for this section

Answer the question in the Section IV Writing Booklet. Extra writing booklets are available.

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)

Poor working conditions and underpayment are both widespread issues within the hospitality industry.

Explain how an employee can access current information and assistance if they are experiencing these issues within their employment.

End of paper