



NSW Education Standards Authority

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Centre Number

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Student Number

2024 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 this page

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 16–20
- Allow about 50 minutes for this section

Section III – 15 marks (page 29)

- Attempt Question 21
- Allow about 25 minutes for this section

Section IV – 15 marks (page 30)

- Attempt Question 22
- 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 What is the correct temperature range to maximise freshness and food safety in refrigerated food?

- A. -1°C to 4°C
- B. 0°C to 5°C
- C. 1°C to 6°C
- D. 2°C to 7°C

2 A menu is rotated each week for one month.

Which menu type is this?

- A. Set
- B. Cyclic
- C. A la carte
- D. Smorgasbord

3 A fisherman's basket is a dish that includes a selection of fried, battered or crumbed seafood.

Which row of the table identifies appropriate accompaniments for a fisherman's basket?

	<i>Garnish</i>	<i>Sauce</i>
A.	Lemon wedge and parsley	Tartare
B.	Lemon wedge and parsley	Bechamel
C.	Tomato salsa and oregano	Tartare
D.	Tomato salsa and oregano	Bechamel

- 4 Which of the following are the indicators of freshness and quality in fruit and vegetables?
- A. Firm, excess soil
 - B. Firm, no blemishes
 - C. Sour odour, blemishes
 - D. Sour odour, no signs of insects
- 5 What is a common preventative measure for pests such as flies, cockroaches, rats and mice in a food service establishment?
- A. Leaving food items uncovered to deter pests from nesting
 - B. Storing garbage and waste in open containers near the kitchen
 - C. Using chemical pesticides directly on food surfaces to repel pests
 - D. Regularly cleaning and sanitising food preparation areas and surfaces
- 6 What are the quality characteristics of stir-fried food?
- A. Glossy, crunchy, bland
 - B. Scorched, soggy, bland
 - C. Glossy, crunchy, flavourful
 - D. Scorched, soggy, flavourful
- 7 The purpose of basting during roasting is to
- A. increase moisture.
 - B. reduce cooking time.
 - C. promote even cooking.
 - D. hold a product's shape.
- 8 Which of the following statements is true in relation to a manageable workplace accident?
- A. It results in an external investigation.
 - B. It can be resolved by a first aid officer.
 - C. It requires a staff member to call an ambulance.
 - D. It requires the first aid officer to drive the employee to hospital.

- 9** Task rotation is a safe work practice that aims to prevent
- A. slips and falls.
 - B. cuts and grazes.
 - C. burns and scalds.
 - D. sprains and strains.
- 10** What should be consulted after there has been a chemical-related accident?
- A. Food safety plan
 - B. Safety data sheet
 - C. Safe work method statement
 - D. Standard operating procedure
- 11** What is the purpose of the Australia New Zealand Food Standards Code?
- A. To moderate food prices
 - B. To define the role of the NSW Food Authority
 - C. To ensure the safety, quality and integrity of food and beverages
 - D. To regulate the import of food products into Australia and New Zealand
- 12** When portioning and plating a steak with chips and gravy, what would be the most appropriate combination of equipment to portion each item?

	<i>Steak</i>	<i>Chips</i>	<i>Gravy</i>
A.	Ruler	Flat handle scoop	Measuring cup
B.	Ruler	Slotted spoon	Ladle
C.	Scales	Flat handle scoop	Ladle
D.	Scales	Slotted spoon	Measuring cup

13 Which row of the table identifies suitable foods for each method of cookery?

	<i>Stewing</i>	<i>Poaching</i>	<i>Steaming</i>
A.	Beef	Pears	Snow peas
B.	Snow peas	Brownies	Bolognese
C.	Pears	Bolognese	Brownies
D.	Brownies	Beef	Pears

14 When preparing sanitiser, the manufacturer specifies a 3 : 1 ratio of water to chemical.

What is the total quantity of water and chemical required to fill a 700 mL container?

	<i>Water (mL)</i>	<i>Chemical (mL)</i>
A.	235	465
B.	350	350
C.	465	235
D.	525	175

15 Which of the following shows steps of the risk control hierarchy in the correct order?

- A. Substitute the risk, isolate the risk, report and review
- B. Eliminate the risk, report the risk, substitute and review
- C. Eliminate the risk, minimise the risk, monitor and review
- D. Substitute the risk, minimise the risk, monitor and review

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Centre Number

Hospitality
Kitchen Operations and Cookery

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Student Number

Sections II, III and IV
Answer Booklet

Instructions

- Write your Centre Number and Student Number at the top of this page.
- Use this answer booklet for Sections II, III and IV.
- Follow the instructions inside this booklet as to where you should write your answers.

Please turn over

Section II

35 marks

Attempt Questions 16–20

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 (5 marks)

- (a) Outline how knives should be stored in a commercial kitchen. **2**

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- (b) Describe the features and uses of a palette knife. **3**

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Question 17 (5 marks)

- (a) Outline a strategy a hospitality business could implement to assist in the elimination of bias and harassment in the workplace. **2**

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- (b) Outline TWO conflict resolution techniques a hospitality employee could use when dealing with a dissatisfied customer. **3**

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Question 18 (9 marks)

- (a) Describe the cookery method *steaming*. 2

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- (b) Describe the indicators of an unsafe or faulty salamander. 3

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- (c) A chef is introducing new dishes to the menu and has chosen to serve grilled steak. 4

Justify why a chef would choose to grill a steak.

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Question 19 (10 marks)

- (a) Identify hygienic work practices that a food handler should use to prevent contamination. **2**

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- (b) Describe the legal responsibilities of a food safety supervisor. **3**

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- (c) An employee accepts a delivery of food for a kitchen. **5**

Identify the processes to be followed to ensure critical points of Hazard Analysis and Critical Control Points (HACCP) guidelines are met. Use industry examples to support your response.

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If you require more space to answer Section III, you may ask for an extra writing booklet.

If you have used an extra writing booklet for Section III, tick here.

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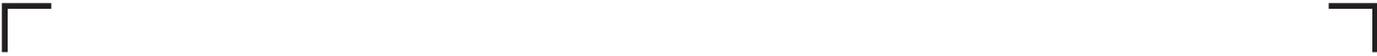
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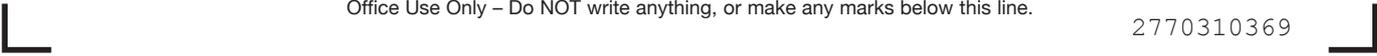
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If you require more space to answer Section IV, you may ask for an extra writing booklet.

If you have used an extra writing booklet for Section IV, tick here.



Hospitality Kitchen Operations and Cookery

Section III

15 marks

Attempt Question 21

Allow about 25 minutes for this section

Answer the question on pages 15–21 of the Sections II, III and IV Answer Booklet. Extra writing booklets are available.

Question 21 (15 marks)

Below is the dinner menu, being served in a restaurant.

Dinner Menu

Two-course set menu \$55 per person

Entrée
Deep fried chicken tenders in our special batter, served with a spicy sauce

Main
Sous vide beef and bok choy served with boiled potatoes

- (a) A customer who has ordered this menu is served chicken tenders that are dark brown on the outside and pink in the centre. 2
- Identify the possible causes for this result.
- (b) Describe the safety practices required when using the utensils and equipment to produce the chicken tenders. 5
- (c) Explain how cooking time and temperature affect each element of the main course. 8

Please turn over

Section IV

15 marks

Attempt Question 22

Allow about 25 minutes for this section

Answer the question on pages 22–28 of the Sections II, III and IV Answer 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 22 (15 marks)

Explain the potential consequences if food safety is not adhered to throughout the ‘paddock to plate’ process.

End of paper