

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD**SECONDARY EDUCATION CERTIFICATE LEVEL
2025 SUPPLEMENTARY SESSION**

SUBJECT:	Hospitality
PAPER NUMBER:	Synoptic – Unit 2
DATE:	3 rd November 2025
TIME:	8:30 a.m. to 10:35 a.m.

**THIS PAPER SHOULD BE RETURNED TO THE INVIGILATOR
AFTER THE EXAMINATION.**

For examiners' use only:

Question	1	2	3	4	5	6	7	8	Total
Score									
Maximum	6	8	12	8	8	8	12	8	

Answer **ALL** questions in the space provided.

Scenario

- Jael is a Year 10 Hospitality student and is doing an experiential learning week in a 5-star hotel.
- Since she will be shadowing the chefs in the kitchen, she needs to attend an induction course on kitchen hygiene, nutrition, and other food preparation areas.

Question 1

K-6 (6 marks)

a. Categorise the following **FOUR** food commodities below into perishable and non-perishable by ticking the correct column.

Food Commodities	Perishable	Non-Perishable
i. Poultry and eggs	<input type="checkbox"/>	<input type="checkbox"/>
ii. Cereals	<input type="checkbox"/>	<input type="checkbox"/>
iii. Herbs and spices	<input type="checkbox"/>	<input type="checkbox"/>
iv. Dairy	<input type="checkbox"/>	<input type="checkbox"/>

(2)

b. List **ONE** type of food for each of the following food commodities.

i. Fats and oils: _____ (0.5)

ii. Fish: _____ (0.5)

iii. Fruits and vegetables: _____ (0.5)

iv. Meat: _____ (0.5)

c. Outline how any **TWO** food commodities can be used in food preparation. Include an example for each food commodity as part of your outline.

Food commodity 1: _____

_____ (1)

Food commodity 2: _____

_____ (1)

6

Question 2

K-1 (8 marks)

a. Name **TWO** good and **TWO** bad hygiene practices.

Good practice 1: _____ (0.5)

Good practice 2: _____ (0.5)

Bad practice 1: _____ (0.5)

Bad practice 2: _____ (0.5)

b. State **FOUR** causes of food poisoning.

Cause 1: _____ (0.5)

Cause 2: _____ (0.5)

Cause 3: _____ (0.5)

Cause 4: _____ (0.5)

c. Describe **TWO** ways of preventing food poisoning.

_____ (4)

8

Please turn the page.

Question 3

C-2 (12 marks)

Knives are one of the most important tools that a chef needs when working.

a. Identify the correct knife to be used in the following food preparations.

Food preparation	Knife	
Filleting a fish		(1)
Peeling an apple		(1)
Chopping carrots		(1)
Slicing roasted beef		(1)

b. Explain the importance of the following tasks for the correct upkeep, handling and storage of knives.

Sharpening of knives:

_____ (2)

Appropriate transportation of knives:

_____ (2)

c. Justify the use of the following **TWO** cuts in food preparation.

Julienne: _____

_____ (2)

Brunoise: _____

_____ (2)

12

Question 4

K- 5 (8 marks)

a. Categorise the following **TEN** equipment into mechanical, plating and cooking by ticking (✓) the correct column. Only **ONE** category should be ticked for each equipment.

	Mechanical	Plating	Cooking
i. Microwave	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ii. Combi oven	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iii. Chopping boards	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iv. Baking/Roasting dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
v. Weighing equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vi. Tongs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
vii. Pots and pans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
viii. Chafing dishes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ix. Fryers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
x. Measuring equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(2)

b. State the use of the following equipment:

Bain Marie: _____
 _____ (1)

Bratt Pan: _____
 _____ (1)

c. Outline **TWO** aspects that should be considered when selecting equipment for the preparation and cooking of different meals apart from material of equipment.

 _____ (4)

8

Please turn the page.

Question 5

K-3 (8 marks)

- a. Relate the following nutrients with their sources and functions by completing Table 1 below. The first one has been completed as an example.

Sources: cereals, eggs, butter, red meat, vegetables

Functions: healthy growth of body organs, protection from infections and diseases, provides the body with energy, maintenance and repair of body tissue, protection of organs and energy provision

Table 1: Body functions

Nutrient	Source	Function
Vitamins	vegetables	For protection from infections and diseases
Proteins		
Carbohydrates		
Fats		
Minerals		

(2)

- b. List **FOUR** different beliefs or conditions that require special diets, apart from Halal.

Belief/condition 1: _____ (0.5)

Belief/condition 2: _____ (0.5)

Belief/condition 3: _____ (0.5)

Belief/condition 4: _____ (0.5)

- c. Describe the diets required for **TWO** beliefs or conditions you listed in Question 5b.

(4)

8

Question 6

K-10 (8 marks)

a. List **FOUR** different types of garnishes which can be used in desserts.

Garnish 1: _____ (0.5)

Garnish 2: _____ (0.5)

Garnish 3: _____ (0.5)

Garnish 4: _____ (0.5)

b. State **TWO** possible flaws that can occur when garnishing desserts.

Flaw 1:

_____ (1)

Flaw 2:

_____ (1)

c. Outline **TWO** considerations to be taken when choosing complementary dessert garnishes.

_____ (4)

8

Question 7

C-5 (12 marks)

a. Describe the following cake making techniques.

Rubbing-in method: _____

_____ (2)

This question continues on next page.

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Creaming method: _____

_____ (2)

b. Explain the properties of the following ingredients used in cake making.

Fat: _____

_____ (2)

Eggs: _____

_____ (2)

c. Explain **TWO** possible faults of baked cakes.

_____ (4)

Question 8

K-8 (8 marks)

a. Identify **FOUR** food items from the ones given below that can be reworked.

expired milk	baked pasta	cooked minced chicken	pastry scrap
day old bread	vegetable trimmings	ready-cooked food	

- Item 1: _____ (0.5)
- Item 2: _____ (0.5)
- Item 3: _____ (0.5)
- Item 4: _____ (0.5)

b. State how **TWO** of the food items you identified in Question 8a can be reworked.

Food item rework 1: _____

_____ (1)

Food item rework 2: _____

_____ (1)

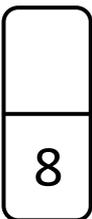
c. Outline **TWO** considerations to be taken during the food rework process, apart from documentation for records.

Consideration 1: _____

_____ (2)

Consideration 2: _____

_____ (2)



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