



L-Università
ta' Malta

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL
2024 SUPPLEMENTARY SESSION**

SUBJECT: **Hospitality**
 PAPER NUMBER: Synoptic – Unit 2
 DATE: 1st November 2024
 TIME: 5:30 p.m. to 7:35 p.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	8	12	

Question 2

K-3 (8 marks)

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

Sources: cereals, red meat, oils, eggs, 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

Nutrient	Source	Function
<i>Minerals</i>	<i>Red meat</i>	<i>Healthy growth of body organs</i>
i. Fats		
ii. Proteins		
iii. Carbohydrates		
iv. Vitamins		

(2)

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

- Belief or condition 1: _____ (0.5)
- Belief or condition 2: _____ (0.5)
- Belief or condition 3: _____ (0.5)
- Belief or condition 4: _____ (0.5)

- c. Describe the diets required for **TWO** beliefs or conditions you listed in Question 2b.

(4)

8

Please turn the page.

Question 3

C-2 (12 marks)

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

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

Food preparation	Knife	
Removing the bones from a chicken thigh		(1)
Cutting bread		(1)
Chopping onions		(1)
Spreading cream on a cake		(1)

b. Explain the importance of the following **TWO** tasks for the upkeep, handling and storage of knives:

Storing in a clean dry place:

_____ (2)

Use for intended purpose:

_____ (2)

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

Chiffonade:

_____ (2)

Paysanne:

_____ (2)

12

Question 4

K-4 (8 marks)

- a. Classify the following cooking methods into dry cooking, moist cooking and drying. Only **ONE** category should be ticked for each cooking method.

	Dry Cooking	Moist Cooking	Frying
i. Baking	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
ii. Sous vide	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iii. Pan frying	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
iv. Simmering	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
v. Sautéing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(2)

- b. List **ONE** food item for each of the following cooking methods. Do not use same food item more than once.

i. Stir-frying: _____ (0.5)

ii. Roasting: _____ (0.5)

iii. Pressure cooking: _____ (0.5)

iv. Stewing: _____ (0.5)

- c. Outline the following **TWO** cooking methods.

Slow cooking:

_____ (2)

Braising:

_____ (2)

8

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Question 5

K-7 (8 marks)

a. List **FOUR** considerations to be taken when purchasing different fresh food commodities.

Consideration 1: _____ (0.5)

Consideration 2: _____ (0.5)

Consideration 3: _____ (0.5)

Consideration 4: _____ (0.5)

b. Outline the following labelling techniques when storing food commodities.

Use of colour coded labels: _____
_____ (1)

Information on the label: _____
_____ (1)

c. Describe **TWO** ways of storing food commodities to retain freshness apart from vacuum packaging.

_____ (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.

i. Flaw 1:

_____ (1)

ii. Flaw 2:

_____ (1)

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

_____ (4)

8

Question 7

K-9 (8 marks)

a. Match the following desserts to their respective category, by writing the correct letter next to each dessert.

Dessert Categories	
A	Cakes
B	Cookies
C	Custards and Puddings
D	Tarts

i. Christmas Pudding: _____ (0.5)

ii. Red Velvet: _____ (0.5)

iii. Apple Pie: _____ (0.5)

iv. Chocolate chip cookie: _____ (0.5)



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Question 8

C-3 (12 marks)

a. Table 1 below shows two Italian dishes and the dishes' main ingredients.

Table 1: Two Italian dishes and their ingredients

 <p style="text-align: center;">Veal Ragu <i>(Source: https://shorturl.at/cfJW2)</i></p>	<p>Veal Ragu: olive oil, veal roast, salt and pepper, onion, garlic, fennel seeds, red pepper flakes, tomato paste, red wine, tomatoes, thyme, bay leaf, balsamic vinegar, parmesan shavings, parsley.</p>
 <p style="text-align: center;">Skillet Chicken Cacciatore <i>(Source: https://shorturl.at/jvVWY)</i></p>	<p>Skillet Chicken Cacciatore: chicken thighs, salt and pepper, olive oil, onion, garlic, carrots, mushrooms, thyme, white wine, crushed tomatoes, drained capers, parsley.</p>

Identify **FOUR** food commodities used in Italian cuisine from the pictures above.

Commodity 1: _____ (1)

Commodity 2: _____ (1)

Commodity 3: _____ (1)

Commodity 4: _____ (1)

b. Describe **TWO** uses and **TWO** benefits of using herbs and spices in Mediterranean cuisine.

Use 1: _____

 _____ (1)

Use 2: _____

 _____ (1)

Benefit 1: _____

 _____ (1)

Benefit 2: _____

 _____ (1)

This question continues on next page.

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