



**L-Università  
ta' Malta**

MATRICULATION AND SECONDARY EDUCATION CERTIFICATE  
EXAMINATIONS BOARD

**SECONDARY EDUCATION CERTIFICATE LEVEL  
2026 MAIN SESSION**

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SUBJECT:	<b>Hospitality</b>
PAPER NUMBER:	Controlled – Unit 2
DATE:	8 <sup>th</sup> May 2025
DURATION:	10:00 a.m. to 11:35 a.m.

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

**Name of candidate** \_\_\_\_\_

**I.D. number** \_\_\_\_\_

**School** \_\_\_\_\_

**Class** \_\_\_\_\_

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

**Scenario**

- Janel is taking a course in food preparation.
- In the course, she is studying different aspects in the kitchen operations, including cooking methods, kitchen equipment, and food hygiene and safety.

**Question 1**

**C-1 (6 marks)**

In her course, Janel is learning about nutrition and different types of diets.

a. Indicate the correct proportions of daily food energy for the **TWO** nutrients below.

	<b>% of daily energy intake</b>
Proteins	
Fats	

(1)

(1)

b. Explain **TWO** implications of having menus that cater for different diets and conditions, apart from informed staff.

Implication 1: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ (1)

Implication 2: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_ (1)

c. Discuss **TWO** menu adaptations to consider when catering for a client who is coeliac.

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_







**Question 3**

**C-3 (6 marks)**

Janel is learning the different aspects of Mediterranean cuisine and the use of common food commodities whilst cooking.

a. Table 1 below shows four Mediterranean dishes and their main ingredients.

Table 1: Four Mediterranean dishes and their ingredients

 <p><a href="https://shorturl.at/USbMi">https://shorturl.at/USbMi</a></p>	<p><b>Spaghetti Carbonara:</b> spaghetti, eggs, guanciale, pecorino romano cheese, black pepper.</p>
 <p><a href="https://rb.gy/y9wc2d">https://rb.gy/y9wc2d</a></p>	<p><b>Margherita Pizza:</b> pizza dough, tomato sauce, fresh mozzarella, fresh basil, olive oil.</p>
 <p><a href="https://shorturl.at/qzyvL">https://shorturl.at/qzyvL</a></p>	<p><b>Lasagna:</b> lasagna pasta, ground beef, tomato sauce, ricotta cheese, mozzarella and parmesan cheese.</p>
 <p><a href="https://shorturl.at/svddb">https://shorturl.at/svddb</a></p>	<p><b>Risotto alla Milanese:</b> arborio rice, saffron, butter, broth, parmesan cheese.</p>

Identify **FOUR** food commodities used in Mediterranean cuisine noted in the images above.

Commodity 1: \_\_\_\_\_ (0.5)

Commodity 2: \_\_\_\_\_ (0.5)

Commodity 3: \_\_\_\_\_ (0.5)

Commodity 4: \_\_\_\_\_ (0.5)

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

Use 1: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (0.5)

Use 2: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (0.5)

Benefit 1: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (0.5)

Benefit 2: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (0.5)

c. The Mediterranean cuisine has been influenced by different components.  
Discuss **TWO** of these components, apart from customers' general demands.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
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\_\_\_\_\_  
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\_\_\_\_\_

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(2)

**Question 4**

**K-6 (4 marks)**

a. Categorise the **FOUR** commodities below into perishable and non-perishable.

Cereals	Poultry and eggs	Meat	Sugar and honey
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Perishable	Non-perishable

(1)

b. List **ONE** type of food commodity for each category below.

Fish : \_\_\_\_\_ (0.25)

Dairy: \_\_\_\_\_ (0.25)

Fats and Oils: \_\_\_\_\_ (0.25)

Processed foods: \_\_\_\_\_ (0.25)

c. Outline how fruits and vegetables, and salt can be used in food preparation. Include **ONE** example for each food commodity as part of your outline.

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(2)

**Question 5**

**K-7 (4 marks)**

Janel is also learning on how to purchase and store different food commodities.

a. List **FOUR** considerations that should be taken when purchasing fresh food commodities.

Consideration 1: \_\_\_\_\_ (0.25)

Consideration 2: \_\_\_\_\_ (0.25)

Consideration 3: \_\_\_\_\_ (0.25)

Consideration 4: \_\_\_\_\_ (0.25)

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

Use of colour coded labels.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (0.5)

Providing information on the label.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (0.5)

c. Describe **TWO** ways of storing different food commodities to retain freshness apart from storing of fresh ingredients on display.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (2)

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**Question 6**

**K-5 (4 marks)**

In the same course, Janel is also learning about culinary skills.

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

	<b>Mechanical</b>	<b>Plating</b>	<b>Cooking</b>
Pots and Pans	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Tongs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Bratt Pan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Chopping boards	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Combi oven	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(1)

- b. State the use of the following **FOUR** preparation equipment.

Chafing dishes: \_\_\_\_\_  
 \_\_\_\_\_ (0.25)

Bain Marie: \_\_\_\_\_  
 \_\_\_\_\_ (0.25)

Measuring equipment: \_\_\_\_\_  
 \_\_\_\_\_ (0.25)

Salamander: \_\_\_\_\_  
 \_\_\_\_\_ (0.25)

- c. Outline the following **TWO** aspects that should be taken into consideration when choosing equipment to prepare and cook different meals.

Cooking method: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_ (1)

Time available: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ (1)

**Question 7**

**K-10 (4 marks)**

Garnishes are an essential part of plating. Therefore, Janel needs to learn garnishing skills.

a. List **FOUR** different garnishes that can be used in desserts.

- Garnish 1: \_\_\_\_\_ (0.25)
- Garnish 2: \_\_\_\_\_ (0.25)
- Garnish 3: \_\_\_\_\_ (0.25)
- Garnish 4: \_\_\_\_\_ (0.25)

b. State **FOUR** possible flaws in dessert garnishing.

- Flaw 1: \_\_\_\_\_ (0.25)
- Flaw 2: \_\_\_\_\_ (0.25)
- Flaw 3: \_\_\_\_\_ (0.25)
- Flaw 4: \_\_\_\_\_ (0.25)

c. Outline **FOUR** factors to be considered when choosing complementary dessert garnishes.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
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(2)

**Question 8**

**C-5 (6 marks)**

Lastly, Janel is learning about the different cake making techniques.

a. Describe the following **TWO** cake making techniques.

Whisking: \_\_\_\_\_

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(1)

Creaming: \_\_\_\_\_

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(1)

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

Eggs: \_\_\_\_\_

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(1)



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