

**PART B : SHORT ANSWER QUESTIONS (40 MARKS)**

**INSTRUCTION : Four (4) short answer questions. Answer ALL questions in the answer booklet(s) provided.**

---

1. Compare the term of Butler style service and Buffet style service for cocktail reception. (10 marks)
2. **Explain** the categories, effects of heat on appetite and benefits of cold soups. (10 marks)
3. **Briefly** explain the points should be aware off when designing a cold platter. (10 marks)
4. **Define** the safety and hygiene, method cooking and application for cold meat. (10 marks)

**END OF PART B**

**PART C : ESSAY QUESTION (30 MARKS)**

**INSTRUCTION (S) : Answer ALL questions.** Write your answer in the Answer Booklet provided.

---

1. **Discuss** the basic principles storage, ripeness process and preparation for presenting fruits in detail.

(30 marks)

**END OF EXAM PAPER**