



**PART B : SHORT ANSWER QUESTIONS (70 MARKS)**

**INSTRUCTION(S)** : SIX (6) short answer questions. Answer **ALL** questions in the Answer Booklet (s) provided.

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- 1a. What are the differences between fat and oil? (2 marks)
- b. List and describe **TWO (2)** types of fat and **TWO (2)** types of oil. (8 marks)
2. Mr Thomas James, a regular customer had placed an order for *Roast Striploin of Beef served with Baked Jacket Potato, Beef Jus and accompanied with Sautéed Vegetables* in your restaurant.
- a. As a sous chef, explain to your staff why condiments are offered to the customer. (4 marks)
- b. Suggest **FOUR (4)** types of condiments which may be offered to Mr Thomas? (4 marks)
- c. Explain to your staff the characteristics of the condiments suggested in 2b. (8 marks)
3. Define the following terms with regards to milk and cream: (10 marks)
- a. Curdling
- b. Scorching
- c. Homogenisation
- d. Ultra High Temperature Pasteurisation
- e. Lactose intolerant
- 4a. List and explain the **SEVEN (7)** basic steps needed to produce cheese. (14 marks)
- b. List **FOUR (4)** types of soft fresh cheese. (4 marks)
- c. Name **TWO (2)** dishes which uses soft fresh cheese as an ingredient. (2 marks)
5. Explain the term Hybridisation and Variation with relation to botanical systems. (4 marks)
6. Name and explain the **FIVE (5)** types of salt available in the market for cooking purpose. (10 marks)

**END OF EXAM PAPER**