

S.G F/N P/I

4. (a) Cold food is popular in every kind of food service operations today.
- (i) Explain. (6 marks)
 - (ii) Discuss the different techniques associated with cold food preparation. (8 marks)
- (b) Discuss the general guidelines followed when preparing salads. (8 marks)
5. (a) What points should you consider when planning meals for the elderly. (7 marks)
- (b) Write down a recipe for the basic preparation of Muffins.
(Include: Key ingredients, procedure and serving) (7 marks)
- (c) (i) Why are table etiquettes a necessity? (4 marks)
- (ii) Suggest the table etiquettes followed when dining? (7 marks)
6. (a) (i) Describe the process of sugar extraction. (7marks)
- (ii) Explain the different uses of sugar in cookery. (4 marks)
- (iii) Diabetics usually do not take sugar. Suggest the different substitutes that can replace the normal daily table sugar and act as sweeteners. (4 marks)
- (b) (i) What factors affect the flavour and texture of cheese. (5 marks)
- (ii) Cheese is highly indigestible. How can cheese be made more digestible? (5 marks)

END