

SMARTWIZ

GRADE 10 HOSPITALITY STUDIES EXAM

MARKS: 150

MARKS	

TIME: 2 hour

SCHOOL _____

CLASS (e.g. 10A) _____

SURNAME _____

NAME _____

MYST PATHWORKS

Instructions for Students:

- > Read all instructions carefully before beginning the exam.
- > Write your name and student ID clearly on the answer sheet/booklet.
- > Answer all questions unless otherwise stated.
- > Show all your work/calculations where applicable.
- > Write clearly and legibly.
- > Use blue or black ink only. * Do not use correction fluid/tape.
- > No electronic devices (calculators, phones, etc.) are allowed unless explicitly permitted.
- > Raise your hand if you have any questions.
- > Do not talk to other students during the exam.
- > Any form of cheating will result in disqualification.

GRADE 10 HOSPITALITY STUDIES EXAMINATION PAPER

TOTAL: 150 MARKS

TIME: 2 HOURS

QUESTION 1: MULTIPLE CHOICE

(Circle the correct answer. Each question = 2 marks)

(10 × 2 = 20 marks)

1.1 Which of the following is a moist-heat cooking method?

- a) Grilling
 - b) Baking
 - c) Boiling
 - d) Roasting
-

1.2 Which vitamin is mainly found in citrus fruits?

- a) Vitamin A
 - b) Vitamin B12
 - c) Vitamin C
 - d) Vitamin D
-

1.3 The correct storage temperature for frozen food is:

- a) 0°C to 4°C
 - b) -18°C or lower
 - c) 5°C to 10°C
 - d) Room temperature
-

1.4 Which item is used to blend ingredients together?

- a) Tongs
 - b) Blender
 - c) Whisk
 - d) Knife
-

1.5 PPE in hospitality refers to:

- a) Personal Public Events
- b) Proper Payment Evaluation

- c) Personal Protective Equipment
 - d) Public Protection Enforcement
-

1.6 The main cause of food spoilage is:

- a) Air pollution
 - b) Microorganisms
 - c) Overcooking
 - d) Sunlight
-

1.7 A vegetarian meal excludes:

- a) Milk
 - b) Meat
 - c) Fruits
 - d) Vegetables
-

1.8 A bain-marie is used to:

- a) Fry food quickly
 - b) Keep food warm
 - c) Freeze ingredients
 - d) Grill meat
-

1.9 What is the first step in washing dishes?

- a) Drying
 - b) Soaking
 - c) Scraping food off
 - d) Polishing
-

1.10 Hospitality is the business of:

- a) Selling groceries
 - b) Producing clothes
 - c) Providing food, lodging, and services
 - d) Teaching
-
-

QUESTION 2: MATCHING TERMS

Match the terms in **Column A** with their correct descriptions in **Column B**.

Write only the **letter** of the correct answer in the space provided.

(10 × 2 = 20 marks)

Column A	Answer
2.1 Buffet	_____
2.2 Hygiene	_____
2.3 Bacteria	_____
2.4 Utensils	_____
2.5 Defrost	_____
2.6 Menu	_____
2.7 Garnish	_____
2.8 Temperature Danger Zone	_____
2.9 Foodborne illness	_____
2.10 Sous chef	_____

Column B:

- a) Area where food is unsafe to store (5°C–60°C)
- b) Offers a wide selection of self-serve food
- c) Second-in-command in a kitchen
- d) Illness caused by eating contaminated food
- e) Decorative item added to food
- f) Items used for food preparation and eating
- g) Process of thawing frozen food
- h) List of food available in a restaurant
- i) Tiny organisms that can cause spoilage or illness
- j) Practices that keep food and environments clean

QUESTION 3: FOOD AND KITCHEN SAFETY

(30 marks)

3.1 List **four safety rules** to follow in a kitchen. (4)

3.2 Why should food not be handled with open wounds or cuts? (4)

3.3 Describe the correct way to store cleaning chemicals in the kitchen. (6)

3.4 Explain what a fire blanket is used for. (4)

3.5 How should a broken glass be cleaned up safely? (4)

3.6 Mention **four** common causes of kitchen fires. (4)

4.7 What should you do if a small grease fire starts in a pan? (4)

QUESTION 4: FOOD AND NUTRITION

(25 marks)

4.1 Name **four nutrients** and give one food source for each. (8)

4.2 Why is water important in our diet? (3)

4.3 Explain the function of protein in the body. (4)

4.4 List any **two food-related diseases** and how to prevent them. (6)

4.5 What is malnutrition and what causes it? (4)

QUESTION 5: EQUIPMENT AND TOOLS

(20 marks)

5.1 List any **four large kitchen equipment** found in a school kitchen. (4)

5.2 Why is it important to keep kitchen equipment clean? (4)

5.3 Identify the name and use of the following tools: (4)

- a) Tool used to remove the outer layer of vegetables
- b) Used for grating cheese

5.4 Give two reasons why stainless steel is commonly used in commercial kitchens. (4)

5.5 What should you do if an appliance starts sparking while in use? (4)

QUESTION 6: CAREERS IN HOSPITALITY

(15 marks)

6.1 List any **three career paths** in the hospitality industry. (3)

6.2 What are the duties of a **kitchen porter**? (4)

6.3 Explain **two soft skills** needed in the hospitality industry. (4)

6.4 Give **two reasons** why teamwork is important in hospitality. (4)

TOTAL: [150 MARKS]



MEMO – GRADE 10 HOSPITALITY STUDIES EXAM

TOTAL: 150 MARKS

QUESTION 1: MULTIPLE CHOICE (CIRCLE THE CORRECT ANSWER)

(10 × 2 = 20)

- 1.1 a) Boiling
 - 1.2 b) Perishable
 - 1.3 c) Refrigerator
 - 1.4 c) Clean and dry
 - 1.5 d) Prevent cuts and burns
 - 1.6 c) Listeria
 - 1.7 a) Buffet
 - 1.8 c) Moisture and warmth
 - 1.9 b) Dishwashing area
 - 1.10 d) Sous chef
-

QUESTION 2: MATCHING TERMS (TABLE FORMAT)

(10 × 2 = 20)

- 2.1 e) Includes fruits and vegetables
 - 2.2 g) Small organism only seen under a microscope
 - 2.3 d) Used for cutting
 - 2.4 j) A list of meals and prices
 - 2.5 b) Destroys harmful bacteria
 - 2.6 h) Proper way to handle and store food
 - 2.7 a) Common in raw chicken
 - 2.8 i) Prevents slipping and falling
 - 2.9 c) Removing dirt and grease
 - 2.10 f) Using soap and hot water
-

QUESTION 3: FOOD STORAGE AND HYGIENE

(30 marks – sample answers)

3.1

- Raw meat at the bottom
- Vegetables on top
- Label all items

- Cover and date containers

3.2

- 1°C to 4°C

3.3

- Cook food thoroughly
- Wash hands
- Use gloves
- Avoid cross-contamination

3.4

- Bacteria can grow quickly
- Leads to food poisoning

3.5

- Keep garbage in closed bins
- Empty regularly
- Clean bins often

3.6

- Clean cutting boards after each use
- Use different boards for raw and cooked food

3.7

- Food hygiene prevents illness
- Improves kitchen safety
- Protects customers

QUESTION 4: NUTRITION AND DIET

(25 marks – sample answers)

4.1

- Protein – Meat
- Carbohydrates – Bread
- Vitamins – Oranges
- Minerals – Milk (Calcium)

4.2

- Fibre helps with digestion
- Found in whole grains and fruits

4.3

- Balanced meal: meat, rice, vegetables, fruit

4.4

- Improves concentration
- Gives energy
- Helps with growth

4.5

- Skipping breakfast leads to low energy
- Poor memory
- Hunger during school

QUESTION 5: KITCHEN TOOLS AND EQUIPMENT

(20 marks – sample answers)

5.1

- Knife – cutting
- Whisk – mixing
- Spatula – flipping
- Measuring cup – measuring liquids

5.2

- Clean after use
- Store in dry place
- Check for damage

5.3

- Yes – clean equipment keeps food safe
- Dirty tools spread germs

5.4

- Sharp blades
- Hot surfaces
- Wet floors

5.5

- Turn off immediately
 - Inform supervisor
 - Do not use until fixed
-

QUESTION 6: HOSPITALITY INDUSTRY AND CAREERS

(15 marks – sample answers)

6.1

- Hotel receptionist
- Chef
- Housekeeper
- Waiter

6.2

- Prepare food
- Serve guests
- Clean rooms
- Check in guests

6.3

- Teamwork
- Friendliness
- Good timekeeping

6.4

- Better service
 - Happy guests
 - Smooth work
-