

# 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 Exam

**Total Marks: 150**

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## **QUESTION 1: MULTIPLE CHOICE (10 x 2 marks = 20 marks)**

Circle the correct answer.

1.1 What is the main purpose of a food safety management system?

- a) To improve food taste
  - b) To prevent food contamination
  - c) To decorate food
  - d) To reduce cooking time
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1.2 Which utensil is best used to measure liquid ingredients?

- a) Measuring cup
  - b) Knife
  - c) Rolling pin
  - d) Colander
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1.3 What does the term “FIFO” mean in stock management?

- a) First In, First Out
  - b) Food In, Food Out
  - c) Fast In, Fast Out
  - d) Fresh In, Frozen Out
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1.4 What is the correct temperature for storing fresh meat?

- a) 25°C
  - b) 0°C to 4°C
  - c) 10°C
  - d) 40°C
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1.5 What type of fire extinguisher should be used for electrical fires?

- a) Water
  - b) Foam
  - c) CO2
  - d) Wet chemical
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1.6 Which nutrient helps the body to build and repair tissues?

- a) Carbohydrates
  - b) Protein
  - c) Fat
  - d) Vitamins
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1.7 What is the correct way to thaw frozen food?

- a) On the kitchen counter
  - b) In the refrigerator
  - c) In hot water
  - d) Under direct sunlight
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1.8 Which of the following is NOT a common cause of food spoilage?

- a) Bacteria
  - b) Mould
  - c) Freezing
  - d) Yeast
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1.9 Why is it important to label food containers?

- a) To make them look nice
  - b) To identify contents and expiry dates
  - c) To attract customers
  - d) To save space
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1.10 What is the ideal cooking method for preserving nutrients in vegetables?

- a) Deep frying
  - b) Boiling for a long time
  - c) Steaming
  - d) Grilling with oil
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## QUESTION 2: MATCHING TABLE

Match the terms in Column A with the correct descriptions in Column B by writing the letter in the space provided.

Column A	Column B	Answer
2.1 HACCP	a) Prevents food contamination	
2.2 Cross-contamination	b) System for storing food by date	

Column A	Column B	Answer
2.3 Perishable food	c) Food that spoils quickly	
2.4 Dry storage	d) Food stored at room temperature	
2.5 FIFO	e) First In, First Out stock rotation system	
2.6 Food poisoning	f) Illness caused by eating contaminated food	
2.7 Kitchen hygiene	g) Keeping kitchen clean and safe	
2.8 Personal hygiene	h) Keeping hands and body clean	
2.9 PPE	i) Equipment worn to protect oneself in kitchen	
2.10 Expiry date	j) Date food should be used by for safety	

### QUESTION 3: FOOD PREPARATION AND STORAGE (30 marks)

3.1 Explain why it is important to wash fruits and vegetables before use. (4 marks)

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3.2 Describe two ways to store perishable food safely. (4 marks)

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3.3 Explain the steps to properly clean and sanitize kitchen surfaces after food preparation. (6 marks)

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3.4 What are the consequences of poor kitchen hygiene? (4 marks)

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3.5 Why should raw meat be stored separately from ready-to-eat foods? (4 marks)

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3.6 List three kitchen safety rules when using knives. (4 marks)

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#### **QUESTION 4: NUTRITION (25 marks)**

4.1 Identify four main food groups and give one example of each. (8 marks)

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4.2 What is the function of carbohydrates in the body? (3 marks)

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4.3 Why is it important to include fibre in your diet? (4 marks)

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4.4 Describe the effects of eating too much fat on health. (5 marks)

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4.5 What vitamins are found in citrus fruits and what do they help with? (5 marks)

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### QUESTION 5: EQUIPMENT AND TOOLS (20 marks)

5.1 Name four common kitchen equipment found in a commercial kitchen. (4 marks)

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5.2 Explain why stainless steel is a preferred material for kitchen equipment. (4 marks)

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5.3 Match the kitchen equipment to their uses by writing the correct letter next to the item.

Equipment	Use	Answer
a) Oven	1) Used for baking and roasting	
b) Blender	2) Used to mix or puree food	
c) Whisk	3) Used to beat or stir ingredients	
d) Colander	4) Used to drain water from food	

5.4 What are two safety tips to remember when using electrical kitchen appliances? (4 marks)

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### QUESTION 6: CAREERS IN HOSPITALITY (15 marks)

6.1 Name three different career options in the hospitality industry. (3 marks)

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6.2 What is the role of a hotel receptionist? (4 marks)

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6.3 Why is good communication important in the hospitality industry? (4 marks)

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6.4 What is the difference between 'front of house' and 'back of house' staff? (4 marks)

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TOTAL:150 MARKS



## MEMO: GRADE 10 HOSPITALITY EXAM

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### QUESTION 1: MULTIPLE CHOICE (10 x 2 = 20)

- 1.1 b) To prevent food contamination
  - 1.2 a) Measuring cup
  - 1.3 a) First In, First Out
  - 1.4 b) 0°C to 4°C
  - 1.5 c) CO<sub>2</sub>
  - 1.6 b) Protein
  - 1.7 b) In the refrigerator
  - 1.8 c) Freezing
  - 1.9 b) To identify contents and expiry dates
  - 1.10 c) Steaming
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### QUESTION 2: MATCHING TABLE (10 x 2 = 20)

Column A	Answer
2.1 HACCP	a
2.2 Cross-contamination	b
2.3 Perishable food	c
2.4 Dry storage	d
2.5 FIFO	e
2.6 Food poisoning	f
2.7 Kitchen hygiene	g
2.8 Personal hygiene	h
2.9 PPE	i
2.10 Expiry date	j

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### QUESTION 3: FOOD PREPARATION AND STORAGE (30 marks)

- 3.1 To remove dirt, bacteria, and pesticide residues from the surface of the food. (4)
- 3.2
  - Store in the refrigerator at 0°C to 4°C
  - Use airtight containers (4)
- 3.3
  - Remove food debris
  - Wash with hot soapy water
  - Rinse with clean water



- Apply sanitizer
  - Allow to air dry or use paper towel
  - Repeat for each surface (6)
  - 3.4 Can lead to food poisoning, pest infestation, bad odors, and customer complaints. (4)
  - 3.5 To avoid cross-contamination from raw juices to ready-to-eat food. (4)
  - 3.6
  - Hold knife by the handle
  - Cut on a stable surface
  - Keep blades sharp (4)
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#### **QUESTION 4: NUTRITION (25 marks)**

4.1

- Carbohydrates – bread
  - Protein – meat
  - Fats – butter
  - Vitamins – fruits (8)
  - 4.2 Provides energy for daily activities. (3)
  - 4.3 Helps with digestion and prevents constipation. (4)
  - 4.4 Can cause obesity, heart disease, and high cholesterol. (5)
  - 4.5 Vitamin C; helps fight infections and heals wounds. (5)
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#### **QUESTION 5: EQUIPMENT AND TOOLS (20 marks)**

- 5.1 Oven, fridge, microwave, blender (4)
- 5.2 It is durable, rust-resistant, easy to clean, and hygienic. (4)
- 5.3
- a – 1
- b – 2
- c – 3
- d – 4 (4)
- 5.4

- Do not use near water
  - Turn off and unplug when not in use (4)
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#### **QUESTION 6: CAREERS IN HOSPITALITY (15 marks)**

- 6.1 Chef, waiter, hotel manager (3)
- 6.2 Welcomes guests, answers phones, manages bookings, provides information (4)
- 6.3 Ensures smooth service, prevents misunderstandings, creates a good impression (4)
- 6.4

Front of house – deals with customers (e.g., waiters)

Back of house – works behind the scenes (e.g., chefs) (4)

