



## HOSPITALITY GENERICS CLASS TEST TOPIC 6

### QUESTION 1

1. Name the general precautionary tips on the cleaning of equipment and utensils that you will share with your staff to follow. (5)
2. When cleaning equipment and utensils you must take certain points of view of the Occupational Health and Safety Act in consideration. Discuss their point of view. (6)
3. Explain how you will clean a freezer. (7)
4. What do you understand under the following?
  - 4.1 Proving a pan. (4)
  - 4.2 The golden cleaning rule. (2)
5. Name the steps that you will follow in cleaning the following utensils:
  - 5.1 Zesters and corers. (5)
  - 5.2 Tin openers (4)
  - 5.3 Spatulas (4)
6. After you have cleaned the utensils and equipment you must take care not to contaminate them again, through careless handling. Indicate how will you handle them after cleaning. (6)
7. Name the THREE type of inspections that you can expect in the hospitality kitchen and explain how they will take place to be prepared for the inspection. (6)

### QUESTION 2

1. The cast-iron pan that you have to use to fry steaks has rust marks. How could this have been prevented? (3)
2. A new student has joined your practical class. Give her/him a brief description of the use of the following utensils found in a kitchen: (4)
  - 2.1 Zester (1)
  - 2.2 Apple corer (1)
  - 2.3 Whisk (1)
  - 2.4 Moulds (1)

3. You found dirty whisks and mixing bowls in the cupboard. When you questioned the kitchen staff, no one admitted to placing these in the cupboard. How would you handle the situation?
4. Identify the following equipment and utensils and state ONE use for each. Use the attached ANSWER SHEET.

(1)

		<b>EQUIPMENT/UTENSIL</b>	<b>USE</b>
4.1			
4.2			
4.3			
4.4			
4.5			

(5 x 2)

(10)  
[15]