



12 Hospitality Cookery

Trial Higher School Certificate Examination 2024

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| TOPIC: Trial Higher School Certificate Examination | MARKS: [OBJ] /80 |
| SUBMISSION REQUIREMENTS: As per examination timetable. | WEIGHTING: 70% |

UNITS TO BE ASSESSED:

- SITXFSA005** Use hygienic practices for food safety
- SITXWHS005** Participate in safe work practices
- SITXFSA006** Participate in safe food handling practices
- SITHKOP009** Clean kitchen premises and equipment
- SITHCCC023** Use food preparation equipment
- SITHCCC027** Prepare dishes using basic methods of cookery
- SITXCCS011** Interact with customers

DIRECTIONAL VERBS:

Outline – Sketch in general terms; indicate the main features of

Describe – Provide characteristics and features

Explain – Relate cause and effect; make the relationships between things evident; provide why and/or how

Recommend - Provide reasons in favour

Contrast – Show how things are different or opposite

See full list here: <https://educationstandards.nsw.edu.au/wps/portal/nesa/11-12/hsc/hsc-student-guide/glossary-keywords>

TASK DESCRIPTION:

You are required to complete your HSC Trial Hospitality Cookery Examination (2 hours + 5 minutes reading time)

The Examination paper is structured as follows:

Section I (15 marks) – Multiple choice

- 15 Multiple choice questions. Use marking grid to select the most appropriate answers
- Allow about 20 minutes for this section.

Section II (35 marks) – Short Response

- Short answer questions. Answer all questions on the spaces available on the paper.
- Allow about 50 minutes for this section.

Section III (15 Marks)- Extended Response

- Extended response question. Complete in booklet provided.
- Allow about 25 minutes for this section

Section IV (15 Marks)- Extended Response

- Extended response question. Complete in booklet provided.
- Allow about 25 minutes for this section

Total Marks: 80