A+ National
PRE-APPRENTICESHIP
Maths & Literacy for Hospitality

Contents

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Unit 1: Spelling

Short-answer questions

Specific instructions to students

- This is an exercise to help you identify and to correct spelling errors.
- Read the activity below, then answer accordingly.

Read the following passage and identify and correct the spelling errors.

A kitchen at a major restarant is proparing the dinner menu. The chef de cuisine knows it will be a busy night as they have over 300 people booked in for dinner. The chef de cusine checks the menu and finds that there needs to be some chunges. The veal is taken off and repluced with the Thai chilli beef. The Goan fish curry is also added to the menu along with a chucken and cashew stir-fray. The chef de cuisine asks the sous chef to beggin on some starters, which include roasted pupper and sundraid paté; pumkin and cummin dips; savoury bread cases and seefood frittars. The sous chef is assisted by the commis chef who helps out regularly with the food pruperation.

The chef de cuisine also starts to prepare some of the mains. The mains include chicken jalousie; chicken Charlotte; Italian tomato caserole; pork and vegetuble cury; beef vindaloo; chilli sesamee prawn kebabes and olive and lemmon lamb catlets. It is getting closer to opening time and everyone is bussy completing the preparation of the food. Meanwhile, at the front of the restarant, the manger sets some tasks for the two waiters. The tables need to be prepared for the guests and all the tables need seting. The cutlery needs to be checked and set in the appropriate order.

Incorrect words:

_____

_____

_____

Correct words:

_____

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_____

MATHEMATICS

Unit 4: General Mathematics

Short-answer questions

Specific instructions to students

- This unit will help you to improve your general mathematical skills.
- Read the following questions and answer all of them in the spaces provided.
- You may not use a calculator.
- You need to show all working.

QUESTION 1

What unit of measurement would you use to measure:

a the amount of cooking oil in a bottle?

Answer:

b the temperature of an oven (in both metric and imperial units)?

Answer:

c the amount of oil in a deep fryer?

Answer:

d the weight of a freezer?

Answer:

e the speed of a food van?

Answer:

f the height of a cold-storage room door?

Answer:

g the cost of a main menu item?

Answer:

QUESTION 2

Give examples of how the following might be used in the hospitality industry:

a percentages

Answer:

b decimals

Answer:

c fractions

Answer:

d mixed numbers

Answer:

e ratios

Answer:

f angles

Answer:

QUESTION 3

Convert the following units:

a 12 kilograms to grams

Answer:

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Unit 7: Fractions

Section A: Addition

Short-answer questions

Specific instructions to students

- This section is designed to help you to improve your addition skills when working with fractions.
- Read the following questions and answer all of them in the spaces provided.
- You may not use a calculator.
- You need to show all working.

QUESTION 1

$\frac{1}{4} + \frac{2}{4} = ?$

Answer:

QUESTION 2

$1\frac{1}{3} + 1\frac{1}{3} = ?$

Answer:

QUESTION 3

A chef pours $\frac{1}{3}$ of a bottle of cooking oil into a container. Another $\frac{1}{4}$ is added from another bottle. How much in total is there? Express your answer as a fraction.

Answer:

QUESTION 4

One can of coffee is $\frac{1}{3}$ full. Another can is $\frac{1}{2}$ full. How much coffee is there in total? Express your answer as a fraction of a full can.

Answer:

QUESTION 5

An apprentice has $1\frac{2}{3}$ cans of vegetable oil. She then finds $1\frac{1}{2}$ more cans of oil. How much vegetable oil is there in total? Write your answer as a fraction of a full can.

Answer:

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Unit 13: Ratios

Short-answer questions

Specific instructions to students

- This section is designed to help to improve your skills in calculating and simplifying ratios.
- Read the following questions below and answer all of them in the spaces provided.
- You need to show all working.
- You may not use a calculator.
- Reduce the ratios to the simplest or lowest form.

QUESTION 1

A cake mixture has ingredients with the following ratios: 4 parts dry ingredients to 1 part wet ingredients. If you have 48 parts of dry, how many parts of wet would you need?

Answer:

QUESTION 2

A 2-litre cordial bottle is purchased. It is made up of 25% fruit juice and 75% of a mixture of water, reconstituted apple juice and various flavours and additives. What is the lowest ratio of juice to mixture?

Answer:

QUESTION 3

A fruit juice drink needs to be made up for lunch diners at a bistro. A total of 10 litres need to be made up. If the ratio of the mix is 4 parts water to 1 part cordial, how many litres of water and cordial are needed to make up the 10 litres?

Answer:

QUESTION 4

A bottle of long-life orange juice contains reconstituted orange juice and water at a ratio of 40% to 60% respectively.

a What is the ratio of the two ingredients?

Answer:
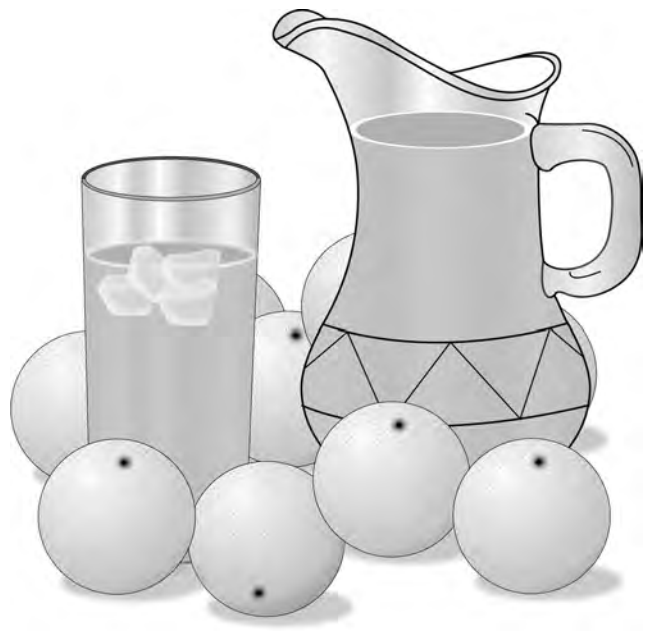
b What would be the lowest ratio of the two?

Answer:

QUESTION 5

A tropical fruit juice mixture contains 40% orange juice, 25% mango juice, 20% pineapple juice and the remainder is water.

a What percentage is made up of water?

Answer:

b What % do the juices make up?

Answer:

SAMPLE PAGES

Hospitality
Practice Written Exam for the Hospitality Trade

Reading time: 10 minutes

Writing time: 1 hour 30 minutes

Section A: Literacy

Section B: General Mathematics

Section C: Trade Mathematics

QUESTION and ANSWER BOOK

Section	Topic	Number of questions	Marks
A	Literacy	7	22
B	General Mathematics	11	26
C	Trade Mathematics	40	52
		Total 58	Total 100

The sections may be completed in the order of your choice.
NO CALCULATORS are to be used during the exam.

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Volume of a cube

QUESTION 1   1 mark

How many cubic metres are there in a storage area 15 m long by 5 m wide by 3m high?

Answer:

QUESTION 2   1 mark

An apprentice chef uses a cooking tray for lasagna with the following dimensions: 60 cm × 15 cm × 10 cm. How many cubic centimetres of space is available on the tray?

Answer:

Volume of a cylinder

QUESTION 1   2 marks

A canister used for storing self raising flour has a radius of 8 cm and a height of 30 cm. What volume can it hold?

Answer:

QUESTION 2   2 marks

A canister for storing dried fruit has a radius of 5 cm and a height of 28 cm. What volume can it hold?

Answer:

Earning wages

QUESTION 1   2 marks

A first-year apprentice chef earns $245.50 net (take home) per week. How much does he earn per year? (Note that there are 52 weeks in a year.)

Answer:

QUESTION 2   2 marks

If a bistro cook earns $18 per hour, how much would she earn for a 35-hour week?

Answer:

Squaring numbers

QUESTION 1   2 marks

What is 11 squared?

Answer:

QUESTION 2   2 marks

A dining room area in a restaurant measures 12.2 × 12.2 metres. What is the total area?

Answer:

Ratio

QUESTION 1   2 marks

A 2 L bottle of cordial is made up of 25% fruit juice and 75% of a mixture of water, reconstituted apple juice and various flavours and additives. What is the lowest ratio of fruit juice to mixture?

Answer:

QUESTION 2   2 marks

A tropical fruit juice mixture contains 40% orange juice, 25% mango juice, 20% pineapple juice, and the rest is water.

a What percentage is made up of water?

Answer:

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b What percentage of the mixture do the juices make up?

Answer: