

Tipologia B

Open questions (max 10 lines)

M: Modules

D: Dossier

M1	What is the hospitality industry and what do the terms catering and accommodation refer to? _____
M2	Why is a chef's uniform so important for health and safety in the kitchen? _____
M3	How should you prepare fruit and vegetables for cooking and eating? _____
M4	What is the difference between natural and artificial food additives and how are they used in food preservation? _____
M5	Which foods would you include or omit from the main religious menus you could cater for? _____
M6	What is the difference between food allergy and food intolerance and what ingredients should you warn diners about? _____
M7	How should you serve different types of wines and what is the reason for this? _____
M8	What is the main career route for becoming a food and beverage manager? _____
D1	How does Welsh cuisine reflect the landscape, climate and culture of Wales? _____
D2	What role does food play in religious festivals? Provide specific examples. _____
D3	What is street food and what are some of the best-known international examples? _____
D4	Why have celebrity chefs become so popular in recent years? _____
D5	How is the British constitution different from the American constitution? _____