

PAPER 2, Q4 AND Q5 MINI MOCK – CATERING

Source A: Writer unknown, 2025, an online blog
'The heart of London's Food Culture'

London's street food isn't just about grabbing a quick bite; it's a glimpse into the city's spirit. From the smoky aromas wafting through Camden Market to the electric flavours at Borough Market, the street food scene reflects the rich diversity and creativity of the city in every dish. It's a place where food, culture, and community intersect, offering an authentic taste of London. But what makes this scene so enticing, and why do food lovers and entrepreneurs keep returning?

Let's dive into the heart of London's street food culture, exploring the markets, vendors, and vibrant community that drive its growth.

What started as simple market stalls offering quick bites has evolved into a defining aspect of London's culinary identity. At markets like Portobello Road, Shepherd's Bush, and Boxpark Shoreditch, vendors aren't just serving food; they're crafting experiences that blend tradition with modern flair. Each stall, with its unique menu and personal story, mirrors the city's diverse population and tastes.

Take Spitalfields Market, for example. Known for its mix of artisanal cuisine and international delicacies, the sight of paella pans sizzling with seafood and spices draws in crowds eager for a taste of the Mediterranean. Meanwhile, Camden Market's bold and experimental atmosphere invites adventurous eaters to explore the boundaries of flavour, from Korean BBQ to inventive vegan options.

The essence of London's street food scene extends beyond the food itself – it's about community and shared experiences. It's the laughter over shared plates, the thrill of discovering a new favourite, and the sense of belonging that makes these markets feel like home. This communal aspect distinguishes street food from traditional dining.

In today's social media age, vendors often become local celebrities, known not only for their dishes, but also for their personalities and the stories behind their stalls. It's this connection that keeps customers coming back, eager to be part of something greater than just a meal. The vibrant atmosphere, combined with an ever-changing variety of offerings, ensures that London's street food scene remains fresh, exciting, and deeply woven into the city's cultural fabric.

London's street food scene has blossomed into a rich tapestry of flavours, showcasing the city's passion for culinary creativity. The energy of these markets is undeniable, each bringing a unique vibe and a distinct group of vendors eager to innovate.

Source B: J Thomson, 1877,
'Street Life in London: The Sweet Fruit Trade'

LONDONERS of all classes have frequently need of light refreshment, and as demand invariably creates supply, caterers are to be found in every quarter of the Metropolis who have made this special need their study. The restaurants, the taverns, the wine bars, the refreshment counters, and the great tea shops have been dealt with in their place - that place is entirely outside the sort of light refreshment that I am dealing with now.

The fashionable lady out for an afternoon walk, her suburban sister up for an afternoon's shopping, frequently patronise the confectioner and find in his well-appointed establishment a little table at which they can eat either a dainty "French" creation (it is more generally German) or the more homely bun or scone. There are pretty and artistically decorated tea-rooms attached to high class chocolate and bon-bon shops to which elegantly-dressed ladies repair for tea, coffee and cream, and ices, and the homelier pastry-cook has long since learned the advantage of marble-topped little tables and the legend, "Five o'clock tea."

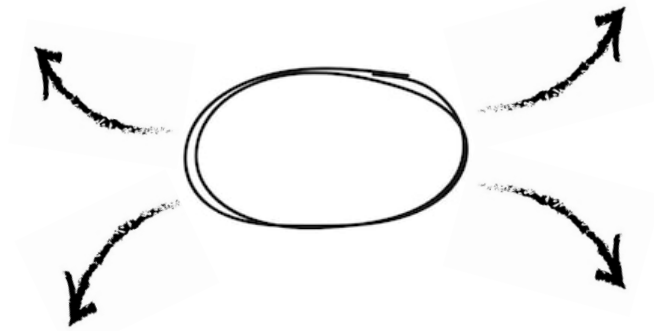
Everybody does not want to take life from the bustling, crowded point of view, and London is full of quiet, well-appointed refreshment houses, catering only for a limited number of guests, who like to be leisurely and peaceful while they are eating and drinking. For this class of customers the great popular establishments have no charm. The standard temperance "drinks" of London are lemonade, ginger beer, and ginger ale. The fruit syrup of France is a rarity, even at the West-End, and is by no means in daily demand.

It is during a heat wave that the ice-cream soda-fountain establishment does a roaring trade. For this form of light refreshment a perspiring Panama-hatted crowd may frequently be seen waiting on the pavement without when the shop itself is full. It is in the summer that the fruiterer occasionally enters the lists, and the legend "strawberries and cream" is inscribed outside the windows of shops where during the rest of the year they give you what you need in a brown paper bag or a basket, and expect you to take it off the premises for consumption

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QUESTION 5

"Teenagers today rely too much on fast food and takeaways, leading to unhealthy habits and poor nutrition. Making food and nutrition a compulsory subject in schools would give young people the skills they need to cook for themselves and make better choices." Write an article giving your view...

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