71
Candidate Null

General Certificate of Secondary Education
January 2011

Hospitality

Unit 1: The Hospitality Industry

[GHP11]

THURSDAY 20 JANUARY, AFTERNOON

TIME

1 hour 30 minutes.

INSTRUCTIONS TO CANDIDATES

Write your Centre Number and Candidate Number in the spaces provided at the top of this page.

Write your answers in the spaces provided in this question paper. Answer **all ten** questions.

INFORMATION FOR CANDIDATES

The total mark for this paper is 80.

Figures in brackets printed down the right-hand side of pages indicate the marks awarded to each question or part question. Quality of written communication will be assessed in questions **9** and **10**.

For Examiner's use only		
Question Number	Marks	
1		
2		
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5		
6		
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8		
9		
10		

I Total	
Iotai	
Marks	
IVIAINS	

Vrite down the two hospitality sectors involved in these outlets.	Marks
·	[1]
here is a wide range of products and services available to custome taying in large hotels.	ers
a) Explain the term "room service".	
	[2]
b) Explain the term "leisure facilities".	
	[2]

Javiu is lookii	ng for a job as a restaurant manager in his loo	Cal area. Examiner O
•	n three sources where David could find infor local area.	rmation about
1		[1]
2		[1]
3		[1]
b) Explain tw manager.	vo qualities required for David to be an effect	tive restaurant
1		
		[2]
2		
		[2]
-	ree benefits of staff appraisals for employees	
		[2]
2		
		[2]
3		
		[2]

3



4 Good quality customer care helps ensure customers return to an outlet.
Explain four other benefits of good quality customer care.

1. _____

_____[2]

2. _____

3.

_____[2]

4. _____

Examiner Only		
Marks	Remark	



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A new 5-star hotel has been built in the city centre. To ensure it is a success the hotel manager recognises the importance of promoting a positive image in all areas of the hotel.	
Explain how the hotel manager can promote a positive image through th	e:
Appearance of staff in the restaurant:	
	_
	_
	[2]
Attitude of reception staff with customers:	
	_
	[2]
Standard of facilities offered in the conference room:	
	_
	[2]
	[4]

(<u>-</u>)	Explain the honefit to the business of the manager receiving	
(a)	Explain the benefit to the business of the manager resolving Mr Simpson's complaint.	
		[2]
(b)	Explain the benefit to Mr Simpson of having his complaint resolved	
		_
		[2]
	e Food Safety Act (1990) ensures the safety of food from raw	
ngr	e Food Safety Act (1990) ensures the safety of food from raw redients to finished products. The Act is enforced by Environmental alth Officers.	
ngr Hea	redients to finished products. The Act is enforced by Environmental	
ngr Hea	redients to finished products. The Act is enforced by Environmental alth Officers. Write down four powers an Environmental Health Officer has to	
ngr Hea	redients to finished products. The Act is enforced by Environmental alth Officers. Write down four powers an Environmental Health Officer has to enforce this law.	[1]
ngr Hea	redients to finished products. The Act is enforced by Environmental alth Officers. Write down four powers an Environmental Health Officer has to enforce this law.	. [1] . [1]
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ngr Hea	redients to finished products. The Act is enforced by Environmental alth Officers. Write down four powers an Environmental Health Officer has to enforce this law. 1	. [1] . [1]

(b)	Accidents can happen in any catering organisation. Most organisations have designated first aiders.		Examin Marks	er Only Remark
	Explain two ways a first aider would treat an individual who has become unconscious following a fall.			
	1			
	2			
		_ [2]		
(c)	Explain why blue-coloured plasters are used in commercial and catering kitchens.			

A snack bar is opening in the local leisure centre.	Examiner Only Marks Remark
(a) Write down four ways it can attract customers.	
1 2	
3	
4	[']
(b) Menu planning requires chefs to have an understanding of dietary needs.	customers'
Explain four dietary considerations when developing a me	nu.
1	
	[2]
2	
	[2]
3	
	[2]
4	
	[2]

Effective communication skills are essential in the hospitality industry.	Marks Remark
Discuss the following methods of communication a residential home may use to communicate effectively with staff and residents.	
Written communication:	
Oral communication:	
·	

9

Body language communication:		Examin Marks	er Only Remark
[9)]		

10	Mr and Mrs Sands have recently purchased a guest house. They have produced a Health and Safety Procedures checklist for all staff to follow.		Examin Marks	er Only Remark
	 Health and Safety Procedures: Take reasonable care for employee's own health and safety Ensure other people are not put in danger by your actions Comply with all safety rules Report all fire hazards Wear correct and protective clothing Report all injuries Attend training sessions and safety meetings. 			
	Evaluate the above procedures for staff working in the guest house.			
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THIS IS THE END OF THE QUESTION PAPER



