

SHILDENHOUNKY.COM

General Certificate of Secondary Education 2011

Hospitality

Unit 1: The Hospitality Industry [GHP11]

WEDNESDAY 18 MAY, MORNING



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 Exa	
Question Number	Marks
1	
2	
3	
4	
5	
6	
7	
8	
9	
10	

1 The hospitality industry is linked with many other industries.

ndustry each outlet below is linked to

Identify the industry each	outlet below is	linked to.
----------------------------	-----------------	------------

Outlet	Industry
In-flight meals	
Hospital Coffee Shop	
School Cafeteria	
Museum Café	

[4]

Examiner Only

2	Food hygiene laws mean that all food premises should have a HACCF
	system in place. Write down the meaning of the term HACCP.

	F 4	1
н	-1/1	ı

С	[1	1
_	 ь.	

С	[1	1
	-	-

Marks Remark a hotel receptionist. **Grafton Recruitment – Receptionist Job Summary** Salary: £10,000-£20,000 Job Role(s): Receptionist Industry: Secretarial & Administration, Travel & Tourism Recruiter Type: Recruitment Agency **About the Job:** Part-time Hotel Receptionist required to cover evenings and weekends. Position would suit a student looking for part-time work. Ideally the suitable candidate will have previously worked in a hotel. Additional training will be provided. Hours of work: Wed, Thurs evenings from 3pm-10pm and weekend work. © Grafton Recruitment (a) Write down three duties Jessica will be expected to carry out. **(b)** Explain the term on-job training. [2]

Jessica is in her first year of university and is looking for a part-time job as

3

			[2]
			[2]
Complete the table kitchen staff in a lar		her the job level or job title fo	pr
Lev	/el	Job Title	
	ŀ	lead Chef	
Supervisory			
	ŀ	Kitchen Porter	
			[3]
	ten require hotel acc	commodation.	
Business people oft			
	ness services which	may be provided by the hote	I.
Explain three busin		may be provided by the hote	
Explain three busin			[2]
Explain three busin 1 2			
Explain three busin 1. 2.			[2]

		_ [2]
Rec	ception is an important area of the hotel.	
	Explain how reception staff could deal with each of the following customer enquiries.	
	A request for information about the hotel:	
	An incoming message for a guest:	_ [2]
		_ [2]
	A guest wanting to visit a local art gallery:	
		[2]
	A guest making a dinner reservation:	
		_ [2]

each	of the following.	
The	Business:	
		_ [1]
The	Employee:	
The	Customer:	
		_ [1]
	nd his friend are staying in a local hotel. He has informed then	n
hat he is	s in a wheelchair.	1
hat he is Explain t	hree ways the hotel can meet Callum's needs.	1
hat he is Explain t	s in a wheelchair.	n
hat he is Explain t	hree ways the hotel can meet Callum's needs.	n
hat he is Explain t	hree ways the hotel can meet Callum's needs.	
hat he is	hree ways the hotel can meet Callum's needs.	
hat he is	hree ways the hotel can meet Callum's needs.	
hat he is	hree ways the hotel can meet Callum's needs.	
hat he is	hree ways the hotel can meet Callum's needs.	
hat he is Explain t I.	hree ways the hotel can meet Callum's needs.	
that he is Explain t	hree ways the hotel can meet Callum's needs.	
hat he is Explain t I. 2.	hree ways the hotel can meet Callum's needs.	

A fire occurred in the kitchen of the Lough Hotel. While dealing w fire the kitchen porter severely cut his hand.	ith the	Examin Marks	er Only Remar
Explain the following procedures:			
(a) Dealing with a fire in the kitchen.			
	[4]		
(b) Treating the porter's severe cut.			
	[6]		

9 (a)	Research has shown that there are links between what we eat and many modern diseases.	Examiner Only Marks Remark
	Write down two advantages to a catering establishment of preparing healthy meals for customers.	
	1	
	2	
	[2]	
(b)	It is important that caterers cut down on the amount of fat served in food to customers.	
	Write down five ways of producing dishes with a lower fat content.	
	1[1]	
	2[1]	
	3[1]	
	4[1]	
	5[1]	
(c)	Hospitals have to adapt their menus to meet the individual needs of their patients. Mrs Sinclair is an elderly patient in the South Midlands Hospital, who suffers from diabetes.	
	Discuss the type of menu that the catering manager should provide to meet Mrs Sinclair's dietary requirements.	

			er Only Remark
	IVIC	arks	Remark
[9	<u>ا</u> ر		

10	The manager of a large hotel in the city centre wants to improve its corporate image.		Examin Marks	er Only Remark
	Evaluate the effect of corporate image on the hotel business.			
		-		
		-		

		Marks	er Only Remark
[12	2]		