Candidate Name	Centre Number	Candidate Number

WELSH JOINT EDUCATION COMMITTEE

General Certificate of Secondary Education



CYD-BWYLLGOR ADDYSG CYMRU

Tystysgrif Gyffredinol Addysg Uwchradd

664/01

GCSE HOSPITALITY AND CATERING

UNIT 4: THE HOSPITALITY AND CATERING INDUSTRY (II)

A.M. FRIDAY, 19 January 2007

 $(1\frac{1}{2} \text{ hours})$

	nminer's only
Number	Mark
1	
2	
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8	
9	
Total	

INSTRUCTIONS TO CANDIDATES

Write your name, centre number and candidate number in the spaces at the top of this page.

Answer **all** questions.

Write your answers in the spaces provided.

INFORMATION FOR CANDIDATES

The maximum mark for this paper is 100.

The number of marks is given in brackets at the end of each question or part-question.

You are reminded of the necessity for good English and orderly presentation in your answers.

No certificate will be awarded to a candidate detected in any unfair practice during the examination.

Answer all the questions.

1.	<i>(a)</i>	Three of the following are organisations within the hospitality and catering industry.	
		Tick [✓] the correct organisations.	[3]

		Tick
(i)	R.I.P.H.	
(ii)	D.A.T.A.	
(iii)	В.Н.А.	
(iv)	N.S.P.C.C.	
(v)	H.C.I.M.A.	

<i>(b)</i>	What do the initials C.I.E.H. stand for?	[1]



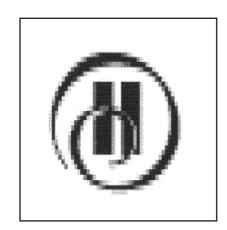


2.	<i>(a)</i>	Give two reasons why some hotels adopt a corporate uniform for their staff.	[2]
		(i)	
		(ii)	
	(b)	State three advantages to the employee of wearing a uniform.	[3]
		(i)	
		(ii)	
		(iii)	

[2]

1	c)	Which	companies	use the	following	logos?
1	·	,	* * 111C11	companies	use the	Tonowing	lugus:





(i)	(ii)	
١,	1,	 (11)	

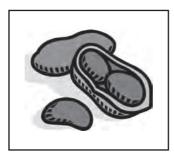
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3.	There is a ra	nga of mani	ia ovoilobla	within the	hognifolity	and cat	aring	inductry
. 7.	11101018 4 14	HAC OF THEFT	is available	WHITH THE	HOSDITATILY A	anu cai	CHILL	HIGHISH V

(a)	Wha	t is meant by a 'table d'hôte' menu?	[2]
(b)	Wha	t is meant by an 'à la carté' menu?	[2]
(c)		t symbols are used on a menu to represent the following: suitable for vegetarians,	[2]
	(1)	suitable for vegetarians,	
	(ii)	wheat free?	

(664-01) **Turn over.**

(a)	State the advantages to the hotel chain in operating its own chef-training scheme.	[2
(b)	Explain how the hospitality and catering industry is linked with tourism.	[4
(c)	What effects do problems such as cold wet summers have on the hotel industry?	[4

5. Nut allergy can kill!



It is important that we cater for all dietary needs.

(a)	Describe two symptoms shown by someone who has a nut allergy and has eaten a dish containing nuts. [2]
	(i)
	(ii)
(b)	Discuss how caterers can ensure the safety of customers when preparing and serving foods containing nuts. [6]

/ \	abols are often used to show the customer that the establishment has achieved a standard			
(a)	Name two organisations that set standards for the hotel industry.			
	(i)			
	(ii)			
(b)	Discuss the importance of quality control when cooking and serving food.			
•••••				
•••••				
•••••				

(a)	State two responsibilities of the employee.	[2]
	(i)	
	(ii)	
(b)	You are employed as a porter and need to move some heavy boxes to the conference room Describe how you would pick up and transport the boxes to avoid physical injury.	n. [4]
(c)	Discuss the main responsibilities of the employer in ensuring the safety of their employees	s. [4]

<i>(d)</i>	Explain the ways in which the EHO (Environmental Health Officer) can enforce the Health and Safety at Work Act. [6]

(a)	What is meant by the 'three R's'?	
	(i)	
	(ii)	
	(iii)	
	(11)	
(b)	Discuss how hotels can respond to environmental issues.	
•••••		
•••••		

9.	Elen and Troy are opening a new restaurant in a large city.						
	They want to target the young professionals who work in the city, as well as the visiting tourists. They plan to serve food from 11 a.m. until 9 p.m. Elen and Troy want a modern restaurant with a semi open-plan kitchen, which will be visible to the customers. Customers will be able to see their dishes being freshly and quickly prepared.						
							(a) Discuss the main points to consider when planning the choice of foods for the menu. [6]

<i>(b)</i>	Assess the importance of a well-planned kitchen.	[10]

(c)	Elen and Troy will need staff to work in both the food preparation and service area of the restaurant. Discuss the qualities and skills staff will need to be employed in this type of open-plan restaurant. [10]
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