Candidate Name	Centre Number	Candidate Number

WELSH JOINT EDUCATION COMMITTEE

General Certificate of Secondary Education



CYD-BWYLLGOR ADDYSG CYMRU

Tystysgrif Gyffredinol Addysg Uwchradd

661/01

GCSE HOSPITALITY AND CATERING

UNIT 1: THE HOSPITALITY AND CATERING INDUSTRY (I)

A.M. FRIDAY, 22 June 2007

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

For Examiner's use only			
Number	Mark		
1			
2			
3			
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9			
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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.

		True	False
(i)	A manager is in charge of the hotel.		
(ii)	A waiter makes the beds.		
(iii)	A chambermaid tidies the bedrooms.		
(iv)	A chef clears tables in the restaurant.		

2.	Speci	al terms are used within the kitchen area of the industry. Give the meaning of the followin: [3]
	(i)	marinade;
	(ii)	bain-marie;
	(iii)	reduce.

3.	It is i	import	ant for staff in the hospitality and catering industry to keep records.
	(a)	State	e the type of record keeping used for the following: [3]
		(i)	checking foodstuffs into the kitchen store;
		(ii)	to find how many people are planning to eat in the restaurant;
		(iii)	checking how many people are staying in the hotel.
	(b)	Why	is stock control important in a busy kitchen? [3]
	(c)		d communication is important in all areas of the hospitality and catering industry. cribe what could happen if the reception staff did not communicate with the kitchen [4]

4.



More people are becoming vegetarians and no longer eat meat. They eat alternatives.

<i>(a)</i>	Give thr	ee reasons	why some	people may decide	not to eat meat.		[3]
	(i)						
	(ii)						
	(iii)						
(b)	Name tw	v o types of	meat altern	atives.			[2]
	(i)						
	(ii)						
(c)	Complet	e the proces	ss for veget	able lasagne using	the words below.		[6]
	roux	sauté	layer	continuously	white sauce	gradually	
	Prepare a	and chop th	e vegetable	es	in a l	ittle oil, cook un	til
	al dente.	In a separa	te pan melt	butter and add flou	ır to make a		
	Add mill	k		, stirring		to make	a
			·····••				
			the	vegetables, lasagn	e sheets and sauce	e, top with grated	d cheese
	and bake	2 .					

. (a)	Give three reasons why teamwork is essential.	[3]
	(i)	
	(ii)	
	(iii)	
(b)	Explain the role of the team leader in each of the following areas:	[6]
	(i) restaurant;	
	(ii) housekeeping.	

(a)	What do you understand by the term <i>customer care</i> ?	
(b)	A customer in a restaurant complains that the meal was not as described on the menu. Explain how the restaurant manager would deal with this complaint.	

A bus	siness group are holding a conference in a local hotel.	
Descr	ribe the role of the conference manager at each of the following stages:	
(i)	taking the booking;	
(ii)	preparation before the event;	
	1 1	
(iii)	on the day.	

(i)	a fast food outlet;	
(1)	a last food outlet,	
•••••		
•••••		
(ii)	a café;	
•••••		
•••••		
(iii)	an exclusive restaurant.	
•••••		

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9.

Children as young as seven understand the need for a balanced diet, although many are likely to become obese teenagers.
BBC News

(a)	What is meant by the term balanced diet?	[2]
(b)	Discuss how the school meals service can encourage children to eat healthy lunches.	[6]

(c)	Evaluate the importance of a healthy diet for children.	[6]
••••••		
•••••		
•••••		Turn over.

10.



The Royal Hotel is catering for a wedding of 150 guests. As food safety is essential, special care has to be taken regarding cleanliness, temperature and contamination in order to prevent food poisoning.

Discuss how the hotel staff can ensure the food is safe to eat during

[6]	(i) preparation of food,

(ii)	storing food prior to serving,	[6]
(iii)	serving the food.	[6]
(iii) 	serving the food.	[6]
(iii) 	serving the food.	[6]
(iii) 		[6]
		[6]
		[6]
		[6]
		[6]
