Candidate	Centre	Candidate
Name	Number	Number
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GCSE

661/01

HOSPITALITY AND CATERING UNIT 1: THE HOSPITALITY AND CATERING INDUSTRY (I)

A.M. THURSDAY, 19 June 2008 $1\frac{1}{2}$ hours

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.

For Examiner's use only				
Number	Mark			
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
Total				

Answer all questions.

1. Tick $[\cline{I}]$ the box next to each statement to show if it is **true** or **false**.

[4]

		True	False
(i)	Contract caterers provide food and drink.		
(ii)	Contract caterers always use their own kitchen.		
(iii)	Contract caterers prepare food for special events.		
(iv)	Contract caterers have a room available for events to be held in.		

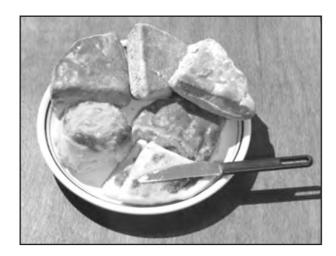
2. Complete the following table. Give the food preparation term or meaning for **each** of the following.

[4]

Food preparation term	Meaning
(i)	Tossed in fat
Entreé	(ii)
(iii)	A smooth mixture made from food passed through a sieve.
Brûleé	(iv)

3.	Man	ny hotels are now providing conference facilities.	
	(a)	Suggest two groups that may use these facilities.	[2]
		(i)	
		(ii)	
	(b)	Name three items a group may need during the conference.	[3]
		(i)	
		(ii)	
		(iii)	
	(c)	Some delegates (people attending) may require accommodation. State two advantages to the hotel and two advantages to the delegate.	[4]
		(i) Hotel 1.	
		2	
		(ii) Delegate 1.	
		2	
4.	Ther	ere are many ways used to communicate information within the hospitality and	d catering industry.
	(a)	Suggest the appropriate way to communicate the following information:	[3]
		(i) stock control in the kitchen;	
		(ii) restaurant bookings to wait staff;	
		(iii) hotel bookings to manager.	
	(b)	State why it is important to have accurate record keeping in the kitchen.	[4]
	•••••		

5.



Flour is used extensively in the cooking of a range of dishes.

(a)	Nam	e the t	ype of flour used	d for each of th	ne following.		[3]
	(i)	Brea	d rolls				
	(ii)	Shor	t crust pastry				
	(iii)	Swis	s roll				
(b)	Com	plete t	he process for m	naking scones u	ising the wo	rds in the box.	[4]
			flour	sugar	fat	milk	
							················•
			er to form a dou	_	d cut with p	astry cutter.	
(c)	List	the fo u	r methods of ca	ke making.			[4]
	(i)						
	(ii)						
	(iii)						
	(iv)						

6.



A cus	stomer has complained that his soup is cold.	
(a)	How should the wait staff deal with the complaint?	[2]
(b)	Suggest two ways in which the establishment can ensure this does not happen again.	[2
	(i)	
(c)	Why is it important for the wait staff to communicate with the chef throughout service?	
(d)	Explain the importance of teamwork.	[3]

(a)	Describe how staff in a restaurant can ensure their customers are happy with the server provided.	vice [4]
(b)	Discuss the importance of good customer care in the hospitality and catering industry.	[6]

(a)	Explain what is meant by a 'healthy diet'.	
(b)	State three reasons why we need a healthy diet.	
	(i)	
	(ii)	
	(iii)	
(c)	Discuss how a restaurant can make the dishes they offer healthy.	
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9.



Chicken is a popular choice for chefs when designing menus.

(a)	State two reasons why chefs choose to use chicken.	[2]
	(i)	
	(ii)	
(b)	Discuss the food safety procedures a chef would follow when preparing and cooking pour dishes.	ıltry [6]

(c) Assess the importance of poultry in adding variety and appeal to menus.	[8]

(a)	Discuss the areas students must consider when planning for the event. (You may wish to consider diets, numbers, menu, equipment, decor.)	

<i>(b)</i>	Even at the best-planned events, accidents may happen. Assess the importance of health and safety when preparing the room and during the event. [10]

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