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General Certificate of Secondary Education January 2013

Hospitality

Unit 1: The Hospitality Industry

[GHP11]



MONDAY 21 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 Exa | miner's only |
|--------------------|-----------------|
| Question Number | Marks |
| 1 | |
| 2 | |
| 3 | |
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| | 1 | ['] |
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| | 2 | [1] |
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| | 5 | [1] |
| b) | Explain the term food allergy. | |
| | | |
| | | |
| c) | Write down two signs of an allergic reaction to food. | |
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2 Complete the table below. Write down one example for each industry and outlet providing catering services.

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| Industry | Example | Outlet |
|-----------|-----------|-----------------|
| Travel | Aeroplane | In-Flight Meals |
| Tourism | | |
| Health | | |
| Education | | |

[6]

- 3 There is a wide range of qualifications that are useful when applying for a job in the hospitality industry.
 - (a) Write down **one** qualification a receptionist may need.

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(b) Hotels usually have administration departments. Write down **four** duties administrative staff would perform.

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2. ______[1]

3. _____[1]

4. _____[1]



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| 4 | In la | arge hotel or restaurant kitchens a team of people carry out different es. | |
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| | (a) | Describe one role of the following job titles: | |
| | | 1. Head Chef: | |
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| | | 2. Sous Chef: | |
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| | | | [2] |
| | | 3. Section Chef: | |
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| 4. Commis Cher: | | Marks Re |
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| 5. Kitchen Porter: | | |
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| | [2] | |
| Explain three personal qualities a head chef should have. | | |
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A French couple with two young children are staying at a Belfast hotel for

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| The HACCP system has a number of steps that ain to eat. | m to ensure food is safe |
| Explain one possible hazard that may occur at the points: | following critical control |
| 1. Storage of food. | |
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| 2. Preparation of food. | |
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| 3. Serving of food. | |
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| Describe the procedure for treating a scald. [4] Explain why cream should not be applied to a scald. [2] | mal has scalded his hand when pouring out boiling water. | | Examiner On Marks Rem |
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| [4] Explain why cream should not be applied to a scald. | Describe the procedure for treating a scald. | | |
| [4] Explain why cream should not be applied to a scald. | | | |
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| | Explain why cream should not be applied to a scald. | | |
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