



**Coimisiún na Scrúduithe Stáit
State Examinations Commission**

Leaving Certificate Applied 2003

Total Mark

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**Vocational Specialism –
Hotel, Catering and Tourism**
(200 marks)

Friday, 6 June

Afternoon 2.00 to 3.30

General Directions

1. Write your EXAMINATION NUMBER in this space:

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2. WRITE ALL ANSWERS INTO THIS ANSWER BOOK.

3. Candidates must attempt **FOUR** questions.
One from **each** of the four sections of the paper.
Each question carries 50 marks.

<i>For the Superintendent only</i>	<i>For the Examiner only</i>		
<div style="border: 1px solid black; padding: 10px; width: 80%; margin: auto;"> <p>Centre Stamp</p> </div>	1.	Total of end of page totals.	
	2.	Aggregate total of all disallowed questions.	
	3.	Total mark awarded (1 minus 2)	
	4.	Bonus mark for answering through Irish (if applicable)	
	5.	Total mark awarded if Irish Bonus. (3 plus 4)	
	Note:		The mark in row 3 (or row 5 if an Irish bonus is awarded) must correspond with the mark in the Total Mark box on the flap grid and on the front of the answerbook.

Section 1 – Eating Out: The Fast Food Way

(Attempt Question 1 or Question 2 from this section, each question carries 50 marks)

1. (a) Name **two** different types of Fast Food outlets.
List some food items which are typically sold in **each** of the outlets you have named. (14 marks)

Fast Food outlet 1

Fast Food outlet 2

Typical food items

Typical food items

- (b) Name a style of service which is commonly used in Fast Food outlets.
Give **one** advantage and **one** disadvantage of the style of service you have named. (8 marks)

Style of service _____

Advantage _____

Disadvantage _____

(c) Set out the guidelines which should be followed by staff in Fast Food outlets in order to ensure a high standard of personal hygiene, food hygiene and kitchen hygiene. (12 marks)

Personal hygiene _____

Food hygiene _____

Kitchen hygiene _____

(d) 1. Name **one** type of food poisoning bacteria. (4 marks)

2. Give **two** symptoms of food poisoning. (6 marks)

(e) Explain the term *cross contamination*. (6 marks)

2. A variety of salads are commonly featured on Fast Food menus.

- (a) Name **two** salads based on cooked ingredients and **two** salads based on raw ingredients. List the main ingredients contained in **each** salad. (16 marks)

TWO SALADS BASED ON COOKED INGREDIENTS	TWO SALADS BASED ON RAW INGREDIENTS
Salad 1 _____ Main ingredients	Salad 1 _____ Main ingredients
Salad 2 _____ Main ingredients	Salad 2 _____ Main ingredients

- (b) Describe how **one** of the salads you have named should be stored. (6 marks)

Name of salad _____

Storage _____

(c) List **two** popular salad dressings. (6 marks)

1. _____

2. _____

(d) 1. Name the item of electrical equipment shown below. (4 marks)

Name _____



2. Give **three** uses for this item of electrical equipment when making salads. (6 marks)

(e) What safety precautions should be taken when using this item of electrical equipment? (12 marks)

Section 2 – Eating Out: Hotels, Restaurants and Institutions

(Attempt Question 3 or Question 4 from this section, each question carries 50 marks)

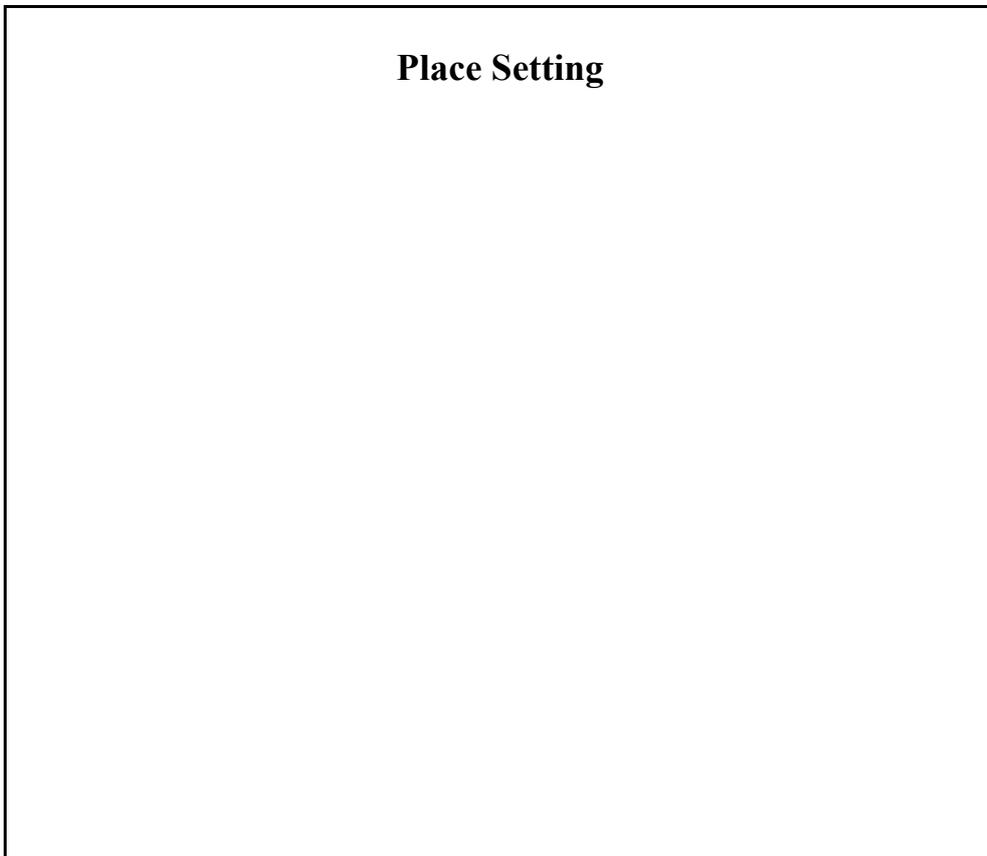
3. (a) Suggest **three** ways to create a relaxing atmosphere for customers in a restaurant. (6 marks)

1. _____
2. _____
3. _____

- (b) A customer has ordered the following items from a restaurant dinner menu:
Mushroom Soup; Beef Curry with Boiled Rice; Sherry Trifle.

Using a labelled diagram, show the layout for the place setting for this customer's meal in the space below. (12 marks)

Place Setting



(c) Describe **three** special needs/requirements which customers may have when dining in a restaurant. (12 marks)

1. _____

2. _____

3. _____

(d) Suggest **four** headings which customers could use to comment on the standard of the food and service provided in a restaurant. (12 marks)

Comment Card

1. _____

2. _____

3. _____

4. _____

(e) Explain the term *service charge*. (8 marks)

4. (a) What is a buffet?

(6 marks)

(b) Give **four** advantages of presenting food buffet style.

(12 marks)

1. _____

2. _____

3. _____

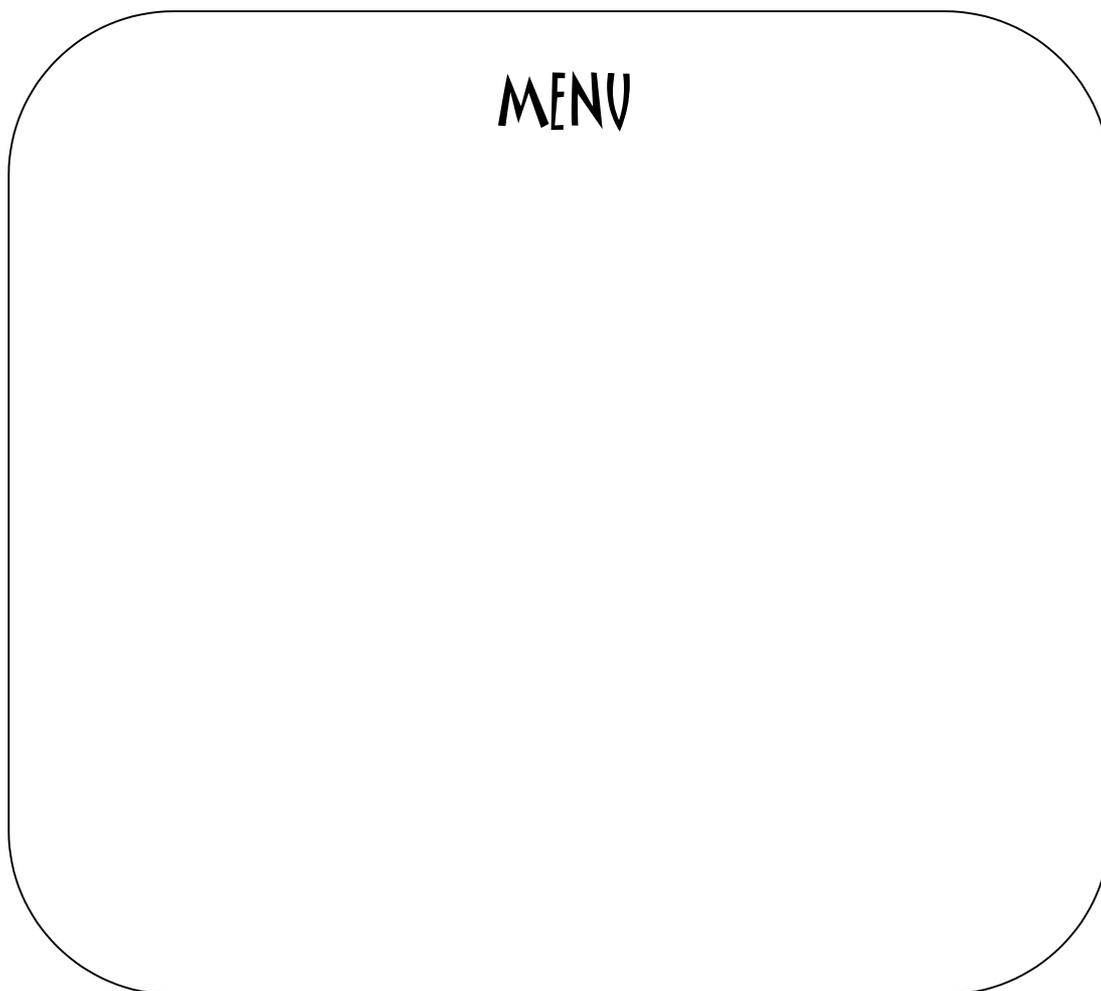
4. _____

(c) Set out the guidelines which should be followed when selecting food items for a buffet.

(12 marks)

(d) Plan and set out the menu for a buffet lunch for a special occasion.

(14 marks)



MENU

(e) Suggest ways of making the buffet table look attractive.

(6 marks)

(c) A foreign couple intend to travel around Ireland using the public bus service. Name **three** other modes of transport they could use. (9 marks)

1. _____
2. _____
3. _____

(d) State the advantages and the disadvantages for tourists of using public transport. (12 marks)

Advantages _____

Disadvantages _____

(e) Name the organisation responsible for managing the national public bus service in Ireland. (6 marks)

Organisation _____

6. An Irish family have chosen to spend their annual holiday in Ireland.

(a) Give reasons why the family would choose to spend their holiday in Ireland rather than go abroad. (8 marks)

(b) Name a popular seaside destination in a county in Ireland which you would recommend for the family holiday. (16 marks)

Seaside destination _____ County _____

Give **two** reasons for your recommendation.

1. _____

2. _____

(c) Outline **four** factors which would influence the family when selecting accommodation for their holiday. (8 marks)

1. _____

2. _____

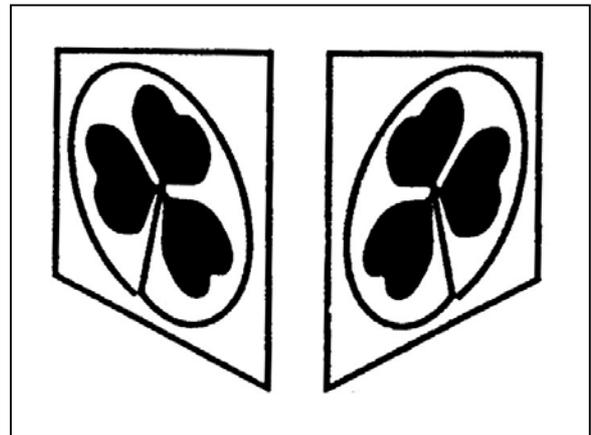
3. _____

4. _____

(d) Recommend **five** different types of holiday accommodation suitable for the family. (10 marks)

1. _____
2. _____
3. _____
4. _____
5. _____

(e) 1. Explain what this symbol indicates in relation to accommodation. (4 marks)



2. Name the organisation with responsibility for awarding this symbol. (4 marks)

Organisation _____

Section 4 – Catering for Diversity

(Attempt Question 7 or Question 8 from this section, each question carries 50 marks)

7. A healthy lifestyle can help a person to maintain a healthy heart.

(a) Outline **three** factors which contribute to a healthy lifestyle. (9 marks)

1. _____

2. _____

3. _____

(b) Complete the following sentence:

A diet high in _____ is one of the main causes of coronary heart disease. (4 marks)

(c) Set out the dietary guidelines which should be followed when catering for a person with coronary heart disease. (12 marks)

- (d) Plan and set out a three-course lunch menu suitable for a person with coronary heart disease. (16 marks)

LUNCH MENU

- (e) Evaluate the nutritive value of the lunch menu you have planned. (9 marks)

8. You have decided to organise a meal based on an international theme for a group of your friends.

(a) Name a country you would select as a theme for this meal. (4 marks)

(b) Outline the main characteristics of the cuisine of the country you have named. (9 marks)

(c) Plan and set out a three-course dinner menu to include traditional dishes from the country you have named. (16 marks)

<h2><i>Dinner Menu</i></h2>

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For the examiner only

Question	Mark
1	
2	
3	
4	
5	
6	
7	
8	
Total	