Surname	Centre Number	Candidate Number
Other Names		0



GCSE

4742/01

HOSPITALITY AND CATERING UNIT 4: HOSPITALITY AND THE CUSTOMER

P.M. FRIDAY, 25 May 2012 $1\frac{1}{4}$ hours

For Examin	er's use only
Question	Mark Awarded
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
9.	
Total	

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen. Do not use pencil or gel pen. Do not use correction fluid.

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.

If you run out of space, use a standard 4 page continuation booklet. Number the question(s) clearly and put your continuation booklet in this question-and-answer booklet. No other style of answer booklet should be used.

INFORMATION FOR CANDIDATES

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

The total mark is 80.

You are reminded that assessment will take into account the quality of written communication used in your answers that involve extended writing.



Answer all questions.

1.	Tick (\mathcal{I}) the box next to the statement to show if it is True or False .	[3]

	True	False
(i) A Guest House provides bed and breakfast.		
(ii) Youth hostels offer room service.		
(iii) A 4 star hotel provides restaurant service for their guests.		

2.	(a)	Name two different job roles found in a restaurant of a hotel.	[2]
		(i)	
		(ii)	
	<i>(b)</i>	Explain what is meant by:	
		(i) Permanent staff;	[2]
			••••
		(ii) Casual staff. [[2]



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(a) State three points to consider when planning a menu. (i) (ii) (iii) Menu Cream of leek and potato soup Creamy Chicken Braised onions & cauliflower Baby new potatoes Egg Custard Tart (b) Suggest four ways of improving the menu above.			
(ii) Menu Cream of leek and potato soup Creamy Chicken Braised onions & cauliflower Baby new potatoes Egg Custard Tart	nts to consider when planning a menu.		(a)
Menu Cream of leek and potato soup Creamy Chicken Braised onions & cauliflower Baby new potatoes Egg Custard Tart			
Menu Cream of leek and potato soup Creamy Chicken Braised onions & cauliflower Baby new potatoes Egg Custard Tart			
Creamy Chicken Braised onions & cauliflower Baby new potatoes Egg Custard Tart	 	(iii)	
Creamy Chicken Braised onions & cauliflower Baby new potatoes Egg Custard Tart			
Creamy Chicken Braised onions & cauliflower Baby new potatoes Egg Custard Tart	<u>Menu</u>		
Baby new potatoes Egg Custard Tart	Cream of leek and potato soup		
	Creamy Chicken Braised onions & cauliflower Baby new potatoes		
(b) Suggest four ways of improving the menu above.			
(b) Suggest four ways of improving the menu above.	Egg Custard Tart		
(e) Suggest rour ways or improving the ment west.	Egg Custard Tart		
		Suggest four wa	(b)
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	ays of improving the menu above.		
	ays of improving the menu above.		
	ays of improving the menu above.		



Turn over.

(a)	State two powers that are given to Environmental Health Officers (EHO's). (i)	[2]
	(ii)	
(b)	Explain the role of an EHO when carrying out a routine visit to a school canteen.	[4]
(c)	Strict hygiene procedures need to be followed in order to prevent food poisoning.	[3]
	Give three food hygiene rules: (i)	
	(ii)	
	(iii)	



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5.	Reco	ord keeping is important in the Hospitality and Catering Industry.	
	(a)	Give three examples of records kept in a hotel.	[3]
		(i)	
		(ii)	
		(iii)	
	<i>(b)</i>	Name two ways in which data can be stored in a hotel.	[2]
		(i)	
		(ii)	
	(c)	Explain the main purpose of the Data Protection Act.	[3]



Many businesses use a corporate identity.



Explain the benefits of using a corporate identity to the:

(i) (ii) (iii)	Employer; Employee; Customer.	
(i)	Employer;	[2]
•••••		
•••••		
•••••		
(ii)	Employee;	[2]



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(iii)	Customer.	[2]
•••••		
•••••		

Acknowledgements:

http: tigtpromotions.com

www.emago.com



(a)	Describe four ways that waste could be reduced in a hotel's kitchen.	
	(i)	
	(ii)	
	(iii)	
	(iv)	
(b)	Discuss ways in which staff and customers of the hotel could help to protect environment.	t



(a)	Explain the responsibilities of the employer and employee as stated in the Esafety at Work Act. (HASAWA)	lealth and
	(i) Employer;	[2]
	(ii) Employee.	[2]
(b)	Ian recently started his new post of Restaurant Manager at a 4 star hotel. I induction involved fire safety training.	Part of hi
(b)	Ian recently started his new post of Restaurant Manager at a 4 star hotel. I induction involved fire safety training. Describe the procedures that Ian would need to follow if there was a fire.	
(b)	induction involved fire safety training.	
(b)	induction involved fire safety training.	
	induction involved fire safety training.	[4
	induction involved fire safety training. Describe the procedures that Ian would need to follow if there was a fire.	[4



(c)	Ian is keen to develop more effective teamwork. Assess the importance of teamwork in the running of the hotel restaurant. [6]

(a)	List three pieces of information the couple would need to give to the event's man	
	(i)	[3]
	(ii)	
	(iii)	
	y and George are considering what type of food service to have at their silv rations.	er wedding
(b)	Discuss the types of food services that could be suitable for this event.	[6]



(c)	Assess how good customer service would ensure the success of this event.	[8]

