



**GCSE**

**4742/01**

**HOSPITALITY AND CATERING**

**UNIT 4: Hospitality and the Customer**

**A.M. THURSDAY, 16 June 2016**

**1 hour 15 minutes plus your additional  
time allowance**

**Surname** \_\_\_\_\_

**Other Names** \_\_\_\_\_

**Centre Number** \_\_\_\_\_

**Candidate Number** 0 \_\_\_\_\_

## **INSTRUCTIONS TO CANDIDATES**

**Use black ink, black ball-point pen or your usual method.**

**Do not use pencil or gel pen.**

**Do not use correction fluid.**

**Write your name, centre number and candidate number in the spaces provided on the front cover.**

**Answer ALL questions.**

**Write your answers in the spaces provided in this booklet.**

**If you run out of space, use the continuation pages at the back of the booklet, taking care to number the question(s) correctly.**

## **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.**

| <b>For Examiner's use only</b> |                     |                     |
|--------------------------------|---------------------|---------------------|
| <b>Question</b>                | <b>Maximum Mark</b> | <b>Mark Awarded</b> |
| <b>1.</b>                      | <b>3</b>            |                     |
| <b>2.</b>                      | <b>3</b>            |                     |
| <b>3.</b>                      | <b>2</b>            |                     |
| <b>4.</b>                      | <b>4</b>            |                     |
| <b>5.</b>                      | <b>15</b>           |                     |
| <b>6.</b>                      | <b>8</b>            |                     |
| <b>7.</b>                      | <b>12</b>           |                     |
| <b>8.</b>                      | <b>8</b>            |                     |
| <b>9.</b>                      | <b>25</b>           |                     |
| <b>Total</b>                   | <b>80</b>           |                     |

**Answer ALL questions.**

- 1. TICK (✓) the box next to each statement to show if it is TRUE or FALSE. [3]**

|   | <b>TRUE</b> | <b>FALSE</b> |
|---|-------------|--------------|
| <b>(i) Casual staff can wear their own clothes to work.</b>             |             |              |
| <b>(ii) Permanent staff have paid sick leave.</b>                       |             |              |
| <b>(iii) Agency staff always know in advance when they are working.</b> |             |              |

2. Where would you find the following signs? [3]

For example, if you think that the location for (i) is **A**, write **A** in the box.

(i)



**A. On a recently cleaned floor**

(ii)



**B. Above a fire exit door**

(iii)



**C. Above the wash basin in the staff toilet**

**3. Name TWO DIFFERENT JOB ROLES within Accommodation Services. [2]**

**(i)** \_\_\_\_\_

**(ii)** \_\_\_\_\_

**4. Most hospitality establishments provide their staff with a uniform. [4]**

**Give TWO ADVANTAGES of having a staff uniform to:**

**Staff members**

**(i)** \_\_\_\_\_

\_\_\_\_\_

**(ii)** \_\_\_\_\_

\_\_\_\_\_

**The establishment**

**(i)** \_\_\_\_\_

\_\_\_\_\_

**(ii)** \_\_\_\_\_

\_\_\_\_\_













**6. There are many types of menus available in restaurants.**

**(a) DESCRIBE the following: [4]**

**(i) Fast-food menu**

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**(ii) À la carte menu**

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**6(b) A new restaurant plans to offer a Table d'Hôte menu at lunchtime.**

**State the advantages of this type of menu to:**

**(i) The customer [2]**

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**(ii) The restaurant [2]**

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**7(b) Discuss how this can be achieved in terms of REDUCING, REUSING AND RECYCLING. [9]**

**Reduce** \_\_\_\_\_

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**Reuse** \_\_\_\_\_

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**Recycle** \_\_\_\_\_

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**9. A function room in a sports stadium has been booked to hold a retirement party.**

**(a) The client has requested this menu:**

**Starter - Chicken liver pâté**

**Main - Grilled steak and  
vegetables**

**Dessert - Cheesecake**

**How can the chef ensure that a variety of colours, flavours and textures are included in these dishes? [8]**

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