

Mark Scheme (Standardised)

January 2018

NQF BTEC Level 1/Level 2 Firsts in Hospitality

Unit 9: How the Hospitality Industry Contributes to Healthy Lifestyles



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BTEC Next Generation Mark Scheme Template

| Question Number | Answer | Mark |
|--------------------|--|------|
| 1 | Award one mark for any of the following up to a maximum of two marks: Iron Calcium Potassium Zinc Sodium Iodine | 2 |

| Question Number | Answer | Mark |
|--------------------|---|------|
| 2 | A – Lamb casserole E – Ham and cheese omelette | 2 |

| Question Number | Answer | Mark |
|--------------------|---|------|
| 3a | Award one mark for any of the following: Overweight Obese Depleted in vitamins Suffering tooth decay Diabetes Accept any other valid response. | 1 |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 3b | Award one mark for any of the following up to a maximum of two marks: • Chocolates • Sweets • Biscuits • Cakes • Pastries • Jams • Sweetened / Carbonated drinks Do not accept brand names. | 2 |

| Question Number | Answer | Mark |
|--------------------|---|------|
| 4 | Award one mark for any of the following up to a maximum of two marks: Oily fish Red meat Offal Egg Fortified foods such as fat spreads / breakfast cereals | 2 |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 5 | B – To increase their lifespan D – To improve their emotional wellbeing | 2 |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 6a | Award one mark for any of the following up to a maximum of two marks: High in fat High in sugar High in alcohol High in salt Possible presence of MSG and artificial colouring low in fresh fruit and vegetables | 2 |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 6b | Award one mark for any of the following up to a maximum of two marks: Becoming overweight Obesity Malnutrition High blood pressure Stroke Heart disease High cholesterol Increased risk of accidents Increased long-term, alcohol-related health risks | 2 |
| | Accept any other valid response. | |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 7 | Award one mark for any of the following: Organic Locally-sourced Free-range | 1 |

| Question Number | Answer | Mark |
|--------------------|---|------|
| 7b | Award one mark for any of the following up to a maximum of two marks: The name of the food The weight or volume A list of ingredients – in order of weight / allergens Dietary information A use-by or best-before date Guidance on preparation / storage | 2 |

| Question Number | Answer | Mark |
|--------------------|---|------|
| 7c | Award one mark for any of the following up to a maximum of two marks: He attracts more customers to his business He sells more of the healthier products The customers buy more of the other products on offer His amount of turnover increases His amount of gross profit increases | 2 |

| Question Number | Answer | Mark |
|--------------------|---|------|
| 8 | Award one mark for any of the following up to a maximum of two marks: Artificial colourings Artificial flavourings Cheese is a dairy product Prawns are shellfish Bread contains gluten Accept any other valid response. | 2 |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 9 | Award one mark for any of the following up to a maximum of two marks: Where to eat / drink Where to run, walk, swim Where to rent a bicycle What to see and do - tourist and cultural attractions Where to get a haircut, beauty treatment Where to shop Where to find a pharmacy Where to find medical care | 2 |
| | Hotel services Information on transport services Accept any other valid response. | |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 10 | Award one mark for identification and one additional mark for appropriate expansion up to a maximum of two marks. | 2 |
| | Long working hours leads to insufficient rest and relaxation (1) and may result in problems with the immune system / high blood pressure / heart disease (1) | |
| | High levels of caffeine can lead to lack of sleep or a poor sleep pattern (1) and may result in problems with the immune system / high blood pressure / heart disease (1) | |
| | High-pressured jobs can be stressful (1) and may result in problems with the immune system / high blood pressure / heart disease (1) | |
| | Lack of a regular eating pattern / poor diet (1) may result in weight gain / obesity / diabetes / | |

| poor digestion / malnutrition / high blood pressure / stroke / heart disease / (1) | |
|---|--|
| Accept any other valid response. | |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 11 | Award one mark for identification and one additional mark for appropriate expansion up to a maximum of four marks. | 4 |
| | It may be difficult to obtain the necessary specialist ingredients (1) leading to the need for effective forward planning / careful consideration of the dishes contained on the menu (1) | |
| | The local labour force may be limited in number and necessary skills (1) leading to the need to undertake effective recruitment procedures and implement the appropriate training (1) | |
| | The increased costs of obtaining supplies, recruitment costs and training costs (1) will impact on the business's profitability (1) | |
| | Limited number of customers (1) as they may not wish to travel too far / transport may be an issue / there is insufficient demand / perception of high cost (1) | |

| Question Number | Answer | Mark |
|--------------------|---|------|
| | | |
| 12 | Award one mark for identification and one additional mark for appropriate expansion. Maximise ventilation (1) thus not allowing the kitchen to become too hot, allows the staff to breathe adequately and remain comfortable (1) Ensure sufficient breaks in a cool rest room environment (1) stops physical activity, enables relaxation and recovery, eases stress, and decreases the body temperature (1) Provide ample fluids (1) cools and facilitates rehydration (1) | 4 |

| | Provide a light, cotton, loose-fitting uniform (1) allows the body to sweat and for the sweat to evaporate, thereby cooling the body (1) Provide meals that contain salad, fruit and other foods with a high water content (1) to facilitate rehydration (1) Ensure staff have access to cool shower facilities (1) which decreases the body temperature, increases circulation and alertness, and eases stress (1) Accept any other valid response. | |
|--------------------|---|------|
| Question Number | Answer | Mark |
| 13a | Award one mark for identification and one additional mark for appropriate expansion up to a maximum of two marks. The ability to plan a better work-life balance (1) allows for rest and relaxation and a sense of | 2 |
| | wellbeing The flexibility of hours that may be worked (1) allows other commitments and responsibilities to be addressed that can lead to less stress- related illnesses (1) | |
| | Accept any other valid response. | |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 13b | Award one mark for identification and one additional mark for appropriate expansion up to a maximum of two marks. | 2 |
| | Being unable to plan ahead financially or worrying about the low level of work offered / uncertainty (1) leads to stress and associated illnesses (1) | |
| | Inability to plan family and social life effectively (1) may lead to isolation, depression and associated illnesses (1) | |
| | Feeling obliged to work long and irregular hours (1) may lead to exhaustion, poor eating habits or sleep deprivation and associated illness (1) | |
| | Accept any other valid response. | |

| Question Number | Answer | Mark |
|--------------------|--|------|
| 14 | Award one mark for identification and one additional mark for appropriate expansion up to a maximum of four marks. | 4 |
| | Less kitchen space (1) frees up space for other activities (1) | |
| | The lack of need for a variety of different pieces of kitchen equipment (1) cuts down on capital, maintenance and fuel costs (1) | |
| | Fewer staff / less skilled staff (1) cuts down on labour and associated training costs (1) | |
| | The range of dishes available may be expanded (1) thereby offering greater choice and accommodating a wide range of dietary requirements (1) | |
| | Ease of storage and regeneration of the dishes (1) allows greater choice and the accommodation of a wide range of dietary requirements at shorter notice / effective feeding of increasingly large numbers of patients in large hospitals (1) | |
| | Less risk of contamination / food poisoning (1) owing to use of sealed units / less contact (1) | |
| | Accept any other valid response. | |

| Question Number | Indicative content | Mark |
|--------------------|--|------|
| 15 | Displaying menus with healthier options highlighted | 8 |
| | Identifying the calorie content against each dish on the menu or drinks on the list | |
| | Identifying the dishes and drinks that are suitable for a range of diets | |
| | Identifying the dishes and drinks that contain ingredients that may trigger allergic reactions | |
| | Listing all dishes' nutritional values | |
| | Listing all sources of produce and ingredients | |
| | Promoting any daily, weekly, monthly, seasonal healthy dishes and drinks | |

| | The majority of points made will be relevant and the clear link to the situation in the question. | here will be a |
|----------------|---|----------------|
| 3 7-8 marks | Range of points described, or a few key points exp depth. | |
| 4-6 marks | answer is unbalanced. Most points made will be re situation in the question, but the link will not alway | levant to the |
| 2 | situation in the question. Some points identified, or a few key points describ | |
| 1-3 marks | detail. The answer is likely to be in the form of a list. Poir be superficial / generic and not applied / directly li | |
| 0 marks 1 | A few key points identified, or one point described | in some |
| 0 | No rewardable material. | |
| Level | Descriptor | |
| | Improved reputation | |
| | Improve gross profits | |
| | Repeat business | |
| | Increased average spend | |
| | Instant marketing to attract customers | |
| | Accessible to a wider range of potential customers | |
| | Provide a menu planning tool that customers may use to plan meals and associated drinks that may identify any potential allergens, calculate calorific value and suitability for a range of diets | |
| | Highlighting all awards or certificates that have been acquired as a result of the business's concern with healthy eating and drinking and quality assurance of products and ingredients | |
| | Highlighting all the associations and schemes to which the business belongs that are related to healthy eating and drinking and quality-assured products and ingredients | |
| | Communicating a blog, video or newsletter, or a chat facility concerning the healthy dishes and drinks, sources of products and ingredients, methods of cooking or production | |
| | Offering vouchers / codes that give customers a discount or offer on healthy dishes and drinks | |
| | Highlighting special offers / deals on healthy dishes and drinks | |







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