

Write your name here

Surname

Other names

Edexcel
Principal Learning

Centre Number

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Candidate Number

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Hospitality

Level 2

Unit 1: Exploring the UK Hospitality Industry

Friday 25 May 2012 – Morning

Time: 1 hour

Paper Reference

HO201/01

You do not need any other materials.

Total Marks

Instructions

- Use **black** ink or ball-point pen.
- **Fill in the boxes** at the top of this page with your name, centre number and candidate number.
- Answer **all** questions.
- Answer the questions in the spaces provided – *there may be more space than you need.*

Information

- The total mark for this paper is 50.
- The marks for **each** question are shown in brackets – *use this as a guide as to how much time to spend on each question.*

Advice

- Read each question carefully before you start to answer it.
- Keep an eye on the time.
- Try to answer every question.
- Check your answers if you have time at the end.

Turn over ►

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PEARSON

Answer ALL questions. Write your answers in the space provided.

1 The restaurant sector employs more people than any other sector in the UK hospitality industry.

Identify **three** types of establishment that make up the restaurant sector.

(3)

1

2

3

(Total for Question 1 = 3 marks)

2 Purchasing is a very important function in the hospitality industry.

Describe **two** requirements that would need to be considered when choosing a food supplier for a privately owned restaurant.

(2)

1

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(2)

2

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(Total for Question 2 = 4 marks)



3 The contract food service sector continues to grow.

Identify **four** job roles in the contract food service sector that are **not** food and beverage roles.

(4)

1

2

3

4

(Total for Question 3 = 4 marks)

4 State **four** outlets where food is provided for passengers whilst on the move.

(4)

1

2

3

4

(Total for Question 4 = 4 marks)



5 Apprenticeship schemes are becoming more popular with employers.

The number of apprentices starting the scheme continues to grow. However, some apprentices do not complete the programme.

Explain how employers running an apprenticeship scheme can help to ensure that apprentices successfully complete the programme.

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(Total for Question 5 = 6 marks)



6 It is essential that the hospitality industry continues to control its own costs to protect jobs and profit.

Explain the methods hotels can use to control costs.

(6)

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(Total for Question 6 = 6 marks)



- 7 Match the job roles described below to the correct roles/responsibilities.
The job roles can only be used **once**.

(6)

Job roles

Housekeeping supervisor
Reservations clerk
Sommelier
Financial controller
Food and beverage manager
Chef de partie

(a) I check that bedrooms and corridors have been cleaned correctly.

(b) I am responsible for a section in my department.

(c) I spend a lot of the day answering the phone and I have to ensure that I achieve sales targets.

(d) I am responsible for all aspects of wine in the restaurant.

(e) I report directly to the general manager, both the head chef and the restaurant manager report directly to me.

(f) I prepare budgets and forecasts for the hotel.

(Total for Question 7 = 6 marks)



8 Describe the key responsibilities of a head housekeeper.

(3)

(Total for Question 8 = 3 marks)

9 Hospitality is a fast growing industry and presents attractive opportunities for employment.

Explain how a school leaver looking for a career in the hospitality industry could improve their career opportunities.

(6)

(Total for Question 9 = 6 marks)



10 Below is a table taken from a report published on the number of pubs and bars in the UK.

Table below shows the number of pubs and bars in the UK by type

	2006	2008
Managed houses	9,000	8,600
Tenanted/leased	30,800	29,400
Freehouses	18,400	16,800
Total	58,200	54,800

(Source: British Beer and Pub Association, 2009)



(Source: people1st 2009)

(a) Identify the type of pub or bar that had the most outlets in 2008. (1)

(b) Identify the type of pub or bar which has seen the greatest reduction in the number of outlets over the three years. (1)

(Total for Question 10 = 2 marks)



11 You are the food and beverage manager in a large city centre hotel.

You have concerns about the quality of the breakfast served to guests.

Describe appropriate research methods to identify the issues and explain what actions you would take.

(a) Research methods

(1)

(i)

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(1)

(ii)

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(b) Actions

(4)

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(Total for Question 11 = 6 marks)

TOTAL FOR PAPER = 50 MARKS



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