

Mark Scheme (Results)

Summer 2012

Principal Learning Hospitality (HO201) Paper 01

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Question Number	Answer	Mark
1	 Award one mark per correct response, up to three marks Fine dining Fast food Coffee shops Take away Ethnic restaurants Cafes 	
	Or any other suitable response	(3)

Question	Answer	Mark
Number		
2	 Price (1) Delivery dates (1) Quality of products supplied (1) Flexibility (1) Health and Safety (HACCP) (1) Quality of paperwork/administration (1) Ease of purchase (1) Local produce (1) 1 mark for each identification (maximum 2) 1 mark for each justification/description confirming an understanding (maximum 2). e.g. for two marks a suitable response would include: Flexibility of supplier must be suitable to assist with the demands and needs of a business that can fluctuate. 	(4)

Question Number	Answer	Mark
3	 Award one mark per correct response, up to four marks Financial controller Security Sales Marketing Auditor Ticket officer Human Resources / personnel Receptionist 	
	Or any other suitable response	(4)

Question Number	Answer	Mark
4	 Award one mark per correct response, up to four marks Trains Aircraft Ferry Cruise ship Coach 	(4)

Questi Numb	-	Answer	Mark
5		 Reduce time to complete Offer an incentive to complete Flexible pay structures & bonus related Time for study Incentives Mentor/coach Live in accommodation Company incentives Promotion opportunities Offer progression routes/additional qualifications 	(6)
Level	Mark	Descriptor	(0)
	0	No reward able material	
1	1-2	Brief references made to one of the above points. Explanations on how companies can ensure studer complete an apprenticeship are not developed.	nts
2	3-4	Two or more of the above points are identified and a limited explanation is made to how companies can ensure students complete an apprenticeship.	
3	5-6	Explanations are clear and well-reasoned with mos above points covered and demonstrating a good ke of how companies can ensure students complete a apprenticeship.	nowledge

Question Number	Answer	Mark
6	 Equipment – Ensuring any equipment is turned off when not in use. Looking after existing equipment Only necessary purchases are made Labour costs are reduced through effective management Some businesses have put a hold on recruitment unless completely necessary Marketing costs reduced Shopping around for reduced cost food and liquor purchases Tighter controls on stock and wastage Cost savings relating to laundry 	(6)

Level	Mark	Descriptor
	0	No reward able material
1	1-2	Answer provides limited methods, with very little reference to how these methods can be used/control costs and protect profit.
2	3-4	Answer identifies two or more of the above points with a limited explanation to how these methods can be used/control costs and protect profits.
3	5-6	Three methods are provided with a clear explanation for each method and demonstrate a good knowledge of how these methods can be used/control costs and protect profit.

Question Number	Answer	Mark
7a	Housekeeping supervisor	(1)
Question Number	Answer	Mark
7b	Chef de Partie	(1)
Question Number	Answer	Mark
7c	Reservations Clerk	(1)
Question Number	Answer	Mark
7d	Sommelier	(1)
	,	•
Question Number	Answer	Mark
7e	Food and Beverage Manager	(1)

Mark

(1)

Question Number **7f**

Answer

Financial controller

Question Number	Answer	Mark
8	 Award one mark for each response up to a maximum of 3 marks Dealing with the control of linen, cleaning products and guest supplies control (1) Maintainance (1) Wages (1) Rota's for staffing (1) Stocktaking (1) Reports (1) Safety (1) Lost property (1) Green issues (1) Quality control (1) Managing staff (1) 	(3)

Questi		Answer
9		 Education and training such as attending college or university Structured training programmes in industry Work experience Apprenticeship programmes Short courses Variety of jobs to gain experience Working for internationally recognised companies Working with businesses that have a good standard of product/service
Level	Mark	Descriptor
	0	No rewardable material
1	1-2	Brief reference made to the opportunities they could use to progress their careers in the industry.
2	3-4	Some reference made to the opportunities that they could use to progress their career pathways in the industry.
3	5-6	Clear advice and pathways identified demonstrating a clear understanding of how they could progress their careers in the industry.

Question Number	Answer	
10a	Tenanted/leased	(1)

Question	Answer	
Number		
10b	Freehouses	(1)

Question Number	Answer
11 (a)	 Award one mark for each correct response, maximum of two marks Comment cards (1) Questionnaires (1) Talking to guests (1) Meeting/discussions with staff (1) Observation (1) Training (1) Mystery shopper (1) Review standards (1)

Question Number	Answer
11 (b)	 Award one mark for each method described, up to a maximum of four marks Collate and review customer comments (1) Review feedback from staff (1) Discussing issues with restaurant manager (1) Set targets for improvement (1) Training (1) Review (1) Appraisals (1) Formal qualifications (1) Review job roles and responsibilities (1) Team building (1)

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