

Candidate Name	Centre Number	Candidate Number

WELSH JOINT EDUCATION COMMITTEE
General Certificate of Secondary Education



CYD-BWYLLGOR ADDYSG CYMRU
Tystysgrif Gyffredinol Addysg Uwchradd

661/01

GCSE HOSPITALITY AND CATERING

UNIT 1: THE HOSPITALITY AND CATERING INDUSTRY (I)

A.M. FRIDAY, 22 June 2007

(1½ hours)

For Examiner's use only	
Number	Mark
1	
2	
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Total	

INSTRUCTIONS TO CANDIDATES

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.

INFORMATION FOR CANDIDATES

The maximum mark for this paper is 100.

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

You are reminded of the necessity for good English and orderly presentation in your answers.

No certificate will be awarded to a candidate detected in any unfair practice during the examination.

Answer **all** the questions.

1. Tick [✓] the box next to each statement to show if it is **true** or **false**.

[4]

	True	False
(i) A manager is in charge of the hotel.		
(ii) A waiter makes the beds.		
(iii) A chambermaid tidies the bedrooms.		
(iv) A chef clears tables in the restaurant.		

2. Special terms are used within the kitchen area of the industry. Give the meaning of the following terms: [3]

(i) marinade;

.....

(ii) bain-marie;

.....

(iii) reduce.

.....

3. It is important for staff in the hospitality and catering industry to keep records.

(a) State the type of record keeping used for the following: [3]

(i) checking foodstuffs into the kitchen store;

.....

(ii) to find how many people are planning to eat in the restaurant;

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(iii) checking how many people are staying in the hotel.

.....

(b) Why is stock control important in a busy kitchen? [3]

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(c) Good communication is important in all areas of the hospitality and catering industry. Describe what could happen if the reception staff **did not** communicate with the kitchen staff. [4]

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4.



More people are becoming vegetarians and no longer eat meat. They eat alternatives.

(a) Give **three reasons** why some people may decide not to eat meat. [3]

(i)

(ii)

(iii)

(b) Name **two types** of meat alternatives. [2]

(i)

(ii)

(c) Complete the process for vegetable lasagne using the words below. [6]

roux sauté layer continuously white sauce gradually

Prepare and chop the vegetables. in a little oil, cook until
al dente. In a separate pan melt butter and add flour to make a
Add milk, stirring to make a
.....
..... the vegetables, lasagne sheets and sauce, top with grated cheese
and bake.

5. (a) Give **three** reasons why teamwork is essential. [3]

(i)

.....

(ii)

.....

(iii)

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(b) Explain the role of the team leader in **each** of the following areas: [6]

(i) restaurant;

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(ii) housekeeping.

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7. A business group are holding a conference in a local hotel.

Describe the role of the conference manager at each of the following stages:

(i) taking the booking; [4]

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(ii) preparation before the event; [4]

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(iii) on the day. [4]

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