

Candidate Name	Centre Number	Candidate Number

WELSH JOINT EDUCATION COMMITTEE
General Certificate of Secondary Education



CYD-BWYLLGOR ADDYSG CYMRU
Tystysgrif Gyffredinol Addysg Uwchradd

664/01

GCSE HOSPITALITY AND CATERING

UNIT 4: THE HOSPITALITY AND CATERING INDUSTRY (II)

P.M. TUESDAY, 26 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 the statement to show if it is **true** or **false**.

[4]

	True	False
(i) Food handlers are not responsible for food safety.		
(ii) HACCP is a method used to ensure hazards are controlled.		
(iii) Supervisors cannot be prosecuted if food is unsafe.		
(iv) A hygiene inspector can remove unfit food.		

2. Match the following abbreviations to the correct organisation:

[3]

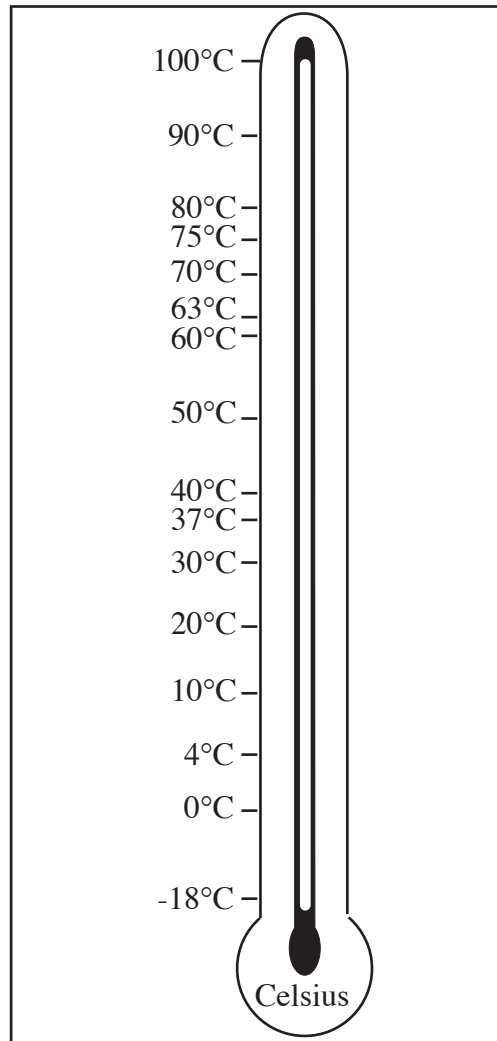
R.I.P.H.	C.I.E.H.	R.S.P.H.
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(i) Royal Society for the Promotion of Health	
(ii) Royal Institute of Public Health	
(iii) Chartered Institute of Environmental Health	

3. (a) Match the following to the correct temperatures:

[4]

- (i) chilled food
- (ii) hot held food
- (iii) core temperature of cooked meat
- (iv) frozen foods



(b) Name the food poisoning bacteria found in the ears, nose and mouth of the human body. [1]

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(c) Describe **two** main symptoms of food poisoning.

[2]

(i)

.....

(ii)

.....

4. Some people are allergic to certain foods and need to follow a special diet.

(a) Name a food that someone who is lactose intolerant should avoid. [1]

.....

(b) State **three** ways in which a chef can protect customers who have a nut allergy. [3]

(i)

.....

(ii)

.....

(iii)

.....

(c) Give **three** reasons why it is important that the wait staff know what ingredients go into the dishes on the menu. [3]

(i)

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(ii)

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(iii)

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5. Environmental issues are important within the hospitality and catering industry.

(a) Suggest **one** way hotels can advise **guests** to save water during their stay. [1]

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(b) Some hotels are no longer providing toiletries in their rooms.

How does this help the environment? [2]

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(c) Suggest **three** ways in which hotels can be environmentally friendly. [3]

(i)

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(ii)

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(iii)

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6. The Royal is a thirty bedroomed hotel.

At present they employ only full time staff, but there are times in the year when they need more staff.

(a) Suggest **two** different times of year when they may need to employ more staff. [2]

(i)

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(ii)

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(b) State **two** differences between seasonal staff and agency staff. [2]

(i)

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(ii)

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(c) Give **four** advantages of employing agency staff. [4]

(i)

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(ii)

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(iii)

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(iv)

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7.



(a) Give **four** reasons why take-away menus are so popular. [4]

- (i)
- (ii)
- (iii)
- (iv)

(b) State why a food outlet may have a 'special meal deal'. [3]

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(c) Describe how a take-away outlet can ensure portion control.

[6]

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8.



Menu planning is an important part of the Head Chef's role.

Chef Nick has been asked to extend the range of salads for the lunchtime buffet.

(a) How could Nick show a range of colours, flavours and textures?

[6]

Colours

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Flavours

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Textures

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(b) State **three** factors that Chef Nick would need to consider when choosing salads. [3]

(i)

(ii)

(iii)

(c) More hotels are offering a buffet service style lunch menu.

Discuss the advantages of this type of service to

(i) the caterer,

(ii) the customer. [8]

(i) Caterer

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(ii) Customer

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- They will hold the event at a local hotel.

(iii)

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.....

[illegible]

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- 10.** A new hotel is to open in a busy seaside town.
The owners want it to have a 'WOW' factor.
The design of the reception area, restaurant and ground floor will be important.

(a) Discuss the factors they will need to take into consideration when planning the reception area of the hotel. [10]

[illegible]

- [10]

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