

Candidate Name	Centre Number	Candidate Number
		0



General Certificate of Secondary Education

661/01

**GCSE
HOSPITALITY AND CATERING
UNIT 1: THE HOSPITALITY
AND CATERING INDUSTRY (I)**

A.M. MONDAY, 14 January 2008

(1½ hours)

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.

For Examiner's use only	
Number	Mark
1.	
2.	
3.	
4.	
5.	
6.	
7.	
8.	
9.	
10.	
Total	

Answer all questions.

1. Tick [✓] the box next to the statement to show if it is **true** or **false**. [4]

- (i) On an à la carte menu each item is priced separately.
- (ii) Fast food outlets have a limited menu.
- (iii) A guest house has a health suite.
- (iv) A hotel can cater for conferences.

True	False

2. Give the meaning for **each** of the following food preparation terms. [4]

- (i) Coulis
-
- (ii) En croûte
-
- (iii) Croûtons
-
- (iv) Au gratin
-

3. Communication is important in the hospitality and catering industry.

(a) Suggest **one** way in which a hotel may keep records. [1]

.....

(b) State **three** ways of communicating within the industry. [3]

(i)

(ii)

(iii)

(c) Give **two** reasons why it is important for the reception staff to communicate with the restaurant staff. [2]

(i)

.....

(ii)

.....

4. (a) Give **three** reasons why teamwork is important when working in a restaurant. [3]

(i)

(ii)

(iii)

(b) Identify **three** problems that may occur if the reception staff did not communicate with the housekeeping department. [3]

(i)

(ii)

(iii)

5.



People of all ages enjoy pizzas.

- (a) Complete the process for a bread-based pizza using the words below. [5]

yeast,	strong plain flour,	dough,	roll out,	sugar.
--------	---------------------	--------	-----------	--------

Put the into a bowl. Add the oil and mix.

Mix the with and warm water.

Gradually add the yeast mixture to the flour and mix to form a

knead until smooth. to desired shape. Add toppings.

- (b) Suggest how the fibre content of a pizza could be increased in the

(i) base, [1]

.....

(ii) topping. [1]

.....

BLANK PAGE

6.



(a) Complete the chart to show the main groups of fish with examples.

[3]

Main groups	Example
Oily	(i)
(ii)	Crab
White	(iii)

(b) List **three** nutrients found in oily fish.

[3]

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

(c) What are the signs of quality for checking a delivery of fresh fish? [4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(d) Dishes made with white fish can lack flavour and colour.
Discuss ways in which fish dishes can be made more interesting. [6]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

7.



Customer care is important in all areas of hospitality and catering.

(a) A customer makes a complaint to a waiter. Who should the waiter inform? [1]

.....

(b) You are working in a restaurant that offers a carvery service.

(i) Suggest ways in which accidents could be prevented in the restaurant. [4]

.....
.....
.....
.....
.....
.....
.....
.....

(ii) Describe how you would assist a customer in a wheelchair in your carvery service restaurant. [4]

.....
.....
.....
.....
.....
.....
.....
.....

8. There is a range of employment opportunities in the hospitality and catering industry.

(a) Identify one job opportunity in **each** of the following areas:

[3]

(i) kitchen;

.....

(ii) reception;

.....

(iii) restaurant.

.....

(b) Describe the role of the head chef in a large kitchen.

[6]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

BLANK PAGE

9.



‘As many as 860,000 food poisoning cases occur in the summer months.’

(a) Complete the chart to show the types and sources of food poisoning that can occur.

[3]

Name of food poisoning bacteria	Sources of contamination
<i>Salmonella</i>	(i)
(ii)	Cuts
<i>Campylobacter</i>	(iii)

(b) Discuss how a group of catering students can prevent food poisoning when preparing, cooking and serving food for a summer barbeque (BBQ).

(i) Preparing

[4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(ii) Cooking

[4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(iii) Serving

[4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

10. A new vegetarian restaurant is opening in a busy town centre.

(a) Suggest why people choose a vegetarian diet.

[4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(b) Discuss ways in which vegetarians can ensure they eat a balanced diet.

[6]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

A series of horizontal dotted lines for writing, spanning the width of the page.