Candidate	Centre	Candidate	
Name	Number	Number	
		0	



General Certificate of Secondary Education

664/01

GCSE HOSPITALITY AND CATERING UNIT 4: THE HOSPITALITY AND CATERING INDUSTRY (II)

A.M. FRIDAY, 18 January 2008 ($1\frac{1}{2}$ hours)

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

. Tick	[/] the box next to each statement to show if it is true or false .		[4]
		True	False
(i)	Logos help you to recognise a company		
(ii)	Corporate menus are different in each establishment		
(iii)	A corporate uniform makes all the staff look different		
(iv)	Fast food outlets always look the same		
. The	RIPH (Royal Institute of Public Health) is available to give advice o	n food safety ar	nd hygiene.
(a)	Why is food safety important?		[1]
(b)	Give two ways the Royal Institute of Public Health can provide su	pport for chefs.	[2]
	(i)		
	(ii)		
. Som	e people have food allergies.		
(a)	What symbol is used on a menu to show a dish is wheat free?		[1]
(b)	List three ways a chef can ensure dishes are nut free.		[3]
	(i)		
	(ii)		
	(iii)		
(c)	Give four reasons why wait staff need to have knowledge of what	is on the menu.	[4]
	(i)		
	(ii)		
	(iii)		
	(iv)		

4.

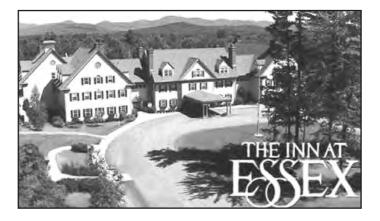


The hospitality and catering industry produce a lot of waste. It is important that they help protect the environment by reducing the amount of waste produced.

(a)	Suggest three ways in which kitchen staff can reduce waste.	[3]
	(i)	
	(ii)	
	(iii)	
(b)	Describe ways in which a hotel can reduce, reuse and recycle products.	[4]
(c)	Discuss how a hotel can encourage guests to help protect the environment.	[6]

(a)	Name two organisations that judge the quality of products and services (accommodation
	and food). [2]
	(i)
	(ii)
(b)	Accommodation can be rated by stars or diamonds. Describe how a small hotel could achieve such an award. [4]
(c)	Describe how a restaurant manager can ensure a high standard of service for customers. [4]

6.



(a) 	How could a new hotel benefit the local community?	[2]
(b)	Suggest ways in which a hotel could promote the use of local produce.	[4]
(c)	Discuss the effects tourism could have on the hospitality and catering industry.	[4]

(a)	Explain the difference between an à la carté and table d'hôte menu.	[4
•••••		
(b)	Discuss the main factors that the chef should consider when planning a new menu.	[6
•••••		

(a)	Describe the role of the EHO. (You may wish to refer to premises, food and training in you answer.)
(b)	
(b)	Discuss the main responsibilities of an employer in order to comply with the Health and
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(a)	Describe the factors that will affect the planning of the kitchen. (You may wish to include services, equipment and food safety in your answer.)	

<i>(b)</i>	When planning the new food storage area, what factors will need to be considered? [6] (You may wish to include the storage of different foods, lighting, stock control and health and safety in your answer.)

10.



As a functions manager in a local hotel Jane has a special responsibility for planning children's parties. This week she has taken a booking for 20 children aged 5-7.

Discuss;

(i)	The choice of menu;	[6]

(ii)	The preparation of the function room;	[6]

(iii) Health and safety. (Food and environment)	[6]