



**Coimisiún na Scrúduithe Stáit
State Examinations Commission**

Leaving Certificate Applied 2004

Total Mark

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**Vocational Specialism –
Hotel, Catering and Tourism
(200 marks)**

Credit

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Friday, 11 June

Afternoon 2.00 to 3.30

General Directions

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1. Write your EXAMINATION NUMBER in this space:
2. WRITE ALL ANSWERS INTO THIS ANSWER BOOK.
3. Candidates must attempt **FOUR** questions.
One from **each** of the four sections of the paper.
Each question carries 50 marks.

<i>For the Superintendent only</i>	<i>For the Examiner only</i>	
<div style="border: 1px solid black; padding: 10px; width: 80%; margin: 0 auto;"> <p style="font-size: 1.2em; margin: 0;">Centre Stamp</p> </div> <div style="border: 1px solid black; width: 80%; margin: 10px auto; height: 40px; border-radius: 50%;"></div>	1. Total of end of page totals.	
	2. Aggregate total of all disallowed questions.	
	3. Total mark awarded (1 minus 2)	
	4. Bonus mark for answering through Irish (if applicable)	
	5. Total mark awarded if Irish Bonus. (3 plus 4)	
	Note: The mark in row 3 (or row 5 if an Irish bonus is awarded) must correspond with the mark in the Total box on the flap grid and on the front of the answerbook.	

Section 1 – Eating Out: The Fast Food Way

(Attempt Question 1 or Question 2 from this section, each question carries 50 marks)

1. (a) List a range of food items which you would include in a menu for a Coffee Shop/Sandwich Bar. (12 marks)

COFFEE SHOP/SANDWICH BAR MENU

Food Items

- (b) List **four** types of breads which are suitable for use with a filling. Suggest a different filling for each type of bread. (20 marks)

TYPE OF BREAD	SUGGESTED FILLING
1.	1.
2.	2.
3.	3.
4.	4.

(c) Suggest **two** accompaniments which could be served with a sandwich in order to create a substantial lunch. (6 marks)

1. _____

2. _____

(d) List **four** different types of coffee which are available in Coffee Shops. (8 marks)

1. _____

2. _____

3. _____

4. _____

(e) Name the item of electrical equipment shown below. (4 marks)

Name _____



2. (a) Explain why it is necessary for a catering establishment to have a Safety Statement. (10 marks)

- (b) 1. Name **two** items of fire fighting equipment which should be readily available in every cooking area. (6 marks)

2. Give directions on how **one** of the items named above should be used in the event of a frying pan catching fire. (8 marks)

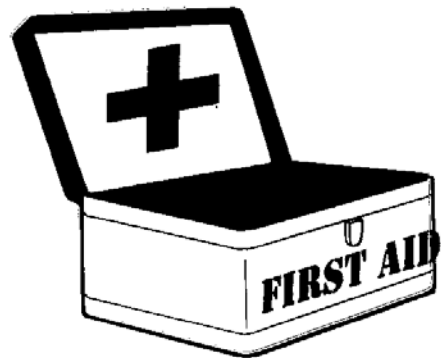
Name _____

Directions for use _____

(c) Describe the features of a chef's uniform which provide protection from burns. (12 marks)

(d) List six essential items you would include in a first aid kit for a catering kitchen. (6 marks)

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____



(e) Describe how you would treat a minor burn to the hand. (8 marks)

Section 2 – Eating Out: Hotels, Restaurants and Institutions

(Attempt Question 3 or Question 4 from this section, each question carries 50 marks)

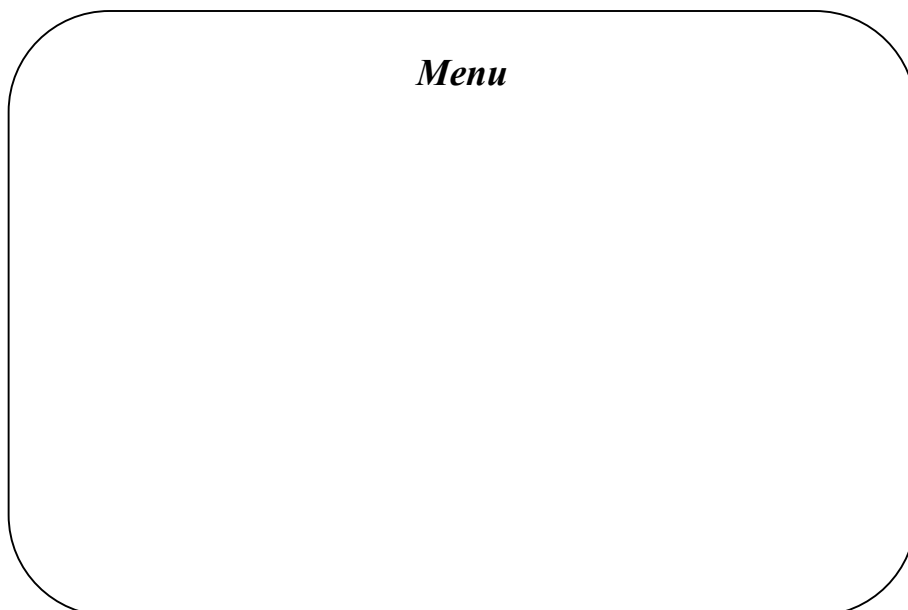
3. A group of French guests are visiting your school and your class has been asked to plan, prepare, cook and serve breakfast for the group.

(a) Set out the guidelines which should be followed when planning the menu for the guests.
(12 marks)

(b) Plan and set out the menus for a Traditional Irish Breakfast and a Continental Breakfast.
(16 marks)

Traditional Irish Breakfast Menu

Menu



Continental Breakfast Menu

Menu

(c) Suggest ways of reducing the fat content of the traditional Irish breakfast. (8 marks)

(d) List **four** cooking methods suitable for eggs. (8 marks)

1. _____ 2. _____
3. _____ 4. _____

(e) Differentiate between an *à la carte* menu and a *table d'hôte* menu. (6 marks)

à la carte: _____

table d'hôte: _____

4. Convenience soups are commonly used in catering. The following is the label from a packet of dried mixed vegetable soup.

COOKING INSTRUCTIONS	FARM FRESH Mixed Vegetable Soup	NUTRITIONAL INFORMATION																											
<p>1. Empty contents of the sachet into a saucepan. Gradually add 850ml (1½pts) of cold water. Bring to the boil stirring constantly.</p> <p>2. Reduce heat, partially cover and simmer for 5 minutes, stirring occasionally.</p>	<p style="text-align: center;">INGREDIENTS</p> <p>Wheat flour, Dehydrated Vegetables (18%) in variable proportions (Potato, Celery, Carrot, Onion, Green Beans, Peas, Tomato), Modified Starch, Salt, Lactose, Maltodextrin, Flavour Enhancers (Monosodium Glutamate, Disodium Guanylate), Hydrogenated Vegetable Oils, Whey, Vegetable Oil, Yeast Extract, Flavourings, Vitamins (C, Niacin, E, B6, Thiamin, A, Folic Acid, D, B12), Spices, Soy Sauce Powder.</p>	<table border="1"> <thead> <tr> <th style="text-align: left;">Typical Values</th> <th style="text-align: left;">per 100ml as prepared</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>107kJ/26kcal</td> </tr> <tr> <td>Protein</td> <td>0.7g</td> </tr> <tr> <td>Carbohydrate</td> <td>4.8g</td> </tr> <tr> <td>of which sugars</td> <td>0.7g</td> </tr> <tr> <td>Fat</td> <td>0.5g</td> </tr> <tr> <td>of which saturates</td> <td>0.1g</td> </tr> <tr> <td>Fibre</td> <td>0.2g</td> </tr> <tr> <td>Sodium</td> <td>0.4g</td> </tr> <tr> <td>Vitamin C</td> <td>9mg</td> </tr> <tr> <td>Vitamin E</td> <td>1.5mg</td> </tr> <tr> <td>Thiamin</td> <td>0.21mg</td> </tr> <tr> <td>Vitamin A</td> <td>120µg</td> </tr> </tbody> </table>	Typical Values	per 100ml as prepared	Energy	107kJ/26kcal	Protein	0.7g	Carbohydrate	4.8g	of which sugars	0.7g	Fat	0.5g	of which saturates	0.1g	Fibre	0.2g	Sodium	0.4g	Vitamin C	9mg	Vitamin E	1.5mg	Thiamin	0.21mg	Vitamin A	120µg	
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- (a) Complete the following table comparing a homemade mixed vegetable soup with the dried mixed vegetable soup shown above. (24 marks)

	Homemade Mixed Vegetable Soup	Dried Mixed Vegetable Soup
List of ingredients		
Preparation Time		
Cooking Time		
Nutritive Value		

(b) Name **two** other types of convenience soups, apart from dried soup. (4 marks)

1. _____

2. _____

(c) List **two** advantages and **two** disadvantages of using convenience soups. (12 marks)

Advantages

1. _____

2. _____

Disadvantages

1. _____

2. _____

(d) List **two** garnishes for soup. (4 marks)

1. _____

2. _____

(e) How can catering establishments ensure equal portions when serving soup to customers. (6 marks)

Section 3 – Hospitality in Tourism

(Attempt Question 5 or Question 6 from this section, each question carries 50 marks)

5. Ireland attracts large numbers of tourists each year.

(a) Give some reasons why people select Ireland as a holiday destination. (8 marks)

(b) List **five** water based activities which tourists could enjoy during their holiday in Ireland. (10 marks)

1. _____
2. _____
3. _____
4. _____
5. _____

(c) Name **four** different locations where tourists can avail of some of the water based activities listed above. (8 marks)

ACTIVITY	LOCATION
1.	1.
2.	2.
3.	3.
4.	4.

(d) Suggest **four** ways by which tourists could experience some aspects of Irish culture. (12 marks)

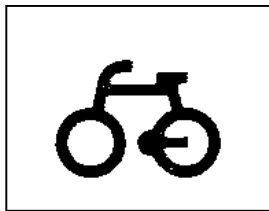
1. _____

2. _____

3. _____

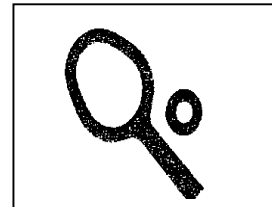
4. _____

(e) Explain what **each** of the following symbols indicate to the tourist. (12 marks)









6. The hotel receptionist is an important member of the hotel staff.

(a) List **five** other careers associated with the hotel sector. (5 marks)

1. _____
2. _____
3. _____
4. _____
5. _____

(b) Outline 1. the training opportunities, 2. the skills required and 3. the desirable personal qualities required for a career as a receptionist. (18 marks)

1. Training opportunities _____

2. Skills _____

3. Desirable personal qualities _____

(c) Outline the duties of a hotel receptionist. (9 marks)

(d) Give some guidelines which a receptionist should follow when dealing with a complaint from a customer of the hotel. (9 marks)

(e) Outline how the use of the internet has benefited the hotel industry in Ireland. (9 marks)

Section 4 – Catering for Diversity

(Attempt Question 7 or Question 8 from this section, each question carries 50 marks)

7. (a) A person with coeliac disease is unable to digest _____ . (6 marks)

(b) List **four** food products that should be avoided by a person with coeliac disease. (8 marks)

1. _____

2. _____

3. _____

4. _____

(c) Plan the meals for one day for a person with coeliac disease. (22 marks)

Breakfast

Lunch

Dinner

- (d) Evaluate the nutritive value of the dinner menu you have planned. (9 marks)

- (e) Explain what this symbol indicates. (5 marks)



8. (a) Classify the following foods according to their country of origin: (8 marks)

taco
chicken tikka

chow mein
chilli con carne

poppadom
ravioli

pizza
spring roll

China	Italy	Mexico	India

(b) Choose **one** country from those named above. Plan and set out a three-course dinner menu to include dishes from the country you have chosen. (16 marks)

Country _____

DINNER MENU

(c) Explain how **each** of the following factors influence eating habits in different parts of the world. (12 marks)

Beliefs/Traditions: _____

Climate: _____

Economic factors: _____

(d) Give reasons why dishes from other countries are increasingly included in the Irish diet. (8 marks)

(e) Suggest **one** use for each of the following food items. (6 marks)

Soy sauce _____

Mozzarella Cheese _____

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For the examiner only

Question	Mark
1	
2	
3	
4	
5	
6	
7	
8	
<i>Total</i>	