



**Coimisiún na Scrúduithe Stáit
State Examinations Commission**

Leaving Certificate Applied 2006

Total Mark

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

Credit

Friday, 9 June

Afternoon 2.00 to 3.30

Directions to Candidates

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)	
<p>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.</p>		


Section 1 – Eating Out: The Fast Food Way

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

1. 'Pub grub' is an attractive option for eating out at lunchtime.

(a) Give reasons why 'pub grub' has become an attractive option at lunchtime. (6 marks)

(b) Plan and set out a lunch menu for a pub to include a range of suitable food items and **two** hot main course dishes. (14 marks)

	<h2>The Hawthorn Pub</h2> <h3>Lunch Menu</h3>	

(c) List **three** items which should be on the table when the lunch is served. (6 marks)

1. _____
2. _____
3. _____

(d) 1. Name **two** styles of food service which are commonly used in pubs. (6 marks)

2. Give **one** advantage and **one** disadvantage of a style of food service you have named. (6 marks)

Style of food service _____

Advantage _____

Disadvantage _____

(e) Explain **each** of the following: (12 marks)

Soup Kettle _____

Temperature Probe _____

Bain Marie _____

2. You and your classmates are involved in setting up a Delicatessen Counter in your school.

(a) Describe the main jobs to be undertaken by your team when planning and setting up the Delicatessen Counter. (15 marks)

(b) List **three** food items which are suitable for service at a Delicatessen Counter. Give a different reason for your choice in **each** case. (9 marks)

1. Food item _____
Reason for choice _____

2. Food item _____
Reason for choice _____

3. Food item _____
Reason for choice _____

(c) What guidelines should be followed when preparing, displaying and serving the food to ensure a high level of food safety and hygiene. (12 marks)

1. Preparing the food _____

2. Displaying the food _____

3. Serving the food _____

(d) Plastic and foil are materials used in delicatessens for packaging portions of food.

Give **one** advantage and **one** disadvantage of either **one** of these packaging materials. (8 marks)

Type of packaging material _____

Advantage _____

Disadvantage _____

(e) Suggest a use for **each** of the following packaging materials at the Delicatessen Counter. (6 marks)

Packaging Material	Use
Clingfilm	
Polystyrene	

Section 2 – Eating Out: Hotels, Restaurants and Institutions

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

3. (a) Name **four** types of establishments that provide canteen facilities. (8 marks)

1. _____

2. _____

3. _____

4. _____

(b) Describe **three** main differences between catering in a canteen and catering in a hotel. (12 marks)

1. _____

2. _____

3. _____

(c) Other than a career as a chef, list **four** different careers associated with the hotel and catering industry. (8 marks)

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

(d) Outline the desirable personal qualities, the skills required and the training opportunities available for a career as a chef. (18 marks)

1. Desirable personal qualities _____

2. Skills _____

3. Training opportunities _____

(e) Apart from food preparation and cooking, give **one** other duty of a chef. (4 marks)

4. This is a lunch menu from a local restaurant.

The Silver Eel Restaurant

Lunch Menu

Starters €6	Main Course €15	Desserts €6
Prawn Cocktail	Pan fried Scallops	Tiramisu
Beef Consommé	served in Garlic Butter	Selection of
Chicken Liver Pâté	Prime Fillet of Beef	Homemade Ice
	served with Bouquet of	Cream
	Fresh Vegetables	

(a) Three customers **A**, **B** and **C**, ordered the following dishes from the menu:

A – Prawn Cocktail, Prime Fillet of Beef, Tiramisu.

B – Chicken Liver Pâté, Pan fried Scallops, Homemade Ice Cream.

C – Prawn Cocktail, Pan fried Scallops, Tiramisu.

Record this order on the Order Docket below, and include **three** other essential items of information. (18 marks)

The Silver Eel Restaurant

Order Docket

- (b) Using the lunch menu and the order docket, set out and calculate the customer's bill, to include a 10% service charge. (15 marks)

The Silver Eel Restaurant	
	€ c
Service charge @ 10%	
Total	

- (c) Outline the procedure which should be followed when accepting payment by credit card. (12 marks)

- (d) Explain the term *service charge*. (5 marks)

Section 3 – Hospitality in Tourism

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

5. You plan to travel from Galway to Dublin on Thursday by train. You have arranged to meet friends at the Spire in O’Connell Street, Dublin at 11.00 hours.

GALWAY- DUBLIN										
MONDAY TO SATURDAY										
Galway	05.30	07.45		09.35	11.00	13.10		15.00	18.35	
Athenry	05.43	07.58		09.58	11.13	13.24		15.13	18.54	
Attymon									19.02	
Woodlawn	05.57				11.27			15.27	19.10	
Ballinasloe	06.08	08.21		10.18	11.39	13.48		15.40	19.22	
Athlone	06.27	08.38	09.05	10.36	11.56	14.11	15.03	15.58	19.39	20.05
Clara	06.44		09.24		12.14		15.21	16.15		20.27
Tullamore	06.55		09.35		12.31		15.31	16.26	20.12	20.36
Portarlinton	07.16		09.54		12.48		15.54	16.46		20.55
Kildare	07.31						16.06			
Newbridge										
Heuston	08.20	10.15		12.17	13.39	15.50	16.45	17.40	21.20	21.41

Dublin Bus link Connolly/Heuston
 LUAS Tram link

(a) Study the timetable above and indicate which train you should take from Galway in order to arrive in Dublin as close to 11.00 hours as possible. (9 marks)

1. Time departing Galway _____ Time arriving in Dublin _____
2. Which Dublin station does the Galway train arrive into? _____

(b) Your friend who will take the same train, wishes to travel to Portarlinton. (6 marks)

1. At which station must your friend change trains? _____
2. At what time will he/she arrive in Portarlinton? _____

(c) What transport options are available to you to travel from the train station to Dublin city centre? (9 marks)

(d) Give **two** advantages and **two** disadvantages of travelling by train. (12 marks)

Advantages

1. _____

2. _____

Disadvantages

1. _____

2. _____

(e) Name **three** groups of people who qualify for reduced fares on Irish trains. (9 marks)

1. _____

2. _____

3. _____

(f) Name the organisation responsible for managing the train services in Ireland. (5 marks)

Organisation _____

6. (a) Name **four** nationally recognised sporting events which have been or will be held in Ireland this year. (8 marks)

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

(b) Discuss the role of major sporting events as a way of promoting Ireland as a tourist destination. (12 marks)

(c) State **two** advantages and **two** disadvantages of staging a major sporting event in a local area. (12 marks)

Advantages

1. _____

2. _____

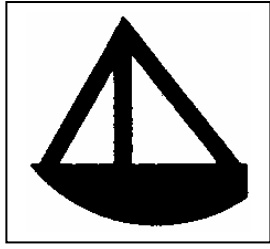
Disadvantages

1. _____

2. _____

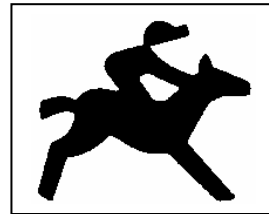
(d) Explain **each** of the following symbols:

(12 marks)









(Courtesy of Fáilte Ireland)

(e) Give **two** methods of advertising used to promote major sporting events. (6 marks)

1. _____
2. _____

Section 4 – Catering for Diversity

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

7. You have been asked to organise a Chinese meal for a parent's evening at your school.

(a) Outline the characteristics of Chinese cuisine. (9 marks)

1. _____

2. _____

3. _____

(b) Plan and set out a **three** course dinner menu based on Chinese cuisine which could be served at the parent's evening. (14 marks)



DINNER
MENU



(c) Suggest ways of emphasising the Chinese theme during the parent's evening. (9 marks)

(d) Give reasons why Chinese cuisine is popular in Ireland. (9 marks)

(e) Suggest **one** use in Chinese cuisine for **each** of the following: (9 marks)

1. **Marinade** _____

2. **Wooden Skewers** _____

3. **Bean Sprouts** _____

8. A healthy lifestyle can help prevent obesity.

(a) Identify the main factors which contribute to people becoming obese. (6 marks)

1. _____

2. _____

3. _____

(b) List the health problems associated with obesity. (8 marks)

(c) Outline the advice you would give to someone trying to lose weight. Refer to **each** of the following in your answer; 1. food selection, 2. food preparation and 3. cooking methods. (12 marks)

1. Food selection _____

2. Food preparation _____

3. Cooking methods _____

(d) Plan the meals for one day for a person who is on a weight loss programme. (18 marks)

Breakfast Menu

Lunch Menu

Dinner Menu

(e) Comment on the nutritive value of the dinner menu you have planned. (6 marks)

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For the examiner only

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