



Coimisiún na Scrúduithe Stáit State Examinations Commission

Leaving Certificate Applied 2007

Total Mark

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Vocational Specialism – Hotel Catering and Tourism (200 marks)

Credit

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Friday, 8 June

Afternoon 2.00 to 3.30

MARKING SCHEME AND SAMPLE ANSWERS
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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.
Answer one question 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>	
Centre Stamp	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 if Irish bonus awarded (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 answer book

Section 1 – Eating Out: The Fast Food Way

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

1. *Homemade scones are often included on coffee shop menus.*

(a) Name **three** different types of homemade scones. (6 marks)

Expect 3 different types @ 2 marks each

Tea Scones

Wholemeal Scones

Cheese scones etc.

(b) List the basic ingredients needed to make any **one** type of homemade scone you have named. **Expect 4 basic ingredients @ (2) marks each** (8 marks)

Type of homemade scone	Tea Scones	
Basic ingredients	Flour	Sugar
	Margarine	Baking Powder
	Egg	

(c) Apart from scones, name **five** different baked food items that you would expect to find on a coffee shop menu. Indicate the price of **each** item. (15 marks)

COFFEE SHOP MENU

Baked Food Items	€0.00
Expect 5 baked items @ (2) marks each	5 prices @ (1) mark each
<ul style="list-style-type: none"> • Suggested items must be baked and appropriate to coffee shop • Do not accept beverages or any type of scone 	

(d) Give **four** guidelines that should be followed in order to ensure success when baking bread and scones. **Expect 4 points @ (3) marks each** (12 marks)

1. Preheat the oven for the required time before baking bread or scones

2. Weigh ingredients accurately

3. Use the correct raising agent and liquid to ensure bread and scones rise

4. Grease the baking tray well to ensure bread/scones do not stick

(e) Explain **each** of the following: **Expect 3 correct explanations @ (3) marks each** (9 marks)

Raising Agent A raising agent causes a gas to be formed in a bread/cake/scone

mixture which causes the bread/cake/scone to rise e.g. Air,

Baking Powder, Yeast, Breadsoda.

A raising agent is something that is added to baked foods to make

them rise

Knead means to work into a mass and to smooth out mixture before baking

Batch Baking Is baking larger quantities of a mixture at the one time e.g. Doubling

or Tripling a mixture of scones

2. Microwave cookers are often used in Fast Food outlets.

- (a) Give **two** advantages and **two** disadvantages of using a microwave cooker for food preparation in a Fast Food outlet. **Expect 4 points @ (3) marks each** (12 marks)

Advantages

1. It is a quick way of reheating/defrosting portions of food that have been prepared in advance
2. Small portions of food can be cooked quickly thus saving time and fuel e.g. portion of vegetables

Disadvantages

1. Microwave cookers do not brown food, unsuitable for large portions of food. Some high fat foods can burn easily in a microwave cooker. Food can become dangerously hot.
2. Microwave cookers can destroy the texture of some foods e.g. pastry becomes soft.

- (b) List **two** foods that are suitable for microwave cooking and **two** foods that are unsuitable for microwave cooking. (8 marks)

Expect 2 suitable foods @ (2) marks each
Expect 2 unsuitable foods @ (2) marks each

SUITABLE FOODS	UNSUITABLE FOODS
e.g. Vegetables	e.g. Whole eggs
Chicken Curry	Large joints of meat

- (c) What is meant by **standing time** in relation to microwave cooking? (6 marks)

Standing time is the time foods must be left to rest in order to complete cooking before the food is served

- (d) What safety precautions should be taken when using a microwave cooker? (12 marks)
Expect 3 points @ (4) marks each

Use only suitable microwave cookware

When reheating, make sure food is reheated thoroughly into the centre

Stir foods often during cooking and reheating

Defrost food completely before starting cooking cycle

Cover foods during cooking

Always allow standing time before serving foods

- (e) Give detailed instructions for cleaning a microwave cooker. (12 marks)
Expect 4 points @ (3) marks each

Unplug or switch off

Remove all removable parts

Wash in hot soapy water

Rinse and dry

Wash inside of microwave with hot soapy water. Rinse and dry

Wash, clean and dry around door seal.

Replace removable parts e.g. turntable etc.

Expect one point re plug out/switch off/disconnect

Section 2 – Eating Out: Hotels, Restaurants and Institutions

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

3. You have been asked to cater for a lunch for four business people.

(a) List **five** factors to be considered when planning the lunch menu. (10 marks)
Expect 5 points @ (2) marks each

1. Time available to cook menu items
2. Time of year – salads are more suitable for warm days while stews are suitable for winter menus.
3. Budget available will determine choice of foods for menu e.g. steak is more expensive than mince.
4. Culinary skills
5. Equipment – do you have all the equipment necessary?
Vary ingredients, texture, colour and cooking methods of foods.
Consider any special dietary needs or food restriction if known.

(b) Plan and set out a **three** course lunch menu for this event. (14 marks)

Lunch Menu

Expect 3 courses'

Starter (2) marks
Main Course (4) marks
Dessert (2) marks

Menu should be balanced and include a variety of foods/cooking methods

Balance = 2 marks
Variety = 2 marks
Layout/Sequence = 2 marks

(c) Suggest some examples of convenience foods that could be used in the preparation of the above menu items. Expect 2 examples related to menu @ (3) marks each (6 marks)

e.g. Stockcubes for soups/packets of sauce/frozen garlic bread/

custard powder/salad dressing/bolognaise sauce (jars)

- (d) Give **three** advantages and **three** disadvantages of using convenience foods when catering for meals. **Expect 6 points @ (2) marks each** (12 marks)

Advantages

1. Saves time on preparation and cooking

2. Saves fuel often quicker to cook

3. Less skill and personnel required e.g. buying in prepared vegetables

Disadvantages

1. Often lower nutritive value than fresh produce

2. High in flavourings, preservatives and other additives.

3. Texture and flavour can be bland. Often very salty taste.

- (e) Explain any **two** of the following: **Expect 2 correct explanations @ (4) marks each** (8 marks)

Garnish Is an attractive decoration used to enhance the appearance of savoury foods
e.g parsley, lemon slices, twists, wedges, croutons, sprigs of mint or
fresh herbs etc.

Appetiser is a food served as a first course or starter that stimulates the flow of
digestive juices e.g. soups, paté, savoury and salty foods, crisp foods e.g
cucumber salad

Cheeseboard is a variety of cheeses e.g. one hard, one soft and one blue cheese served at
room temperature often with crackers and grapes

4. Safe food handling is essential to prevent food poisoning.

- (a) Outline the rules that *food handlers* should follow in order to ensure a high standard of personal hygiene. **Expect 5 points @ (2) marks each** (10 marks)

Wash hands after using toilet, handling raw meat, handling refuse, after
smoking or eating

Cover cuts and sores

Do not cough or sneeze over food

Tie back hair/Wear a hairnet

Remove jewellery

Wear a clean uniform

- (b) 1. What are the symptoms of food poisoning? (6 marks)
Expect 2 symptoms @ (3) marks

Vomiting, diarrhoea, headaches, abdominal pain

fever, nausea

2. Name **two** groups of people who are most at risk from food poisoning. (4 marks)
Expect 2 groups of people @ (2) marks

Pregnant women, infants, elderly people

- (c) Name **one** type of food poisoning bacteria. (3 marks)
Expect 1 food poisoning bacteria @ (3) marks

e.g. Salmonella, staphylococcus aureus, listeria

(d) List **four** conditions that are necessary for the growth of bacteria. (12 marks)
Expect 4 conditions @ (3) marks each

1. * Temperature/ warmth
2. * Water/ moisture * food
3. * Time * correct pH
4. * oxygen

(d) What precautions should be taken when cooking meat/poultry **and** serving meat/poultry in order to prevent food poisoning?
Expect 3 full points @ (5) marks each (at least 1 point related to cooking meat/poultry and 1 point related to serving meat/poultry) (15 marks)

Precautions when cooking meat/poultry _____

Keep cooking utensils and equipment clean at all times.

Cook meat/poultry thoroughly making sure centre is cooked, juices should run clear

Do not handle cooked foods with utensils that have been in contact with raw meat/poultry.

Precautions when serving meat/poultry _____

Serve hot food above 63°C and cold food below 4°C.

Provide serving utensils for each individual dish.

Handle foods as little as possible.

Use clean food service equipment e.g. tongs.

Make sure crockery/glassware or cutlery is free from cracks and chips.

Keep food covered before serving.

Section 3 – Hospitality in Tourism

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

5. *You and a friend are planning a holiday in Ireland this Summer.*

- (a) Give reasons why you would choose to holiday in Ireland rather than holiday abroad.
Expect 3 points @ (4) marks each (12 marks)

Transportation costs cheaper than flying/ferry abroad.

No hassles of security checks in airports etc.

No weight limit on luggage etc.

Good value accommodation/ activity breaks available, etc.

- (b) Outline the stages involved in planning your holiday. (12 marks)
Expect 3 points @ (4) marks each

Deciding on destination within Ireland.

Choose transportation options.

Select and book suitable type of accommodation – hotel, hostel, self-catering.

Investigate possible activities available – site seeing, walking.

Work out your holiday budget etc.

(c) List **five** major expenses that should be included in your holiday budget. (10 marks)

Expect 5 points @ (2) marks each

<h3>Holiday Budget</h3>	
1.	Accommodation
2.	Food
3.	Travel
4.	Spending money
5.	Entertainment, etc.

(d) Suggest **three** ways of reducing your holiday expenses. (9 marks)

Expect 3 points @ (3) marks each

1. Choose low cost accommodation e.g. hostel, camping.
2. Organise holiday directly rather than using a travel agent.
3. Use the internet to search for special offers on hotel etc.
Cook for yourself rather than eating out.

(e) Describe **three** services provided by tourist offices. (7 marks)

Expect brief descriptions of 3 services @ (3) marks for first correct service and (2) marks each for 2 further services

1. e.g. Provision of information about an area to visitors e.g. tourist attractions,
local events etc.
2. e.g. Accommodation reservation service.
3. e.g. Sale of guide books, souvenirs and local crafts.

6. (a) List **four** national tourist attractions in Ireland and name the county in which **each** is located. **Expect 4 national attractions @ (2) marks each and the county in which they are located for (1) mark each** (12 marks)

NATIONAL TOURIST ATTRACTION	COUNTY
1. Bunratty Castle	1. Co. Clare
2. Giants Causeway	2. Co. Antrim
3. Blarney Castle	3. Co. Cork
4. Trinity College	4. Co. Dublin

(b) Give details of **one** of the national tourist attractions you have named. Refer to **each** of the following headings: (18 marks)

Name of national tourist attraction e.g Trinity College _____

1. Reasons for its popularity _____

Expect 2 points @ (3) marks each

Trinity houses the Book of Kells which attracts many visitors. It was the

University attended by many internationally recognised people e.g Samuel

Beckett, Oscar Wilde

2. Profile of typical visitor (e.g. gender, age, etc.) _____

Expect 2 points @ (3) marks each

All ages especially students, school tours, families, senior citizen bus tours,

males and females

3. Facilities / amenities available _____

Expect 2 points @ (3) marks each

e.g. Toilets

restaurant, tea rooms

tourist information points.

- (c) Suggest some ways of making your local area more welcoming and attractive to tourists. **Expect 2 points @ (4) marks each** (8 marks)

e.g. Better sign posting at ports, airport and on roads.

Tourist information desks staffed by people who can speak a range of languages.

Clean and litter free towns with attractive outdoor floral arrangements.

Organise a programme of festivals and/or cultural events, etc.

- (d) Outline the main factors that have influenced the growth of tourism in Ireland in recent years. **Expect 3 points @ (4) marks each** (12 marks)

The availability of cheaper flights into Ireland.

Promotion of Ireland as a tourist destination by Fáilte Ireland.

A desire by people who have emigrated to return to visit friends and relatives.

Increased availability of better quality hotels and guesthouses competing for business on the world wide web.

Better marketing by regional tourism boards e.g. Ireland West.

Sport events such as Special Olympics, Ryder Cup etc. provide opportunities to showcase Ireland as a destination for tourists.

Section 4 – Catering for Diversity

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

7. You are planning to host an evening meal based on an international theme.

(a) Name the country that you would choose as a theme for this meal. (4 marks)

Expect named country for (4) marks

(b) Plan and set out a **three** course dinner menu to include traditional dishes from the country you have named. (14 marks)

Dinner Menu

Expect 3 courses

Starter @ (2) marks

Main course @ (4) marks

Dessert @ (2) marks

Traditional = 2 marks

Balanced = 1 mark

Variety = 1 mark

Layout/Sequence = 2 marks

(c) Apart from menu planning, describe the main jobs/tasks that should be undertaken when organising and hosting the meal. **Expect 5 points @ (3) marks each** (15 marks)

* Sending out invitations

* Shopping for ingredients

* Preparing food for meal

* Setting up room

* Laying up tables

Do not accept point re menu planning

* Welcoming guests

* Serving food

* Washing up and tidying, etc

- (d) Give reasons why supermarkets are now stocking more ethnic foods. (9 marks)
Expect 3 reasons @ (3) marks each

More ethnic diversity in Ireland in recent years, creating a demand for ethnic foods / products

Travel - people experience new foods while abroad and wish to try them out at home.

More ethnic restaurants encouraging people to try different cuisines at home.

Bigger international supermarket chains have opened in Ireland e.g. Lidl, Aldi etc.

- (e) Identify the country of origin of **each** of the following ethnic foods. (8 marks)
Identify correct country of origin for (1) mark each

ETHNIC FOODS	COUNTRY OF ORIGIN
Colcannon	Ireland
Fajitas	Mexico
Paella	Spain
Naan bread	India
Cannelloni	Italy
Prawn crackers	China
Escargots (snails)	France
Cornish pasties	England

8. (a) Complete the following sentence: (5 marks)

Coeliac disease is a condition caused by an inability to digest a protein substance called
gluten

- (b) List **four** foods that should be avoided by a person with coeliac disease. (12 marks)
Expect 4 foods @ (3) marks each

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

- (c) Plan a breakfast menu **and** a packed lunch menu for a person with coeliac disease. (18 marks)

Breakfast Menu

Expect 2 courses

1st course @ (2) mark
Main course @ (2) marks
Beverage @ (2) marks
Layout = 1 mark
Balanced = 1 mark
Variety = 1 mark

Packed Lunch Menu

Expect 2 courses/dishes

1st course / dessert @ (2) marks

Main course @ (2) marks

Beverage @ (2) mark

Layout = 1 mark

Balance = 1 mark

Variety = 1 mark

- (d) Comment on the nutritive value of the menus you have planned. (9 marks)
Expect 1 point on breakfast and 1 point on packed lunch along with 1 other point

Breakfast menu _____

3 points @ (3) marks each

Expect reference to protein, carbohydrates, fats or the food groups for

full marks

Packed lunch menu _____

- (e) Explain what this symbol indicates to the consumer. (6 marks)

Product is gluten free



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For the examiner only

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