



Coimisiún na Scrúduithe Stáit State Examinations Commission

Leaving Certificate Applied 2010

Total Mark

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Vocational Specialism Hotel, Catering and Tourism (200 marks)

Credit

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Friday, 11 June, 2010
Afternoon, 2.00 – 3.30

Directions to Candidates

- Write your EXAMINATION NUMBER in this space:
- WRITE ALL ANSWERS INTO THIS ANSWER BOOK.
- 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

(c) Describe the following styles of service commonly used in bars / pubs. (8 marks)

Table service _____

Carvery _____

(d) Outline the positive effects and negative effects the smoking ban has had on bar owners, employees and customers. (18 marks)

Bar owners _____

Employees _____

Customers _____

2. Salad bars in convenience stores provide healthy, attractive fast food options.

(a) List a variety of salads suitable for sale in salad bars. (12 marks)

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

(b) Give the key ingredients in any **three** of the salads you have listed. (12 marks)

Salad 1 _____

Key ingredients _____

Salad 2 _____

Key ingredients _____

Salad 3 _____

Key ingredients _____

(c) Name **two** salad dressings. (4 marks)

1. _____ 2. _____

(d) List six pieces of equipment used in the preparation of salads. (6 marks)

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

(e) Outline the hygiene precautions that should be taken when preparing and displaying salads. (16 marks)

Preparing Salads _____

Displaying Salads _____

Section 2 – Eating Out: Hotels, Restaurants and Institutions

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

3. Frying is a method of cooking frequently used in hotels and restaurants.

(a) List **six** foods that are suitable for frying. (6 marks)

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

(b) Give **three** advantages and **three** disadvantages of frying as a method of cooking. (12 marks)

Advantages

1. _____

2. _____

3. _____

Disadvantages

1. _____

2. _____

3. _____

(c) Describe shallow frying and stir frying as methods of cooking. (20 marks)

Shallow frying _____

Stir frying _____

Outline the guidelines that should be followed when using **each** of the methods you have described.

Shallow frying _____

Stir frying _____

(d) What safety precautions should be followed when frying food? (12 marks)

(d) Give **one** advantage and **one** disadvantage of buffet style service for the hotel and for guests. (12 marks)

Advantage for hotel _____

Disadvantage for hotel _____

Advantage for guests _____

Disadvantage for guests _____

(e) Describe how food is kept hot for buffets. (9 marks)

Section 3 – Hospitality in Tourism

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

5. *The Irish Tourism Industry is endeavouring to increase the number of tourists who holiday in Ireland.*

(a) Describe **four** methods of advertising that the Irish Tourism Industry could use to encourage more tourists to holiday in Ireland. (8 marks)

1. _____

2. _____

3. _____

4. _____

(b) What unique aspects of Irish life and culture could be highlighted in a promotional advertising campaign? (8 marks)

(c) Name and describe **one** Irish tourist attraction and **one** national event that would appeal to tourists. (14 marks)

Tourist attraction _____

Description _____

National event _____

Description _____

(d) Explain how tourism can benefit a country. (16 marks)

(e) Name the organisation responsible for promoting Ireland as a tourist destination. (4 marks)

6. Hotels require highly skilled employees in order to provide quality accommodation, dining, conference and leisure facilities.

(a) List **six** employment opportunities associated with the hotel industry. (6 marks)

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

(b) Select **one** of the employment opportunities you have listed and identify the main duties associated with it. (10 marks)

Employment opportunity _____

Duties _____

(c) Explain **six** personal qualities that are required when working in the hotel industry. (12 marks)

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

- (d) Describe how a hotel employee should deal with positive comments and complaints from customers. (16 marks)

Positive comment _____

Complaint _____

- (e) Explain what is meant by the term *hospitality* in relation to tourism. (6 marks)

Section 4 – Catering for Diversity

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

7. *Chicken and duckling are popular ingredients in ethnic cuisine.*

(a) Outline the reasons why chicken and duckling are popular ingredients. (10 marks)

(b) Name some ingredients used to vary chicken and duckling dishes in ethnic cuisine. (12 marks)

Ingredients (Chicken)

Ingredients (Duckling)

1. _____

1. _____

2. _____

2. _____

3. _____

3. _____

(c) Name **three** starter dishes and **three** main course dishes usually served in ethnic restaurants. (16 marks)

Starters

1. _____

2. _____

3. _____

Main Course

1. _____
2. _____
3. _____

Select **one** of the main course dishes named, state it's country of origin and suggest a suitable accompaniment of the dish.

Main course dish _____

Country of origin _____

Accompaniment _____

- (d) Outline the food safety and hygiene guidelines that should be followed when storing, preparing and cooking poultry. (12 marks)

Storing _____

Preparing _____

Cooking _____

8. Teenagers often opt to become lacto-vegetarian or vegan.

(a) Outline the reasons why teenagers might become vegetarian. (15 marks)

(b) Explain what is meant by **each** of the following. (10 marks)

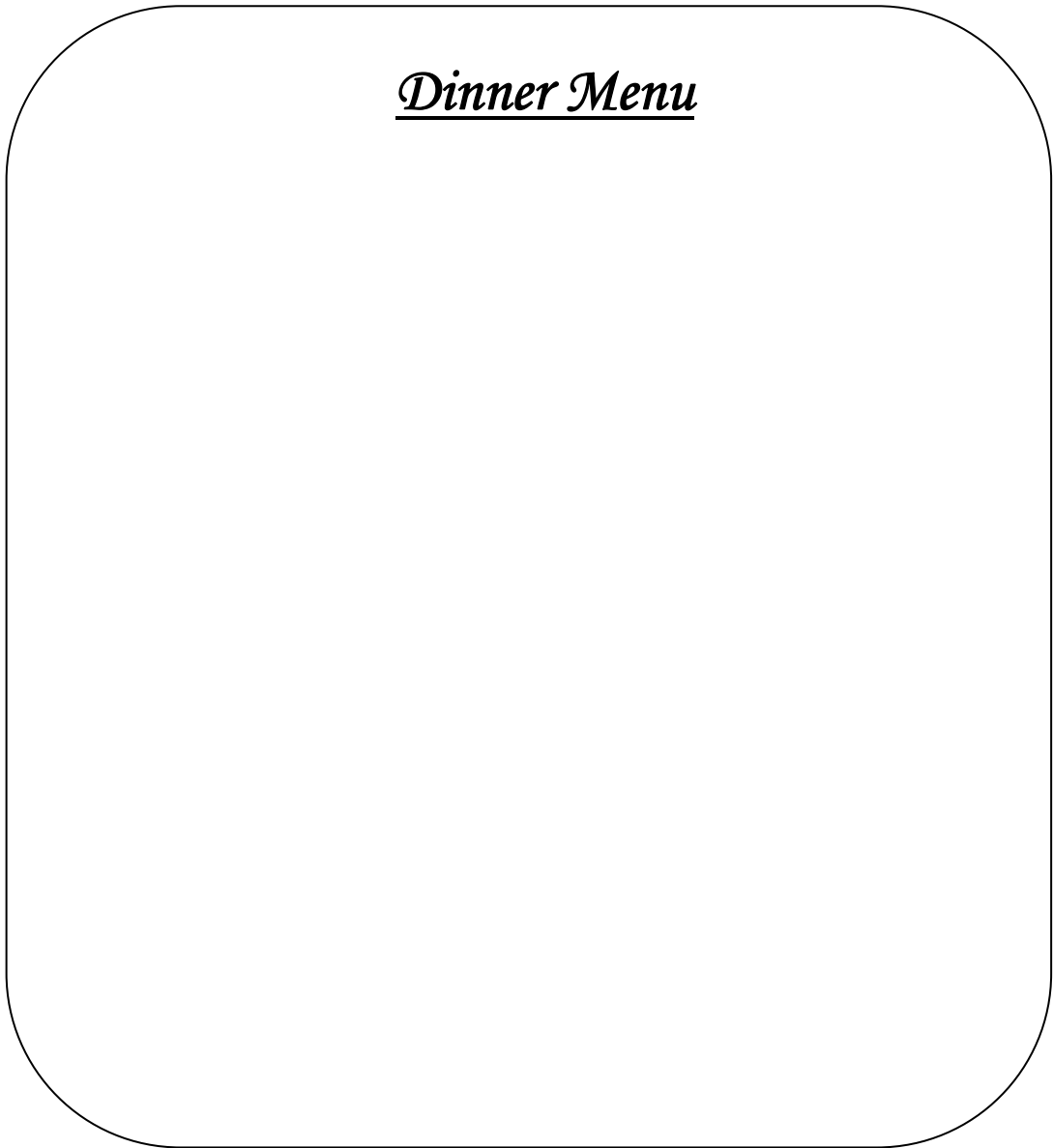
Lacto-vegetarian _____

Vegan _____

(c) Plan a **three** course dinner menu for a lacto-vegetarian.

(16 marks)

Dinner Menu



(d) Analyse the nutritive value of the menu.

(9 marks)

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For the examiner only

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