



Coimisiún na Scrúduithe Stáit State Examinations Commission

Leaving Certificate Applied 2011

Total Mark

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

Credit

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Friday 10 June

Afternoon 2.00 – 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.
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 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. Customers are becoming more selective when choosing tea as a beverage in cafes.

(a) Explain why speciality teas are increasing in popularity. (8 marks)

(b) Name **six** different types of tea. (12 marks)

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

(c) Outline the guidelines that should be followed when making and serving: 1. a traditional tea and 2. a speciality tea. (14 marks)

1. a traditional tea _____

2. a speciality tea _____

(d) Give **two** advantages and **two** disadvantages of tea bags. (12 marks)

Advantages

1. _____

2. _____

Disadvantages

1. _____

2. _____

(e) Describe how loose tea should be stored. (4 marks)

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

(a) Give **two** advantages and **two** disadvantages of using microwave cookers. (8 marks)

Advantages

1. _____

2. _____

Disadvantages

1. _____

2. _____

(b) Name **three** materials that are suitable for use in a microwave cooker and **three** materials that are unsuitable for use in a microwave cooker. (12 marks)

SUITABLE MATERIALS	UNSUITABLE MATERIALS
1.	1.
2.	2.
3.	3.

(c) Explain why some cookware materials are **not** suitable for use in a microwave cooker. (6 marks)

- (d) Give clear instructions for **each** of the following using a microwave cooker,
1. making porridge, 2. defrosting a pork chop, 3. reheating a plated dinner and
4. melting chocolate.

1. making porridge

(6 marks)

2. defrosting a pork chop

(6 marks)

3. reheating a plated dinner

(6 marks)

4. melting chocolate

(6 marks)

Section 2 – Eating Out: Hotels, Restaurants and Institutions

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

3. Your class group has been asked to cater for a graduation celebration in your school. Each graduate may invite two guests.

(a) Suggest **three** other guests that should be included on the guest list. (3 marks)


1. _____

2. _____

3. _____

(b) Design an invitation card for the celebration. (6 marks)

Invitation



(c) Outline the factors that should be considered when planning the menu for the occasion. (18 marks)

(d) Plan a **three** course souvenir menu for the occasion. (14 marks)

Cover Page

	<i>Menu</i>
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(e) Suggest **three** other ways of making the event a more enjoyable and memorable occasion. (9 marks)

1. _____

2. _____

3. _____

4. Soup is often referred to as ‘Soup of the day’ on a menu.

(a) Explain what is meant by ‘Soup of the day’. (6 marks)

(b) The following is a recipe for White Winter Vegetable soup. (15 marks)

- 1 small onion
- 200g parsnip
- 300g celeriac
- 1 small potato
- 25g butter
- 25g flour
- 400ml homemade chicken stock
- 100ml milk
- Seasoning

1. Suggest appropriate seasoning for this soup.

2. Suggest a garnish and an accompaniment for the soup.

Garnish _____

Accompaniment _____

3. Explain how the ingredients for the soup could be modified to suit: 1. a lacto-vegetarian and 2. a coeliac.

	MODIFICATION
Lacto-vegetarian	<hr/> <hr/>
Coeliac	<hr/> <hr/>

(c) Explain the following terms – Sauté, Roux and Blend. (15 marks)

Sauté _____

Roux _____

Blend _____

(d) Give the ingredients and the instructions for making chicken stock. (14 marks)

Ingredients _____

Instructions _____

Section 3 – Hospitality in Tourism

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

5. Many national and local organisations hold special events during National Heritage Week to highlight tourist attractions in Ireland.

(a) Give **one** example of **each** of the following Irish tourist attractions. (12 marks)

Tourist Attraction	Example
a concert venue	
a heritage site	
an offshore attraction	
a National Park or Reserve	
a Museum or Gallery	
a walking trail	

(b) Write a promotional paragraph on any **two** tourist attractions that could be included in the National Heritage Week events guide. (14 marks)

Tourist attraction 1. _____

Tourist attraction 2. _____

(c) Outline the information a tourist would need to successfully plan a visit to a heritage site. (12 marks)

(d) Explain why interactive audio and visual presentations are often provided in visitors' centres at heritage sites. (12 marks)

6. The following advertisement appeared in the travel supplement of a national newspaper.

COSTA DEL SOL, SPAIN, 7 nights, €615 pps, 3*, 2 bed, S / C apartment, sun terrace, air-conditioning, swimming pool, free nightly entertainment programme, 2 mins walk to shops and beach, children under 2 free, direct flights from Ireland, price pps includes taxes, charges and transfers.

(a) Explain the following terms used in the advertisement. (12 marks)

pps _____

3* _____

S / C _____

includes taxes, charges and transfers _____

(b) Explain why a family of two adults and two children might select this holiday. (21 marks)

Section 4 – Catering for Diversity

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

7. Health professionals warn that overweight and obesity can cause serious health problems.

(a) Outline the health problems commonly associated with being overweight. (12 marks)

(b) Outline the dietary guidelines that should be followed in order to reduce the risk of obesity. (15 marks)

- (c) Plan a **two** course dinner menu for an overweight adult aiming to achieve a healthy weight. (14 marks)

Menu

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

8. The high quality of Irish beef and lamb is recognised at home and abroad.

(a) Name a **different** beef or lamb dish associated with **each** of the following countries and suggest a **different** accompaniment for **each** dish. (20 marks)

Country	Dish	Accompaniment
Italy		
China		
Mexico		
India		
England		

(b) Explain what is meant by the terms 'medium' and 'rare' when cooking meat. (8 marks)

Medium _____

Rare _____

(c) Suggest a **different** use for **each** of the following.

(16 marks)

	Use
Soy sauce	
Olive oil	
Coriander	
Tomato puree	
Honey	
Salsa	
Pesto	
Ginger	

(d) What information does this symbol convey?

(6 marks)



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For the examiner only

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