

X053/301

NATIONAL
QUALIFICATIONS
2007

TUESDAY, 5 JUNE
9.00 AM - 10.30 AM

HOSPITALITY
FOOD AND DRINK
SERVICE
HIGHER

50 marks are allocated to this paper.

Candidates should attempt **ALL** questions.



The following case study relates to questions 1, 2 and 3.

The Bayleaf Bistro operates an all day menu.

1. The menu below is a selection of dishes from the bistro.

Broccoli and stilton soup
Smoked chicken, watercress and pine nut salad
-oOo-
Mediterranean fish stew
Cumberland sausage with onion mash

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|-----|--|-------------------|
| (a) | What knowledge would the food service staff require to allow full explanation of the menu to the customer? | 4 |
| (b) | As a food service person, why is it important to have 'full menu knowledge'? | 6 |
| | | (10) |
| 2. | Discuss the advantages and disadvantages of operating an all day menu. | 8 |
| | | (8) |
| 3. | (a) Describe the social skills necessary for food service staff. | 4 |
| | (b) Describe how the profitability of the bistro may be increased by staff who demonstrate excellent selling skills. | 4 |
| | (c) Explain why good personal hygiene and appearance is important for food service staff. | 4 |
| | | (12) |
| 4. | (a) Describe in detail the production, from harvest to bottle, of a full bodied red wine. | 10 |
| | (b) State four New World wine producing countries. | 2 |
| | | (12) |
| 5. | Scotland is one of the main whisky-producing countries of the world. | |
| | (a) Define malt whisky. | 4 |
| | (b) State four key areas in Scotland that produce malt whisky. | 2 |
| | (c) Name two malt whisky distilleries. | 1 |
| | (d) Name two other countries that produce whisky. | 1 |
| | | (8) |
| | | Total (50) |

[END OF QUESTION PAPER]