

Surname	Centre Number	Candidate Number
Other Names		4



LEVEL 1/LEVEL 2 AWARD

5569UA0-1



HOSPITALITY AND CATERING

Unit 1: The Hospitality and Catering Industry

Paper version of on-screen assessment

TUESDAY, 19 JUNE 2018 – MORNING

1 hour 30 minutes

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1.	10	
2.	9	
3.	8	
4.	6	
5.	11	
6.	16	
7.	17	
8.	13	
Total	90	

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen.

Write your name, centre number and candidate number in the spaces at the top of this page.

Answer **all** questions.

Write your answers in the spaces provided.

If you run out of space, use the continuation page at the back of the booklet, taking care to number the question(s) correctly.

INFORMATION FOR CANDIDATES

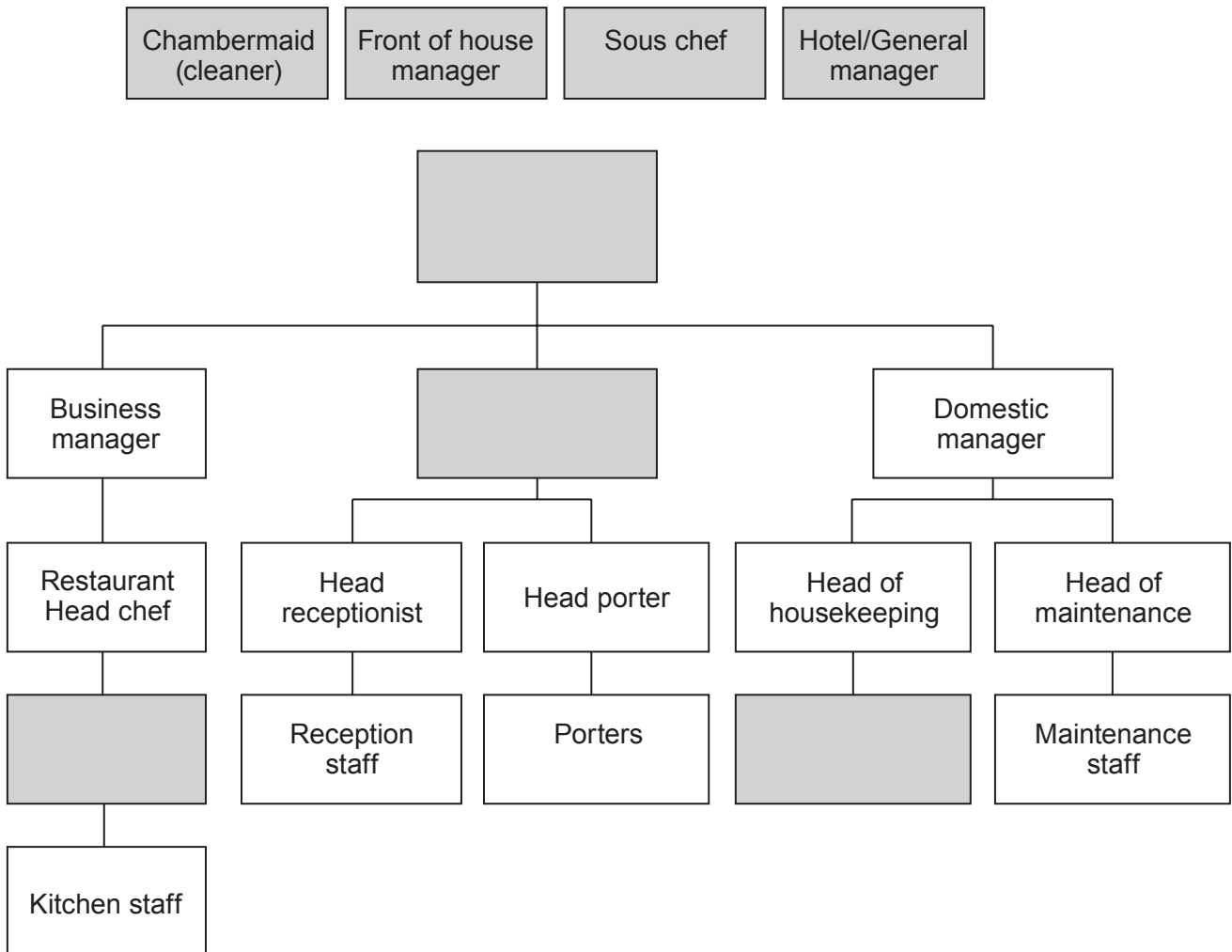
The number of marks is given in brackets at the end of each question or part-question.

The total mark is 90.

You are reminded that assessment will take into account the quality of written communication used in your answers that involve extended writing.

1. The diagram below shows the structure of a small hotel within the hospitality and catering industry.

(a) Complete the chart below, placing the correct words into the boxes. [4]



- (b) Place the letters in the correct order to show the stages that need to be followed when a delivery of food has arrived at a kitchen in a large hotel.
The first one has been completed for you. [6]

Stages	Letter
1	G Check order is correct against invoice.
2	
3	
4	
5	
6	
7	



Place frozen foods away in freezer



Food products and goods need to be placed on trolley to be taken into the kitchen



Reject any items that are not at the correct temperature or are damaged



Place perishable foods into fridge



Place dry food items (flour, sugar and baking powder) away into sealed containers



Check delivery items for correct temperature, appearance and quality

2. Craig is a hotel **receptionist** at Bloomingdales Hotel.

(a) Identify the work pattern Craig is likely to work.

[1]

Tick (✓) the correct statement

(i) 9am-5pm with weekends and school holidays off.

(ii) Shift work including evenings, nights, weekends and public holidays.

(iii) Night work with Christmas or New Year and bank holidays.

(b) Describe the dress code required for Craig when working on reception.

[4]

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(c) Describe **two** duties Craig will undertake as a hotel receptionist.

[4]

(i)

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(ii)

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3. Bloomingdales Hotel needs to advertise for a Head Chef.

(a) Complete the advert for the Head Chef job.

[4]

Bloomingdales Hotel
Head Chef required

- Pay £25,000 per annum
- Hours to include mornings, evenings and all main holidays including Christmas

Responsibilities will include:

-
-
-
-

Specialist equipment is used in commercial kitchens.

- (b) Identify the correct use for each piece of equipment by matching the *number* in the box to the descriptions. [4]



Description	Equipment
Used for beating cake batter, whisking up egg whites and cream for puddings, and even kneading dough.	
Used to blend ingredients or purée food in the container in which they are being prepared. Uses include puréeing soups and emulsifying sauces.	
Used to check internal food temperatures when you cook, re-heat, cool, thaw, and keep foods hot or cold.	
Used for creating the finishing touch to a variety of dishes and desserts such as caramelising sugar toppings, browning meringues and crisping joints of meat.	



- 4. In 2012 London hosted the Olympic Games.

Explain why business and sales within the hospitality and catering sector increased during and after the games. [6]

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5. Gemma is a student with limited money. She would like to visit Scotland and is looking for a place to stay.

(a) Suggest **two** suitable types of accommodation for Gemma. [2]

(i)

(ii)

(b) Explain how **one** of the types of accommodation suggested would meet Gemma's needs. [4]

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Gemma uses technology to help her find the best accommodation.

(c) Explain how technology can influence customer accommodation choices. [5]

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6. Alex has a job as a Sous Chef in a local hotel.




(a) Identify **two** personal safety risks to Alex in this role and explain their control measures. [6]

Risk		Control measure	
(i)		(iii)	
(ii)		(iv)	

(b) Tick (✓) the box next to the statement to show which is true or false. [4]

Statement	True	False
(i) Raw meat should always be stored at the top of a fridge.		
(ii) Raw meat should always be stored at the bottom of a fridge.		
(iii) You can die from food poisoning.		
(iv) Food can be "hot held" for 6 hours.		

Amazclean is a new disinfectant spray being used by Chico's restaurant. Amazclean was sent with COSHH (Control of Substances Hazardous to Health) documentation.

<u>COSHH FORM</u>	
Product: Amazclean Substance: Liquid Where the product is used: Inside well ventilated rooms How the product is used: Sprayed	
Product hazard level: • Medium	
P.P.E.	
Warning H314 Causes burns H319 Irritating to the eyes H318 Irritates skin H18 Risk of damage to the eyes EUH07 Repeated use may cause respiratory problems	

(c) Use the COSHH form above to describe **three** personal safety responsibilities of the employee when using the spray. [6]

- (i)
-
- (ii)
-
- (iii)
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7. Sophie believes she contracted food poisoning from a sandwich bought at her local café. She has contacted the Environmental Health Department who will send an Environmental Health Officer to inspect the café.

(a) Describe the role of the Environmental Health Officer. [7]

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- (b) Describe the food safety legislation that the café should comply with in relation to food storage. [4]

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- (c) Name and describe the cause and symptoms of **two** common types of food poisoning by completing the table below. [6]

Name of food poisoning	Cause	Symptom
1.		
2.		



“Go Wild”, an animal adventure park, has opened in Blindly. Go Wild would like to attract families with all types of budgets to the park. To make sure that families have the full day to enjoy the animal adventure park, Go Wild has decided that it would like to provide a place for families to eat lunch, and to buy snacks and drinks. They would like the provision to be “budget friendly” for those families who don’t want to spend too much on food.

8. (a) Recommend **three** types of hospitality and catering provisions suitable to meet the needs of the visitors to Go Wild. [6]

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(b) Justify the most suitable hospitality and catering provision for Go Wild.

[7]

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