

Candidate Name	Centre Number	Candidate Number
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GCSE

661/01

**HOSPITALITY AND CATERING
UNIT 1: THE HOSPITALITY AND CATERING
INDUSTRY (I)**

P.M. WEDNESDAY, 14 January 2009

1½ hours

For Examiner's use only	
Number	Mark
1.	
2.	
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Total	

INSTRUCTIONS TO CANDIDATES

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.

INFORMATION FOR CANDIDATES

The maximum mark for this paper is 100.

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

You are reminded of the necessity for good English and orderly presentation in your answers.

Answer all questions.

1. Tick [✓] the box next to the statement to show if it is **true** or **false**.

[4]

	True	False
(i) Cafes have rooms where you can stay overnight.		
(ii) Restaurants serve food and drink.		
(iii) Hotels only serve snack foods.		
(iv) Guest houses have full conference facilities.		

2. Complete the table.

Give the food preparation term **or** meaning for **each** of the following.

[4]

Food preparation term	Meaning
(i)	Firm to the bite
Roux	(ii)
(iii)	In pastry
Marinade	(iv)

3. Communication is important in the hospitality and catering industry.



(a) State **two** ways of communicating within the industry. [2]

(i)

(ii)

(b) Give **three** reasons why a chef should communicate with the head waiter. [3]

(i)

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(ii)

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(iii)

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4. Many jobs within the hospitality and catering industry are advertised locally.

WANTED
EXPERIENCED RESTAURANT MANAGER

Required for top Italian restaurant in Cardiff city centre.
The ability to speak Italian is an advantage.
Five day week – split shifts.

Salary £20,000 per annum

For further details telephone 02920XX XXXX

(a) List **four** duties of a restaurant manager. [4]

- (i)
- (ii)
- (iii)
- (iv)

(b) Give **two** reasons why the restaurant manager needs to be flexible in his/her working hours. [2]

- (i)
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- (ii)
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(c) The restaurant also owns a 'contract catering' company. What is meant by 'contract catering'? [2]

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5. Vegetables are important in maintaining a healthy diet.



(a) Name **two** nutrients found in **green** vegetables. [2]

(i)

(ii)

(b) Complete the process for making vegetable soup using the words below. [5]



vegetables chop sauté simmer stock

Peel and the vegetables into small pieces.

..... in a little oil until soft.

Add the and bouquet garni and bring to the boil.

Reduce the heat and until the
are soft.

Check the seasoning before serving.

(c) Vegetable dishes can be dull and uninteresting.
Describe **two** ways of making vegetable dishes more appealing.

[4]

(i)

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(ii)

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6. Many large establishments employ more than one chef.



(a) State the role of a **pastry** chef.

[2]

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(b) Give **four** qualities that are needed to become a good chef.

[4]

(i)

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(ii)

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(iii)

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(iv)

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(c) Discuss the factors a chef will need to consider when planning dishes for a **winter** menu. [4]

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8. A customer has complained to the waiting staff (waiter) that the steak they asked for is not cooked as requested.

(a) Describe how the waiting staff should deal with this complaint. [4]

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(b) Explain how the waiting staff can ensure the customer's order is as requested. [4]

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(c) Evaluate the importance of good customer care. [4]

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10. Food poisoning is often caused by bacteria.



(a) State **four** conditions bacteria need to multiply. [4]

- (i)
- (ii)
- (iii)
- (iv)

(b) *Salmonella* is the most common type of food poisoning.
List the main sources of this bacterium. [2]

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(c) Discuss how food poisoning can be prevented when preparing and cooking food.

(i) Preparing food

[6]

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(ii) Cooking food

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