

Candidate Name	Centre Number	Candidate Number
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GCSE

661/01

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

A.M. THURSDAY, 21 January 2010

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) A conference manager cleans the bedrooms.		
(ii) A chambermaid works in the kitchen.		
(iii) A waiter serves food to customers.		
(iv) A pastry chef makes the desserts.		

2. Complete the table.

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

[4]

Food preparation term	Meaning
Croutons	(i)
Mise-en-place	(ii)
(iii)	To burn off alcohol by cooking with a flame (to set food alight)
(iv)	Thin, matchstick size strips of vegetables

3. Caterers need to be aware of the need for multi-cultural variations.



(a) Name **one** dish from **each** of the following countries. [2]

(i) Mexico

.....

(ii) India

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(b) State the **main** nutrients found in the following ingredients that may be used in multi-cultural dishes. [3]

Ingredient	Nutrient
(i) Pasta
(ii) Red pepper
(iii) Cheese

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

(a) List **three** ways of communicating with other members of the industry. [3]

(i)

(ii)

(iii)

(b) State the information a conference manager will require when taking a booking for an event. [3]

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(c) Give **two** reasons why the conference manager needs to communicate with the head chef. [2]

(i)

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(ii)

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5. Pastry is used in both savoury and sweet dishes.



(a) Name **two** different types of pastry. [2]

(i)

(ii)

(b) Complete the process for making sausage rolls using the words below. [5]

flour sausage meat fat glaze roll out

Rub the into the to form breadcrumbs.

Add cold water to form a dough.

..... the dough on a floured surface.

Cut into a rectangle, fill one side with, wet edges and roll up.

Cut into equal sized pieces. Mark tops with a knife.

..... with beaten egg, place on a baking tray and cook until golden brown.

(c) What important points should be considered when making pastry? [4]

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8. A customer has complained of feeling unwell after eating food at a restaurant.

(a) List **three** high risk foods. [3]

(i)

(ii)

(iii)

(b) *Staphylococcus aureus* is quite common. Describe where it is found and how it causes food poisoning. [4]

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(c) Explain how a chef can ensure that the food prepared is safe to eat. [6]

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9. A local hotel wishes to promote healthy eating to its customers.

(a) Give **four** reasons why customers would benefit from a healthy diet. [4]

(i)

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(ii)

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(iii)

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(iv)

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(b) Discuss ways in which the food can be **prepared** and **cooked** to make it healthy for the customers. [6]

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10. You have been asked to organise an event to promote hospitality and catering in your school.

(a) Name **two** special dietary needs you may have to consider when planning the menu. [2]

(i)

(ii)

(b) Discuss the health and safety considerations needed when setting up the room for the event. [6]

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