

Candidate Name	Centre Number	Candidate Number

WELSH JOINT EDUCATION COMMITTEE  
General Certificate of Secondary Education



CYD-BWYLLGOR ADDYSG CYMRU  
Tystysgrif Gyffredinol Addysg Uwchradd

664/01

**GCSE HOSPITALITY AND CATERING**

**UNIT 4: THE HOSPITALITY AND CATERING INDUSTRY (II)**

A.M. FRIDAY, 19 January 2007

(1½ hours)

For Examiner's use only	
Number	Mark
1	
2	
3	
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9	
<b>Total</b>	

**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.

No certificate will be awarded to a candidate detected in any unfair practice during the examination.

Answer **all** the questions.

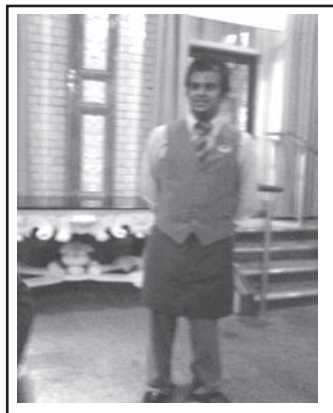
1. (a) **Three** of the following are organisations within the hospitality and catering industry. Tick [✓] the correct organisations. [3]

	Tick
(i) R.I.P.H.	
(ii) D.A.T.A.	
(iii) B.H.A.	
(iv) N.S.P.C.C.	
(v) H.C.I.M.A.	

- (b) What do the initials C.I.E.H. stand for? [1]

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2. (a) Give **two** reasons why some hotels adopt a corporate uniform for their staff. [2]

(i) .....

(ii) .....

- (b) State **three** advantages to the employee of wearing a uniform. [3]

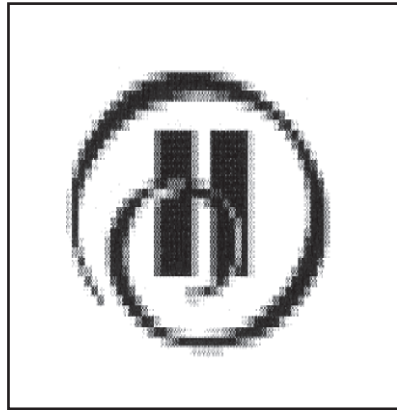
(i) .....

(ii) .....

(iii) .....

(c) Which companies use the following logos?

[2]



(i) .....

(ii) .....

3. There is a range of menus available within the hospitality and catering industry.

(a) What is meant by a 'table d'hôte' menu?

[2]

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(b) What is meant by an 'à la carté' menu?

[2]

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(c) What symbols are used on a menu to represent the following:

[2]

(i) suitable for vegetarians,

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(ii) wheat free?

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4. An hotel chain has launched a ‘Chef School’ to recruit apprentice chefs to work across its UK hotels.

(a) State the advantages to the hotel chain in operating its own chef-training scheme. [2]

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(b) Explain how the hospitality and catering industry is linked with tourism. [4]

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(c) What effects do problems such as cold wet summers have on the hotel industry? [4]

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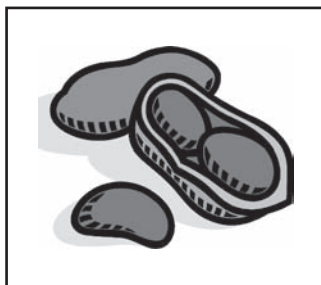
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5. Nut allergy can kill!



It is important that we cater for all dietary needs.

(a) Describe **two** symptoms shown by someone who has a nut allergy and has eaten a dish containing nuts. [2]

(i) .....

(ii) .....

(b) Discuss how caterers can ensure the safety of customers when preparing and serving foods containing nuts. [6]

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7. The Health and Safety at Work Act was passed with two aims.  
To extend the coverage and protection of the law.  
To increase awarenesses of safety to all employers and employees.

(a) State **two** responsibilities of the employee. [2]

(i) .....

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(ii) .....

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(b) You are employed as a porter and need to move some heavy boxes to the conference room.  
Describe how you would pick up and transport the boxes to avoid physical injury. [4]

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