



# Coimisiún na Scrúduithe Stáit State Examinations Commission

*Leaving Certificate Applied 2007*

Total Mark

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## Vocational Specialism – Hotel, Catering and Tourism (200 marks)

Credit

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**Friday, 8 June**

**Afternoon 2.00 to 3.30**

### *Directions to Candidates*

1. Write your EXAMINATION NUMBER in this space:

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2. WRITE ALL ANSWERS INTO THIS ANSWER BOOK.

3. Candidates must attempt **FOUR** questions.

Answer one question from **each** of the four sections of the paper.

Each question carries 50 marks.

<i>For the Superintendent only</i>	<i>For the Examiner only</i>	
<b>Centre Stamp</b>	1. Total of end of page totals	
	2. Aggregate total of all disallowed questions	
	3. Total mark awarded (1 minus 2)	
	4. Bonus mark for answering through Irish (if applicable)	
	5. Total mark if Irish bonus awarded (3 plus 4)	
	Note:	The mark in row 3 (or row 5 if an Irish bonus is awarded) must correspond with the mark in the <b>Total</b> box on the flap grid <b>and</b> on the front of the answer book

# Section 1 – Eating Out: The Fast Food Way

(Attempt Question 1 or Question 2 from this section, each question carries 50 marks)

1. *Homemade scones are often included on coffee shop menus.*

(a) Name **three** different types of homemade scones. (6 marks)

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(b) List the basic ingredients needed to make any **one** type of homemade scone you have named. (8 marks)

Type of homemade scone	_____
Basic ingredients	_____
	_____
	_____

(c) Apart from scones, name **five** different baked food items that you would expect to find on a coffee shop menu. Indicate the price of **each** item. (15 marks)

## COFFEE SHOP MENU

Baked Food Items	€0.00
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(d) Give **four** guidelines that should be followed in order to ensure success when baking bread and scones. (12 marks)

1. \_\_\_\_\_

\_\_\_\_\_

2. \_\_\_\_\_

\_\_\_\_\_

3. \_\_\_\_\_

\_\_\_\_\_

4. \_\_\_\_\_

\_\_\_\_\_

(e) Explain **each** of the following: (9 marks)

**Raising Agent** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Knead** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Batch Baking** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**2. Microwave cookers are often used in Fast Food outlets.**

- (a) Give **two** advantages and **two** disadvantages of using a microwave cooker for food preparation in a Fast Food outlet. (12 marks)

**Advantages**

1. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Disadvantages**

1. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_
2. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

- (b) List **two** foods that are suitable for microwave cooking and **two** foods that are unsuitable for microwave cooking. (8 marks)

SUITABLE FOODS	UNSUITABLE FOODS

- (c) What is meant by **standing time** in relation to microwave cooking? (6 marks)

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



## Section 2 – Eating Out: Hotels, Restaurants and Institutions

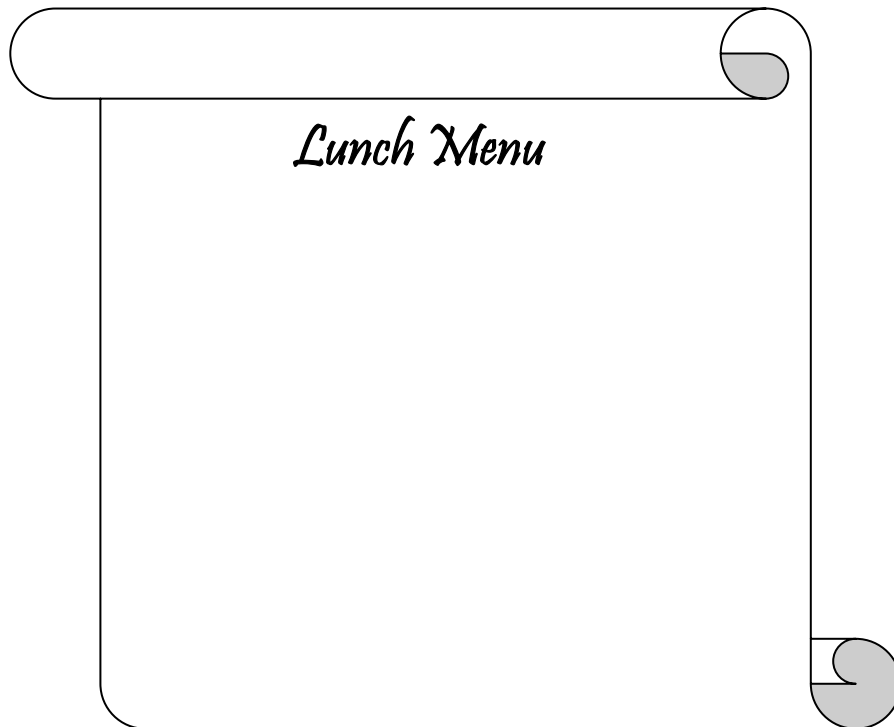
(Attempt Question 3 or Question 4 from this section, each question carries 50 marks)

3. *You have been asked to cater for a lunch for four business people.*

(a) List **five** factors to be considered when planning the lunch menu. (10 marks)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

(b) Plan and set out a **three** course lunch menu for this event. (14 marks)



(c) Suggest some examples of convenience foods that could be used in the preparation of the above menu items. (6 marks)

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- (d) Give **three** advantages and **three** disadvantages of using convenience foods when catering for meals. (12 marks)

**Advantages**

1. \_\_\_\_\_

\_\_\_\_\_

2. \_\_\_\_\_

\_\_\_\_\_

3. \_\_\_\_\_

\_\_\_\_\_

**Disadvantages**

1. \_\_\_\_\_

\_\_\_\_\_

2. \_\_\_\_\_

\_\_\_\_\_

3. \_\_\_\_\_

\_\_\_\_\_

- (e) Explain any **two** of the following: (8 marks)

**Garnish** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Appetiser** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Cheeseboard** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**4. Safe food handling is essential to prevent food poisoning.**

(a) Outline the rules that *food handlers* should follow in order to ensure a high standard of personal hygiene. (10 marks)

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(b) 1. What are the symptoms of food poisoning? (6 marks)

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2. Name **two** groups of people who are most at risk from food poisoning. (4 marks)

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(c) Name **one** type of food poisoning bacteria. (3 marks)

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(d) List **four** conditions that are necessary for the growth of bacteria. (12 marks)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

(e) What precautions should be taken when cooking meat/poultry **and** when serving meat/poultry to prevent food poisoning? (15 marks)

Precautions when cooking meat/poultry \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Precautions when serving meat/poultry \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

## Section 3 – Hospitality in Tourism

(Attempt Question 5 or Question 6 from this section, each question carries 50 marks)

**5.** *You and a friend are planning a holiday in Ireland this Summer.*

- (a) Give reasons why you would choose to holiday in Ireland rather than holiday abroad. (12 marks)

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- (b) Outline the stages involved in planning your holiday. (12 marks)

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(c) List **five** major expenses that should be included in your holiday budget. (10 marks)

<h3>Holiday Budget</h3>	
1.	_____
2.	_____
3.	_____
4.	_____
5.	_____

(d) Suggest **three** ways of reducing your holiday expenses. (9 marks)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

(e) Describe **three** services provided by tourist offices. (7 marks)

1. \_\_\_\_\_  
\_\_\_\_\_
2. \_\_\_\_\_  
\_\_\_\_\_
3. \_\_\_\_\_  
\_\_\_\_\_

6. (a) List **four** national tourist attractions in Ireland and name the county in which **each** is located. (12 marks)

NATIONAL TOURIST ATTRACTION	COUNTY
1.	1.
2.	2.
3.	3.
4.	4.

- (b) Give details of **one** of the national tourist attractions you have named. Refer to **each** of the following headings: (18 marks)

**Name of national tourist attraction** \_\_\_\_\_

1. Reasons for its popularity \_\_\_\_\_

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2. Profile of typical visitor (e.g. gender, age, etc.) \_\_\_\_\_

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3. Facilities / amenities available \_\_\_\_\_

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- (c)* Suggest some ways of making your local area more welcoming and attractive to tourists. (8 marks)

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- (d)* Outline the main factors that have influenced the growth of tourism in Ireland in recent years. (12 marks)

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## Section 4 – Catering for Diversity

(Attempt Question 7 or Question 8 from this section, each question carries 50 marks)

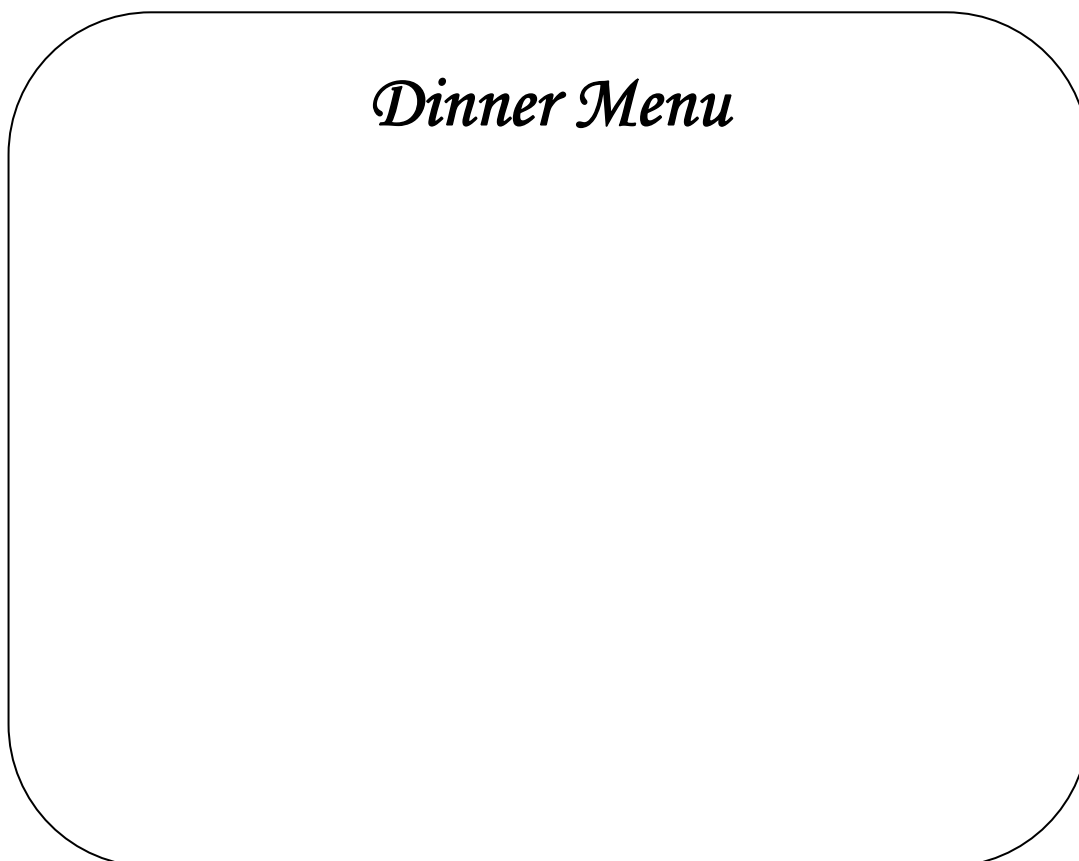
7. *You are planning to host an evening meal based on an international theme.*

(a) Name the country that you would choose as a theme for this meal. (4 marks)

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(b) Plan and set out a **three** course dinner menu to include traditional dishes from the country you have named. (14 marks)

*Dinner Menu*



(c) Apart from menu planning, describe the main jobs/tasks that should be undertaken when organising and hosting the meal. (15 marks)

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(d) Give reasons why supermarkets are now stocking more ethnic foods. (9 marks)

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(e) Identify the country of origin of **each** of the following ethnic foods. (8 marks)

<b>ETHNIC FOODS</b>	<b>COUNTRY OF ORIGIN</b>
Colcannon	
Fajitas	
Paella	
Naan bread	
Cannelloni	
Prawn crackers	
Escargots (snails)	
Cornish pasties	

8. (a) Complete the following sentence: (5 marks)

Coeliac disease is a condition caused by an inability to digest a protein substance called

\_\_\_\_\_

(b) List **four** foods that should be avoided by a person with coeliac disease. (12 marks)

1. \_\_\_\_\_

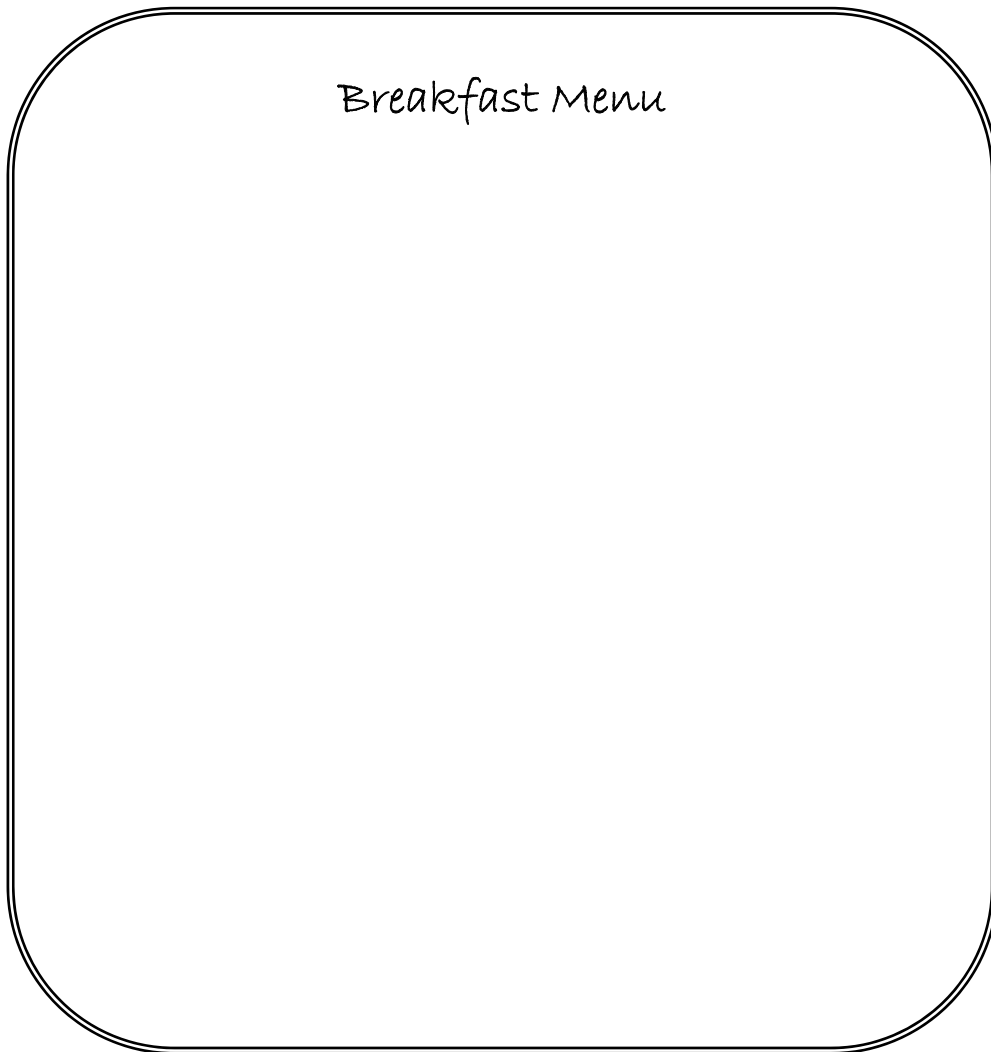
2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

(c) Plan a breakfast menu **and** a packed lunch menu for a person with coeliac disease. (18 marks)

Breakfast Menu





Packed Lunch Menu

(d) Comment on the nutritive value of the menus you have planned. (9 marks)

Breakfast menu \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Packed lunch menu \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

(e) Explain what this symbol indicates to the consumer. (6 marks)

\_\_\_\_\_

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\_\_\_\_\_

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**For the examiner only**

<b>Question</b>	<b>Mark</b>
1	
2	
3	
4	
5	
6	
7	
8	
<i><b>Total</b></i>	