



**Coimisiún na Scrúduithe Stáit**  
**State Examinations Commission**

*Leaving Certificate Applied 2008*

Total Mark

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

Credit

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**Friday, 6 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. ‘Coffee Shops’ are an attractive option when eating out at lunchtime.

(a) Draw up a profile of a modern coffee shop, under **each** of the following headings. (16 marks)

1. Customer expectations.

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2. Style of service.

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3. Furniture and Décor.

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4. Choice of equipment.

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- (b) Create a list of hot food items and cold food items suitable for service in a coffee shop. (16 marks)

<i>Menu</i>	
<i>Hot food items</i>	<i>Cold food items</i>
_____	_____
_____	_____
_____	_____
_____	_____

- (c) Name **six** hot and cold beverages that are prepared and presented in coffee shops. (12 marks)

- |          |          |
|----------|----------|
| 1. _____ | 2. _____ |
| 3. _____ | 4. _____ |
| 5. _____ | 6. _____ |

- (d) Suggest a different take-away packaging material, suitable for a hot soup and for a toasted sandwich. (6 marks)

1. A hot soup \_\_\_\_\_
2. A toasted sandwich \_\_\_\_\_

2.

(a) Identify **four** common causes of accidents in kitchens. (12 marks)

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(b) Suggest **five** precautions that should be taken to reduce the risk of accidents in kitchens. (15 marks)

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(c) Name **three** essential pieces of safety equipment for use in catering kitchens and outline the guidelines that should be followed when using **each** piece of equipment you have named. (18 marks)

Name of essential safety equipment

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

Guidelines to be followed when using piece of equipment 1.

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Guidelines to be followed when using piece of equipment 2.

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Guidelines to be followed when using piece of equipment 3.

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(d) Name an organisation responsible for health and safety in the workplace. (5 marks)

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

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

3. *Your class have been asked to organise and cater for a party for a group of 10-12 year olds*

- (a) Outline the main tasks that should be carried out in advance of the party, and the main tasks carried out on the day of the party, in order to cater successfully for the occasion. (18 marks)

Tasks carried out in advance.

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Tasks carried out on the day.

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- (b) Design an attractive invitation card for the party. (5 marks)

INVITATION

(c) Plan and set out a menu suitable for the party.

(12 marks)

MENU

(d) Describe **three** factors that need to be taken into account when dividing tasks among the class members.

(15 marks)

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During the meal \_\_\_\_\_

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- (c) Explain how a waiter / waitress should deal with the arrival of two extra group members. (8 marks)

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- (d) Outline the factors that contribute to creating a pleasant atmosphere for guests while dining in a restaurant. (9 marks)

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# Section 3 – Hospitality in Tourism

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

5. Both you and a friend plan to travel to Cork for a concert on Saturday. You will be travelling from Galway, and your friend from Ennis.

<b>GALWAY- LIMERICK - CORK</b>										51
MONDAY TO SUNDAY (including Public Holidays)										
<b>SERVICE NUMBER</b>		242	051	051	051	051	051	051	051	051
<b>SSuX</b>										
<b>Galway (Bus Station)</b>	dep.	....	....	....	0705	0805	0905	1005	1105	1205
Galway GMT	↓	.....	.....	.....	P	P	P	P	P	P
Oranmore (Station Road)	↓	.....	.....	.....	0715	0815	0915	1015	1115	1215
Clarenbridge	↓	.....	.....	.....	R	R	R	R	R	R
Kilcolgan	↓	.....	.....	.....	R	R	R	R	R	R
Gort (The Square)	↓	.....	.....	.....	0745	0845	0945	1045	1145	1245
Crusheen (Post Office)	↓	.....	.....	.....	R	R	R	R	R	R
Ennis (Bus Station)	↓	.....	.....	.....	0820	0920	1020	1120	1220	1320
Shannon Airport	↓	....	....	....	0850	0950	1050	1150	1250	1350
Bunratty	↓	....	....	....	R	R	R	R	R	R
Limerick (Bus Station)	arr.	....	....	....	0920	1020	1120	1220	1320	1420
Limerick (Bus Station)	↓	dep.	....	0725	0835	0935	1035	1135	1235	1335
Rourkes Cross	↓	....	R	R	R	R	R	R	R	R
Charleville	↓	0725	0800	0910	1010	1110	1210	1310	1410	1510
Mallow (Town Park)	↓	0750	0830	0940	1040	1140	1240	1340	1440	1540
Cork (Parnell Place)	arr.	0845	0915	1025	1125	1225	1325	1425	1525	1625

**P: - Pick-up stop only. R: - Request stop.**  
**SSuX= Operates Monday to Friday – does not operate on Public Holidays.**

(a) Study the bus timetable above and suggest a departure time for each of you, in order to arrive in Cork as close as possible to 3.30pm. State your arrival time in Cork. (6 marks)

Depart Galway \_\_\_\_\_ Depart Ennis \_\_\_\_\_ Arrive Cork \_\_\_\_\_

(b) Explain in detail what each of the following means on the timetable **P**, **R** and **SSuX**. (9 marks)

**P** \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**R** \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

**SSuX** \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

- (c) Outline **one** method of booking bus / rail travel tickets in advance and give **two** advantages of booking tickets in advance. (12 marks)

Method of booking \_\_\_\_\_

Advantages

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

\_\_\_\_\_

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

\_\_\_\_\_

- (d) Suggest a **different** mode of public transport suitable for a long journey for **each** of the following tourists. Outline a reason for your suggestion in **each** case. (18 marks)

1. A student \_\_\_\_\_

Reason for suggestion \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

2. A businessperson \_\_\_\_\_

Reason for suggestion \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

3. A couple with a baby \_\_\_\_\_

Reason for suggestion \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

- (e) Name the organisation responsible for managing the national public bus service in Ireland. (5 marks)

Organisation \_\_\_\_\_





## Section 4 – Catering for Diversity

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

7. *Recent research seems to indicate that a low fibre intake may lead to health problems.*

(a) Why is it important to include fibre in the diet? (4 marks)

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(b) Outline **three** ways of increasing the fibre intake in the diet. (9 marks)

1. 

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2. 

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3. 

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(c) Plan a **three** course breakfast menu and a **three** course lunch menu for a person on a high fibre diet. (22 marks)

### *Breakfast Menu*

## *Lunch Menu*

- (d) Comment on the nutritive value of each of the menus you have planned. (10 marks)

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- (e) Explain what is meant by Recommended Daily Allowance. (R.D.A.) (5 marks)

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**8. The Student Council in your school is planning an international cuisine evening. As a member of the Student Council you will be in charge of a food stand representing three countries.**

(a) Name the **three** countries represented and in relation to **each** country name **one** starter and **one** main course dish that could be prepared for display on the food stand. (15 marks)

Country	Starter	Main Course Dish
1.		
2.		
3.		

(b) Outline the reasons why diet, food choices and eating habits differ in various parts of the world. (15 marks)

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(c) Sketch and describe the layout of the food stand.

(11 marks)

**Sketch**



Description \_\_\_\_\_

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\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

(d) Suggest **three** ways in which the international theme could be emphasised.

(9 marks)

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

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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>	