



Coimisiún na Scrúduithe Stáit
State Examinations Commission

LEAVING CERTIFICATE APPLIED 2011

MARKING SCHEME

**HOTEL CATERING AND
TOURISM**

COMMON LEVEL



Coimisiún na Scrúduithe Stáit State Examinations Commission

Leaving Certificate Applied 2011

Total Mark

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

Credit

--

Friday 10 June

Marking Scheme

Afternoon 2.00 – 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>	
Centre Stamp	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 Total box on the flap grid and on the front of the answer book	

Introduction

- The marking scheme is a guide to awarding marks to candidates' answers. It is a concise and summarised guide and is constructed in a way to minimise its word content.
- Assistant Examiners must conform to this scheme and may not allow marks for answering outside the scheme.
- The scheme contains key words or phrases for which candidates may be awarded marks. This does not preclude synonyms or phrases which convey the same meaning as the answer in the marking scheme.
- The scheme may include the words “any valid answer” and the Assistant Examiner will use his/her professional judgement to determine the validity of the answer. If in doubt, he/she should consult with his/her Advising Examiner before awarding marks.
- Where it comes to the attention of the Assistant Examiner that a candidate has presented a valid answer and there is no provision in the scheme for accepting this answer, then he/she must first consult with his/her Advising Examiner before awarding marks.
- The detail required in any answer is determined by the context and the manner in which the question is asked and by the number of marks assigned to the answer in the marking scheme. Requirements may therefore vary from year to year.

Section 1 – Eating Out: The Fast Food Way

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

1. Customers are becoming more selective when choosing tea as a beverage in cafes.

(a) Explain why speciality teas are increasing in popularity. (8 marks)

Expect 2 reasons @ 4 marks each

People wish to experiment / try out new things/ curiosity,

Some teas may be healthier / higher in antioxidants. May prefer decaffeinated drinks

People may like the taste, people travel more and may have tried these teas abroad

Some teas are thought to have a detox / cleansing effect, more flavours / types available

These teas are thought to be less dehydrating than regular teas and coffees,

Some teas help to soothe digestive / stomach disorders,

(b) Name **six** different types of tea. **Expect 6 types @ 2 marks each** (12 marks)

1. *Black, green, white, jasmine,*

2. *Earl Grey, Assam, Darjeeling*

3. *Pu-erh, rooibos, peppermint, camomile,*

4. *Fennel, dandelion, ginseng,*

5. *Fruit Apple, cranberry and orange*

6. *Raspberry, lemon and ginger, etc*

(c) Outline the guidelines that should be followed when making and serving 1.a traditional tea and 2. a speciality tea. (14 marks)

Expect 7 points @ 2 marks each

1. a traditional tea

Use fresh tea leaves / bags, Warm the teapot.

Use once boiled water, use at boiling point, consider likes and dislikes -use correct

quantities of tea per person, allow to brew /infuse for 5 minutes ,

Serve with milk, sugar, lemon

2. a speciality tea _____
*Follow instructions as given on packet, Use water that is off the boil for green tea
and white tea, infuse for 2 / 3 minutes,, sweeten with honey, serve hot or cold
if served cold add ice, serve fruit teas with lime or pieces of fresh fruit*

(d) Give **two** advantages and **two** disadvantages of tea bags. (12 marks)

Advantages ***Expect 2 advantages @ 3 marks each***

1. _____
Prevent loose tea getting into cup / mug, already measured / portioned

Allows people to cater for their own individual taste,

2. _____

Disadvantages ***Expect 2 disadvantages @ 3 marks each***

1. _____
Flavour not as good as with loose tea, tea is more processed,

Tea bags not fully biodegradable, creates mess as tea bags are discarded

2. _____

(e) Describe how loose tea should be stored. (4 marks)

Expect 2 points @ 2 marks each

Store in an airtight tin, Use the original packaging if airtight, Keep in a dry place

2. Microwave cookers are used in many Fast Food outlets.

(a) Give **two** advantages and **two** disadvantages of using microwave cookers. (8 marks)

Advantages

Expect 2 advantages @ 2 marks each

1. _____
Food cooks faster, easy to use for unskilled cooks, wide variety of microwave ready
- _____
- meals available, food can be cooked in advance and simply reheated,*
2. _____
Energy efficient, useful for defrosting, melting, heating
- _____

Disadvantages

Expect 2 disadvantages @ 2 marks each

1. _____
Not suitable for all foods, food poisoning may occur if food is not piping hot,
- _____
- Microwaves can cook and reheat unevenly unless care is taken, don't brown foods,*
2. _____
Hot spots can occur which might cause burning, high fat foods can burn easily
- _____
- Not all cooking containers are suitable for use in microwave cookers*

(b) Name **three** materials that are suitable for use in a microwave cooker and **three** materials that are unsuitable for use in a microwave cooker. (12 marks)

Expect 6 @ 2 marks each

SUITABLE MATERIALS	UNSUITABLE MATERIALS
1. <i>Glass, plastic, paper</i>	1. <i>Metals, gold / silver rimmed plates</i>
2. <i>Microwaveable cling film</i>	2. <i>Non-microwaveable cling film</i>
3. <i>Silicone</i>	3. <i>Tin foil containers, some soft plastics</i>

(c) Explain why some cookware materials are **not** suitable for use in a microwave cooker.

Expect 2 points @ 3 marks each (6 marks)

- _____
- Metals are unsuitable as microwaves are reflected by them causing sparks and a*
- _____
- risk of fire, some plastics may melt due to the heat of the food,*
- _____
- Non microwaveable cling film may leach toxins on the food it is in contact with*
- _____

- (d) Give clear instructions for **each** of the following using a microwave cooker,
1. making porridge, 2. defrosting a pork chop, 3. reheating a plated dinner and
4. melting chocolate.

1. making porridge **Expect 3 points @ 2 marks each** (6 marks)

Measure quantities, put into suitable container, cover, set power level, set time,

cook, stop microwave cooker and stir during cooking, allow standing time

2. defrosting a pork chop **Expect 3 points @ 2 marks each** (6 marks)

Put meat in suitable container, cover, set reduced power level or defrost function,

Set time, turn on, allow standing time

3. reheating a plated dinner **Expect 3 points @ 2 marks each** (6 marks)

Arrange so thickest food is on the outside, cover the food, set time, set power level,

cook, move food around on plate if necessary, allow standing time

4. melting chocolate **Expect 3 points @ 2 marks each** (6 marks)

Put chocolate into suitable container, set time, set power level, cover

Stop microwave and check chocolate is not burning, stir often,

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 group has been asked to cater for a graduation celebration in your school. Each graduate may invite two guests.

(a) Suggest **three** other guests that should be included on the guest list. (3 marks)

Expect 3 guests @ 1 mark each

1. _____
Principal, Deputy Principal, Chairperson / representative of Board of Management
2. _____
Parent's representative, Chaplain, Teachers, etc,
3. _____

(b) Design an invitation card for the celebration. (6 marks)

Invitation

Expect any 4 pieces of information @1 mark each

Name of event, venue, date, time, r.s.v.p

Format **2 marks**

(c) Outline the factors that should be considered when planning the menu for the occasion.

Expect 6 factors @ 3 marks each (18 marks)

Time available to cook the meal, culinary skills, number of people attending,

Budget / cost of ingredients, equipment/ space available, type of service table / buffet,

Special diets / allergies, likes and dislikes, time of the day / year,

Vary ingredients/ texture/ colour / cooking methods, etc,

(d) Plan a **three** course souvenir menu for the occasion. (14 marks)

<i>Cover Page</i>		<i>Menu</i>	
<p><i>Souvenir aspect</i> @ 2 marks</p> <p><i>Format</i> @ 2 marks</p>	<p><i>Expect a three course menu</i></p> <p><i>Starter</i> @ 2 marks</p> <p><i>Main course</i> @ 4 marks</p> <p><i>Dessert</i> @ 2 marks</p> <p><i>Balance</i> @ 2 marks</p>		

(e) Suggest **three** other ways of making the event a more enjoyable and memorable occasion. *Expect 3 ways @ 3 marks each* (9 marks)

1. _____
Banners/ decorations, slide show / display of photographs from 1sy yr on,

Photographer, lively music,
2. _____

3. _____

4. Soup is often referred to as ‘Soup of the day’ on a menu.

(a) Explain what is meant by ‘Soup of the day’. (6 marks)

Expect 1 point @ 6 marks

Term used on menus to refer to any type of soup, used when the type of soup offered

varies daily

(b) The following is a recipe for White Winter Vegetable soup. (15 marks)

- 1 small onion
- 200g parsnip
- 300g celeriac
- 1 small potato
- 25g butter
- 25g flour
- 400ml homemade chicken stock
- 100ml milk
- Seasoning

1. Suggest appropriate seasoning for this soup. **Expect 1 seasoning @ 2 marks**

Salt, pepper.

2. Suggest a garnish and an accompaniment for the soup.

Expect 1 garnish @ 2 marks

Garnish _____

Expect 1 accompaniment @ 2 marks

Accompaniment _____

3. Explain how the ingredients for the soup could be modified to suit 1. a lacto-vegetarian and 2. a coeliac.

Expect 3 modifications @ 3 marks each

	MODIFICATION
Lacto-vegetarian	<i>Omit chicken stock, replace with vegetable stock or water</i> _____ _____
Coeliac	<i>Omit wheat flour, replace with corn flour use potato to thicken</i> _____ _____

(c) Explain the following terms – Sauté, Roux and Blend. (15 marks)

Expect explanation @ 5 marks

Sauté _____
Term used to describe cooking in a little oil or butter to gently soften, sweat vegetables

Used when making soup- develops flavour

Expect explanation @ 5 marks

Roux _____
Equal quantities of fat (butter / marg) and flour- used to thicken sauces and soups

Expect explanation @ 5 marks

Blend _____
Removal of lumps- making a mixture smooth- i.e. corn flour and liquid

Cooked vegetables pureed using a liquidiser / hand blender

(d) Give the ingredients and the instructions for making chicken stock. (14 marks)

Expect any 2 ingredients @ 3 mark each

Ingredients _____
Chicken bones, water salt, peppercorns, onion, root vegetable, e.g. carrot

Celery, herbs, bouquet garni, thyme, parsley, bay leaf, chicken stock cube

Expect any 2 points @ 4 marks each

Instructions _____
Stock depending on the ingredients must be correctly made.

Section 3– Hospitality in Tourism

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

5. Many national and local organisations hold special events during National Heritage Week to highlight tourist attractions in Ireland.

(a) Give **one** example of **each** of the following Irish tourist attractions. (12 marks)

Tourist Attraction	Example
a concert venue	Accept any venue @ 2 marks
a heritage site	Accept any heritage site @ 2 marks
an offshore attraction	Accept any offshore attraction @ 2 marks
a National Park or Reserve	Accept any National park/ reserve @ 2 marks
a Museum or Gallery	Accept any museum / gallery @ 2 marks
a walking trail	Accept any walking trail @ 2 marks

(b) Write a promotional paragraph on any **two** tourist attractions that could be included in the National Heritage Week events guide. (14 marks)

Tourist attraction 1. Expect name of attraction @ 3 marks

Expect 2 points @ 2 marks each

Tourist attraction 2. Expect name of attraction @ 3 marks

Expect 2 points @ 2 marks each

(c) Outline the information a tourist would need to successfully plan a visit to a heritage site. (12 marks)

Expect 4 points @ 3 marks each

Map of the area/ directions to the heritage site, opening/ closing times of the site,

Car parking facilities, availability of public transport, public transport timetable,

Access for those with disabilities, cost of entry, cafe / restaurant, toilet facilities,

Indoor or outdoor site, etc

(d) Explain why interactive audio and visual presentations are often provided in visitors' centres at heritage sites. **Expect 3 points @ 4 marks each** (12 marks)

Helps visitors understanding of the significance of the site, provides enjoyment,

Provides an activity for children, Provides an activity if the weather is wet

Useful for people with disabilities who may not be able to access the site, etc

6. The following advertisement appeared in the travel supplement of a national newspaper.

COSTA DEL SOL, SPAIN, 7 nights, €15 pps, 3*,2 bed, S / C apartment, sun terrace, air-conditioning, swimming pool, free nightly entertainment programme, 2 mins walk to shops and beach, children under 2 free,direct flights from Ireland, price pps includes taxes, charges and transfers.

(a) Explain the following terms used in the advertisement. (12 marks)

Expect explanation @ 2 marks

pps _____
per person sharing

Expect explanation @ 2 marks

3* _____
three star, system used to grade hotels and accommodation

Expect explanation @ 2 marks

S / C _____
Self catering / facilities available for cooking

Expect explanation @ 6 marks

includes taxes, charges and transfers _____

(b) Explain why a family of two adults and two children might select this holiday. **Expect 7 reasons @ 3 marks each** (21 marks)

2 bedroom, self catering, air conditioning, swimming pool, free nightly entertainment,

Near shops and beach, children under 2 free, direct flights, transfers included

Section 4– Catering for Diversity

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

7. Health professionals warn that overweight and obesity can cause serious health problems.

- (a) Outline the health problems commonly associated with being overweight.
Expect 4 points @ 3 marks each (12 marks)

Coronary heart disease, high blood pressure, diabetes, gallstones, joint / back pain,

Arthritis, mobility problems, low self esteem

- (b) Outline the dietary guidelines that should be followed in order to reduce the risk of obesity.
Expect 5 points @ 3 marks each (15 marks)

Choose low fat alternatives e.g. milk / cheese, Cut visible fat off meat, Eat more white

fish and chicken Grill /bake /steam instead of frying/ drain excess fat off when cooking,

Reduce sugary high fat snack foods, increase intake of vegetables, increase fibre,

Eat regular balanced meals, include low g.i. foods, reduce fizzy drinks, etc

- (c) Plan a **two** course dinner menu for an overweight adult aiming to achieve a healthy weight. (14 marks)

Menu

Expect a two course meal

Starter / Dessert @ 2 marks
Main course @ 4 marks
Menu related to diet @ 4 marks
Balance @ 2 marks
Format @ 2 marks

- (d) Evaluate the nutritive and the dietary value of the menu you have planned. (9 marks)
Expect 3 points @ 3 marks each

8. The high quality of Irish beef and lamb is recognised at home and abroad.

- (a) Name a **different** beef or lamb dish associated with **each** of the following countries and suggest a **different** accompaniment for **each** dish. (20 marks)

Country	Dish	Accompaniment
Italy	Expect dish @ 2 marks	Expect accompaniment @ 2 marks
China	Expect dish @ 2 marks	Expect accompaniment @ 2 marks
Mexico	Expect dish @ 2 marks	Expect accompaniment @ 2 marks
India	Expect dish @ 2 marks	Expect accompaniment @ 2 marks
England	Expect dish @ 2 marks	Expect accompaniment @ 2 marks

- (b) Explain what is meant by the terms 'medium' and 'rare' when cooking meat. (8 marks)
Expect explanation @ 4 marks

Medium _____
Term used to describe a stage in the cooking of beef and lamb, inside of the meat is
_____ *slightly pink* _____

Expect explanation @ 4 marks

Rare _____
Term used to describe a stage in the cooking of beef and lamb, inside of the meat is
_____ *pink* _____

(c) Suggest a **different** use for **each** of the following. (16 marks)

Expect a different use for each @ 2 marks each

	Use
Soy sauce	
Olive oil	
Coriander	
Tomato puree	
Honey	
Salsa	
Pesto	
Ginger	

(d) What information does this symbol convey? (6 marks)

Expect 2 points @ 3 marks each

Quality assurance mark,

Found on Irish products,

Guarantees good quality / high standards are met,

Often on meat / chicken,



For the examiner only

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