



Coimisiún na Scrúduithe Stáit State Examinations Commission

Leaving Certificate Applied 2005

Total Mark

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

Credit

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Friday, 10 June

Afternoon 2.00 to 3.30

Directions to Candidates

1. Write your EXAMINATION NUMBER in this space:
2. WRITE ALL ANSWERS INTO THIS ANSWER BOOK.
3. Candidates must attempt **FOUR** questions.
One 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>		
<div style="border: 1px solid black; width: 150px; height: 100px; margin: 0 auto; display: flex; align-items: center; justify-content: center;"> <p style="margin: 0;">Centre Stamp</p> </div> <div style="border: 1px solid black; width: 100px; height: 40px; margin: 20px auto; border-radius: 50%;"></div>	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 awarded if Irish Bonus. (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 answerbook.	

Section 1 – Eating Out: The Fast Food Way

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

1. Pastry is often used as part of the food items served in Fast Food outlets.

- (a) List **three** savoury food items and **three** sweet food items sold in Fast Food outlets, which have pastry as a main ingredient. (12 marks)

SAVOURY FOODS	SWEET FOODS
1.	1.
2.	2.
3.	3.

- (b) Outline the guidelines which should be followed in order to ensure success when making pastry. (12 marks)

(c) Name **three** different types of pastry. (9 marks)

- 1. _____
- 2. _____
- 3. _____

(d) List the **three** main ingredients in any **one** type of pastry. (9 marks)

Type of pastry _____

- Ingredients
- 1. _____
 - 2. _____
 - 3. _____

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

Pastry Case _____

Baking Blind _____

Glazing _____

2. Frying is a method of cooking which is commonly associated with Fast Food outlets.

(a) Name **six** foods which are usually fried for service in Fast Food outlets. (6 marks)

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

(b) 1. Explain why some foods are coated before they are fried. (6 marks)

2. Name **two** food items which are usually coated before frying. Suggest a different coating for **each** food item you have named. (8 marks)

FOOD ITEM	COATING
1.	1.
2.	2.

(c) Explain the term *stir fry* and name an item of equipment in which food can be stir fried. (6 marks)

Stir fry _____

Item of equipment _____

(d) List the rules which should be followed to ensure safety when frying food. (12 marks)

(e) Give detailed instructions for cleaning a deep fat fryer. (12 marks)

Section 2 – Eating Out: Hotels, Restaurants and Institutions

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

3. School canteens can increase the variety of foods available to students.

(a) Outline **four** guidelines which should be followed when planning menus for a school canteen. (12 marks)

1. _____

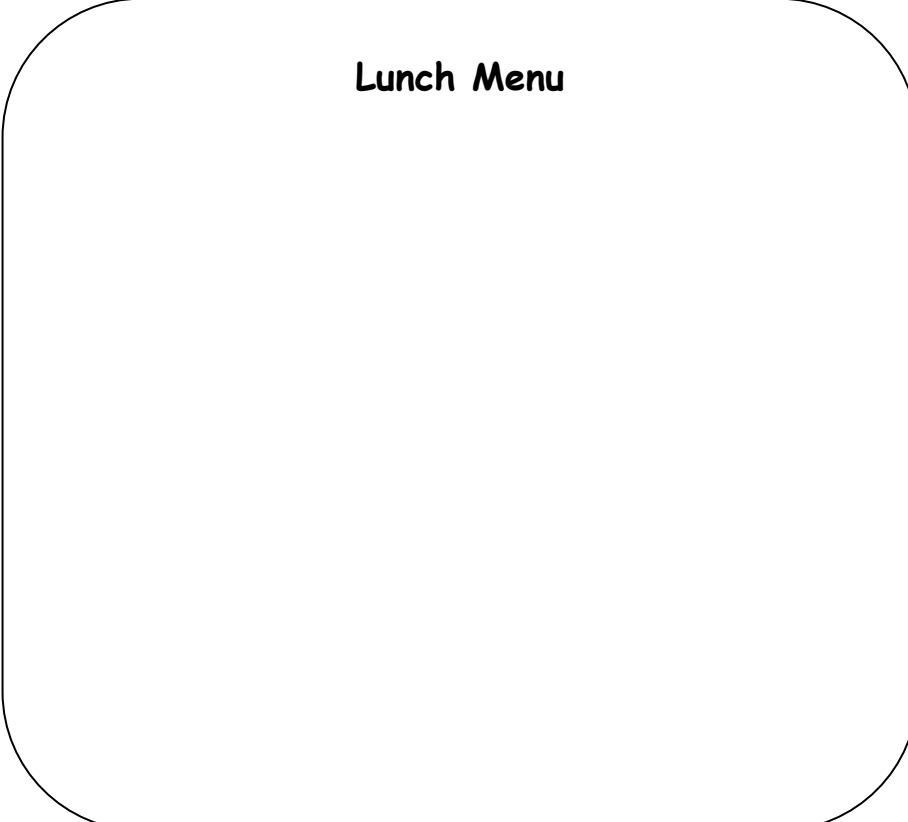
2. _____

3. _____

4. _____

(b) Plan a **three** course lunch menu suitable for service in a school canteen. (12 marks)

Lunch Menu



- (c) Suggest the most appropriate method of serving any **two** menu items you have planned. (8 marks)

Menu Item 1 _____

Method of service

Menu Item 2 _____

Method of service

- (d) In order to retain food at its correct temperature, suggest the most appropriate storage place for **each** of the foods listed below: (10 marks)

Food	Place of Storage
Fresh cream buns	
Hot mashed potato	
Ice cream cake	
Hot soup	
Tossed salad	

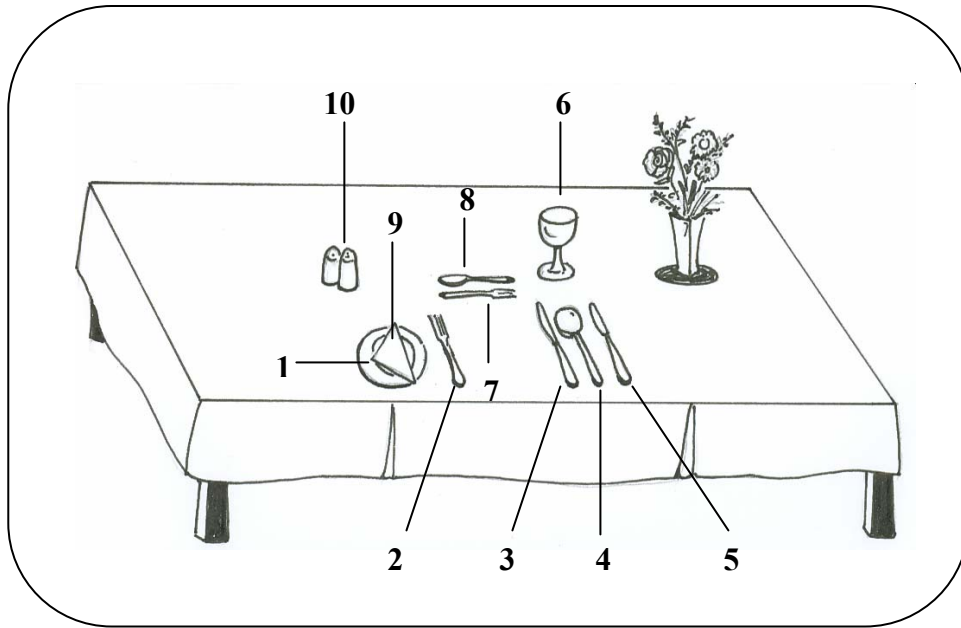
- (e) 1. Give the correct temperature setting for a fridge. (4 marks)

2. State why it is important to keep the fridge at this temperature. (4 marks)

4. Table setting is an important duty of a waitress/waiter.

(a) Identify **each** item in the table setting illustrated below.

(10 marks)



1 _____

2 _____

3 _____

4 _____

5 _____

6 _____

7 _____

8 _____

9 _____

10 _____

(b) Apart from table setting list **five** other duties carried out by waitresses/waiters.

(10 marks)

1. _____

2. _____

3. _____

4. _____

5. _____

(c) List the rules that should be observed in order to ensure a high standard of hygiene when serving food. (12 marks)

(d) Complete the following sentences. (6 marks)

1. Desserts should be served to the customer's _____ hand side.
2. Drinks should be served to the customer's _____ hand side.
3. Plates should be cleared from the customer's _____ hand side.

(e) Explain **each** of the following; (12 marks)

Buffet _____

Counter service _____

Carvery _____

Section 3 – Hospitality in Tourism

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

5. The following advertisements appeared in the *Hotel Breaks* section of a daily newspaper.

<p>THE PLAZA HOTEL & SPA</p> <p>Indulge..... Radiate..... Glow.....</p> <p>2 night package €150.00 p.p.s</p> <p>FREE BEAUTY TREATMENT.</p>	<p>OLD STATION HOTEL</p> <p>Weekend specials Under 12's FREE</p> <p>CHILDREN'S CLUB LEISURE CENTRE</p> <p>Call now or Book Online</p>	<p>UPTOWN HOUSE HOTEL</p> <p>**** 4 star luxury Great Food Relaxing Atmosphere</p> <p>GOLDEN YEARS SPECIAL</p> <p>Book 2 nights stay 3rd night free</p>	<p>SEASIDE LODGE HOTEL</p> <p>1D/B/B €65.00 p.p.s</p> <p>NO SINGLE SUPPLEMENT</p> <p>Fishing, Cycling Golf, Hiking</p>
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(a) From the advertisements above, choose the hotel break which you would consider most suitable for **each** of the following. Give reasons for your choice. (20 marks)

1. A fun weekend for parents and two children, aged five and seven.

Name of hotel _____

Reasons _____

2. A wedding anniversary break for an elderly couple.

Name of hotel _____

Reasons _____

3. An active weekend for a for a single person.

Name of hotel _____

Reasons _____

4. A pampering weekend for a group of women.

Name of hotel _____

Reasons _____

(b) In relation to hotel accommodation, explain **each** of the following; (12 marks)

1. **P.P.S.** _____

2. **D/B/B** _____

3. **Single Supplement** _____

4. **Book Online** _____

(c) Explain what you understand by the term *star rating*. (4 marks)

(d) List **three** facilities which you would expect to find in a leisure centre. (6 marks)

1. _____

2. _____

3. _____

(e) List the information a hotel receptionist would require from a customer when a reservation is being made. (8 marks)

1. _____

2. _____

3. _____

4. _____

6. You are planning to make a promotional film about Ireland for the American market.

(a) Give the name and location of **two** Irish tourist attractions which you would include in the film. Give reasons for your choice. (12 marks)

Attraction 1 _____ County _____

Reasons for choice _____

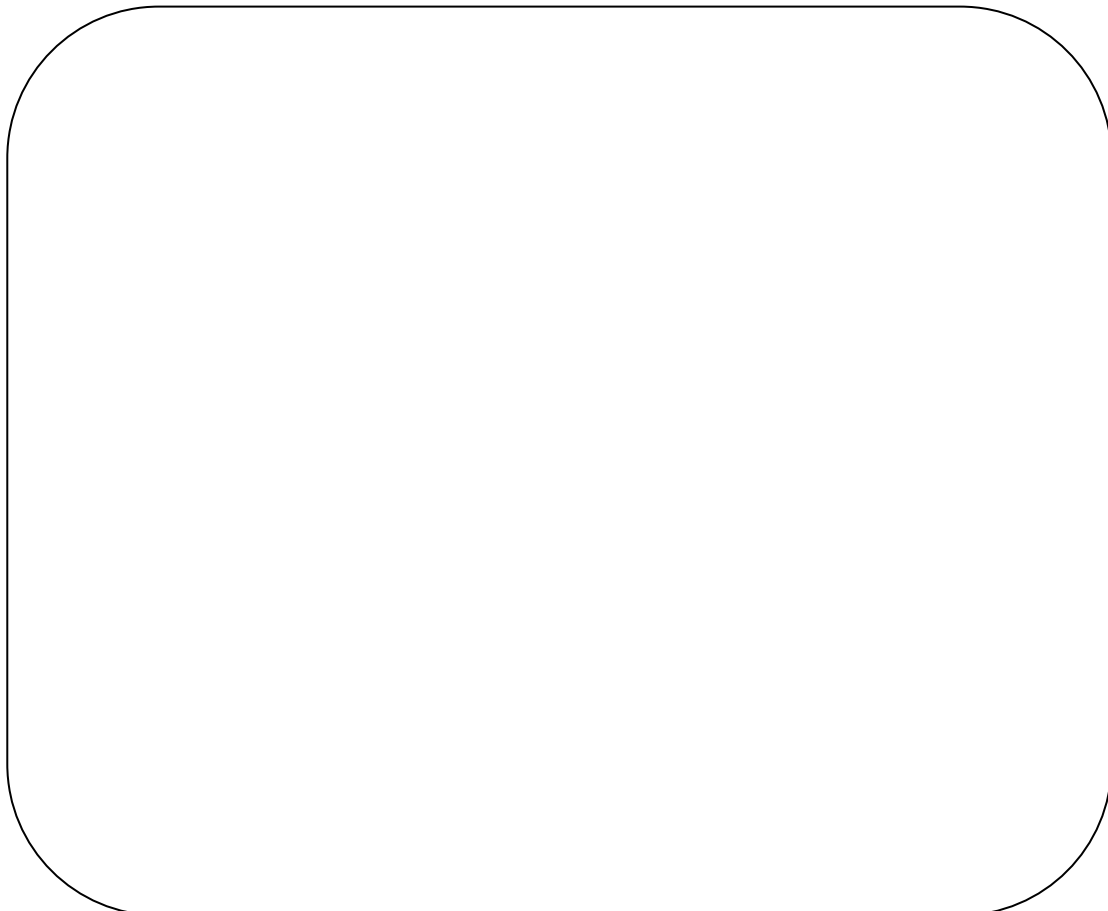
Attraction 2 _____ County _____

Reasons for choice _____

(b) Design an informative poster which could be used to advertise **one** of the tourist attractions you have named. (12 marks)

Name of tourist attraction _____

Poster



(c) As well as posters and films, describe **three** other methods of promoting Ireland as a tourist destination. (12 marks)

1. _____

2. _____

3. _____

(d) Outline the importance of attracting tourists to Ireland. (10 marks)

(e) Name the organisation with responsibility for the promotion of Ireland as a tourist destination. (4 marks)

Organisation _____

Section 4 – Catering for Diversity

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

7. (a) Write an informative note on **each** of the following; (8 marks)

Vegan _____

Lacto-vegetarian _____

(b) From a nutritional point of view, give **two** advantages and **two** disadvantages of a vegetarian diet. (12 marks)

Advantages of a vegetarian diet

1. _____

2. _____

Disadvantages of a vegetarian diet

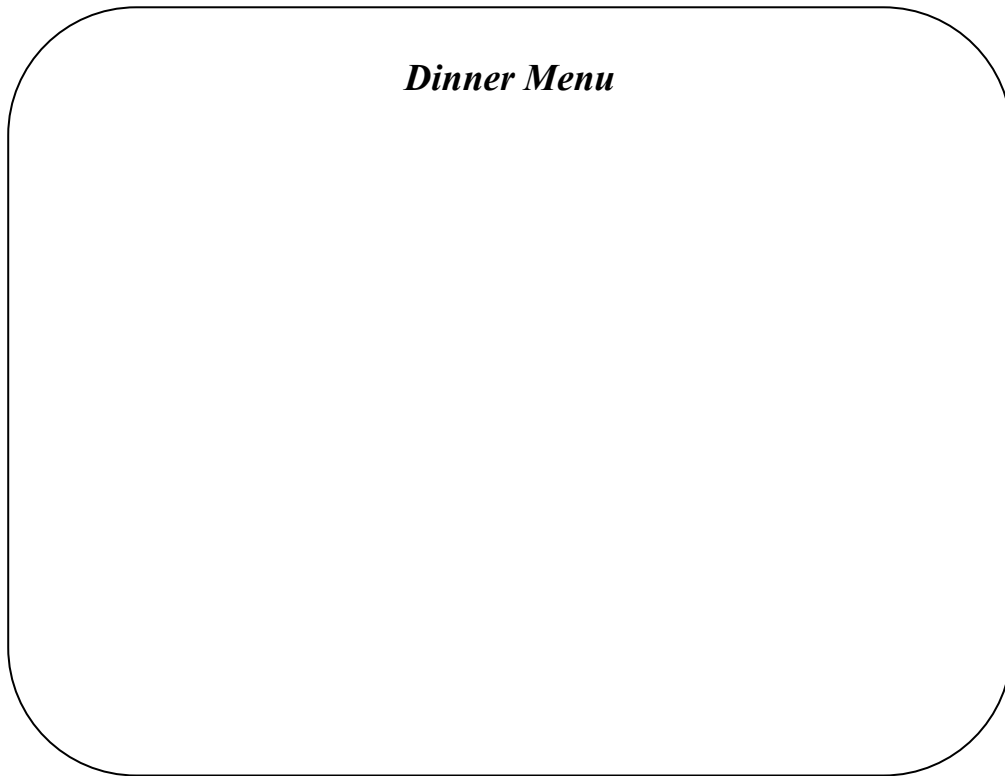
1. _____

2. _____

(c) Plan and set out a **three** course dinner menu for a person on a vegan diet.

(16 marks)

Dinner Menu



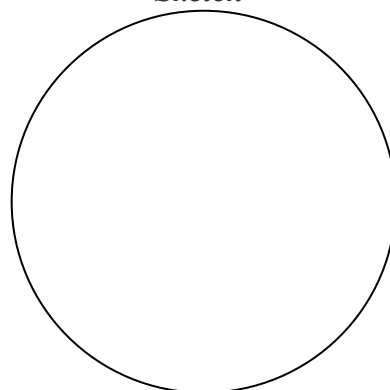
(d) Evaluate the nutritive value of the dinner menu you have planned.

(9 marks)

(e) Sketch the symbol, in the space provided, which would indicate that a food product is suitable for a vegetarian.

Sketch

(5 marks)

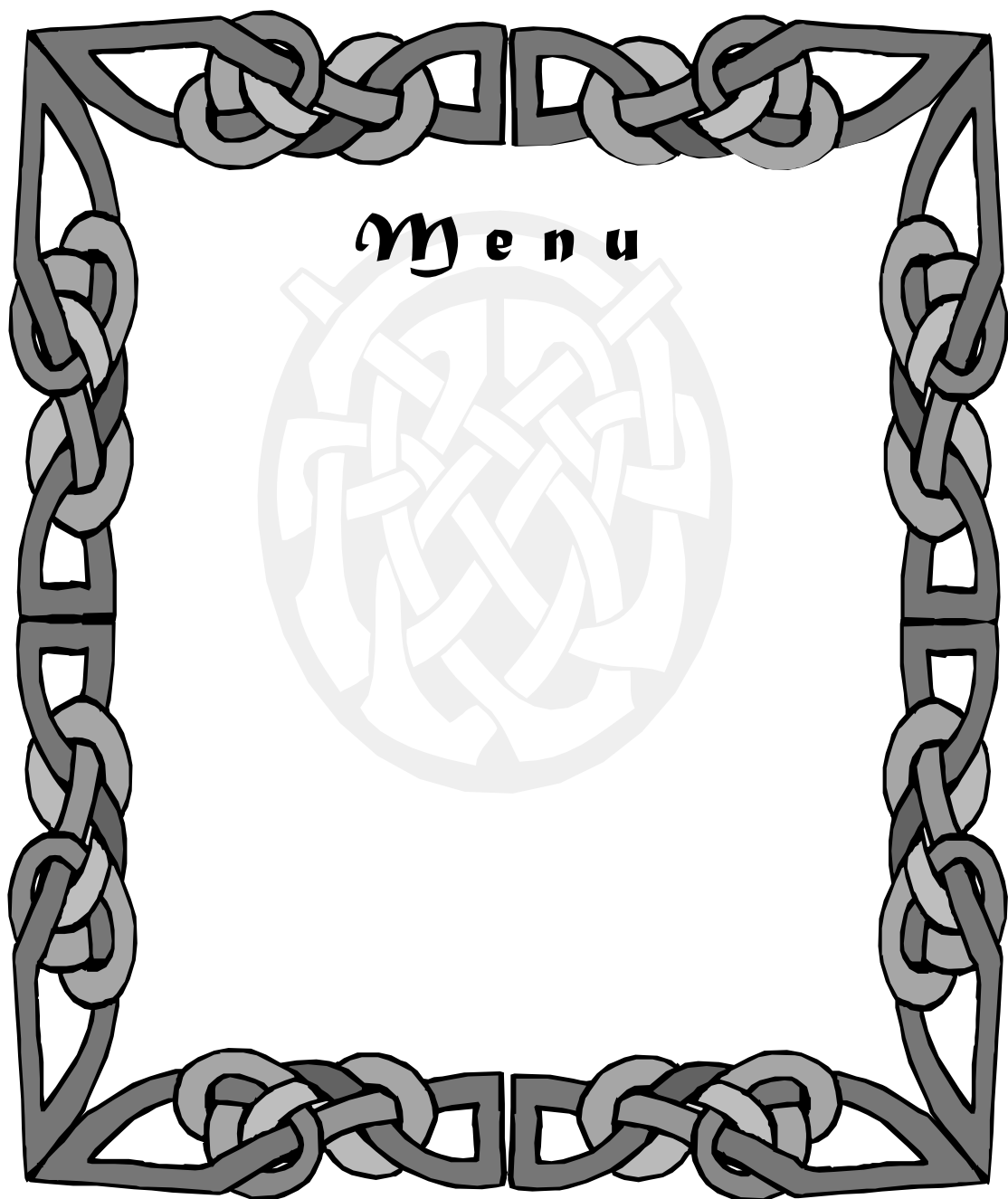


8. You and your friends have decided to invite exchange students to an *Irish night* in your local Community Hall.

(a) Suggest **four** imaginative ways by which the theme “Irish night” could be emphasised. (12 marks)

1. _____
2. _____
3. _____
4. _____

(b) Plan a buffet dinner menu for the Irish night, to include traditional Irish dishes. (16 marks)



(c) Give details of how you would prepare **one** of the menu items listed. (7 marks)

Menu item _____

Preparation _____

(d) Insert **three** essential items of information which should be included on this invitation. (9 marks)



(e) Explain why it is important for the organisers of the Irish night to receive replies to the invitations. (6 marks)

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For the examiner only

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