



Coimisiún na Scrúduithe Stáit  
State Examinations Commission

**LEAVING CERTIFICATE APPLIED 2014**

**MARKING SCHEME**

**HOTEL CATERING AND  
TOURISM**

**COMMON LEVEL**

## **Note to teachers and students on the use of published marking schemes**

Marking schemes published by the State Examinations Commission are not intended to be stand alone documents. They are an essential resource for examiners who receive training in the correct interpretation and application of the scheme. This training involves, among other things, marking samples of student work and discussing the marks awarded, so as to clarify the correct application of the scheme. The work of examiners is subsequently monitored by Advising Examiners to ensure consistent and accurate application of the marking scheme. This process is overseen by the Chief Examiner, usually assisted by a Chief Advising Examiner. The Chief Examiner is the final authority regarding whether or not the marking scheme has been correctly applied to any piece of candidate work.

Marking schemes are working documents. While a draft marking scheme is prepared in advance of the examination, the scheme is not finalised until examiners have applied it to candidates' work and the feedback from all examiners has been collated and considered in light of the full range of responses of candidates, the overall level of difficulty of the examination and the need to maintain consistency in standards from year to year. This published document contains the finalised scheme, as it was applied to all candidates' work.

In the case of marking schemes that include model solutions or answers, it should be noted that these are not intended to be exhaustive. Variations and alternatives may also be acceptable. Examiners must consider all answers on their merits, and will have consulted with their Advising Examiners when in doubt.

### **Future Marking Schemes**

Assumptions about future marking schemes on the basis of past schemes should be avoided. While the underlying assessment principles remain the same, the details of the marking of a particular type of question may change in the context of the contribution of that question to the overall examination in a given year. The Chief Examiner in any given year has the responsibility to determine how best to ensure the fair and accurate assessment of candidates' work and to ensure consistency in the standard of the assessment from year to year. Accordingly, aspects of the structure, detail and application of the marking scheme for a particular examination are subject to change from one year to the next without notice.



# Coimisiún na Scrúduithe Stáit State Examinations Commission

*Leaving Certificate Applied 2014*

Total Mark

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

Credit

### MARKING SCHEME

Friday 6 June

Afternoon 2.00 – 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.  
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 Mark</b> box on the 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. A wide choice of coffee is available on café menus.

<p style="text-align: center;"><b>The Coffee House</b></p> <p><i>Regular coffee</i> Try our hazelnut coffee for 30 cent extra</p> <p><i>Americano</i> <i>Espresso</i> Double espresso also available</p> <p><i>Cappuccino</i> <i>Café latte</i> Choose from Skinny Full fat Caramel Vanilla</p> <p><i>Café Mocha</i> Try our low calorie/sugar free version</p> <p><i>Iced coffee</i></p> <p style="text-align: center;"><b>Why not try our specially selected dark roast blend</b></p>	<p style="text-align: center;"><b>Daily take-away deal</b></p> <p style="text-align: center;"><i>Any coffee and one of our home-made cookies for €2.50</i></p> <p style="text-align: center;"><b>Join our loyalty coffee club and enjoy every 5<sup>th</sup> coffee free</b></p> <div style="text-align: center;"></div>
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(a) Explain why a variety of types of coffee is offered in cafés. (12 marks)  
**Expect 4 reasons @ 3 marks each**

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People like the taste, curiosity, better quality available, suits differing tastes,

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Suits different diets/ requirements, better value available, standard of cafes improving,

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Coffee for all weathers/ iced coffee- summer, people are travelling more,

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Special offers/ daily deals, cafes need to provide variety to attract/ keep customers,

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Cafes can increase profits, etc

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- (b) Describe **each** of the following types of coffee and give the approximate cost of each one. (18 marks)

**Expect 3 descriptions @ 4 marks each and 3 costs @ 2 marks**

Type of coffee	Description	Cost
<i>Cappuccino</i>	Coffee made with steamed milk and dusted with cocoa	
<i>Iced coffee</i>	Made as regular coffee and cooled with crushed ice / cubes	
<i>Café Mocha</i>	Coffee with chocolate syrup or cocoa added	

- (c) Describe suitable packaging materials for **each** of the following. (8 marks)

**Expect description of packaging materials @ 4 marks**

Take-away coffee \_\_\_\_\_

Paper cup, cardboard sleeve, plastic lid, cardboard holder, etc

**Expect description of packaging material @ 4 marks**

Take-away home-made cookies \_\_\_\_\_

Tinfoil, paper sleeve, paper bag, etc

- (d) Explain what is meant by the following terms. (12 marks)

**Expect 2 explanations @ 6 marks each**

Double espresso \_\_\_\_\_

Double shot of strong coffee

Loyalty coffee club \_\_\_\_\_

Loyalty scheme using electronic card/cardboard slips

Points are collected with every purchase for rewards

2.

(a) Name **six** different foods that can be fried. (6 marks)

**Expect 6 different foods @ 1 mark each**

- 1. \_\_\_\_\_ 2. \_\_\_\_\_  
Sausages, eggs, chips, fish, beef burgers, hamburgers, bacon, waffles, etc
- 3. \_\_\_\_\_ 4. \_\_\_\_\_  
Potatoes, vegetables (stir-fried) tomatoes, steaks, chops, onion rings, etc
- 5. \_\_\_\_\_ 6. \_\_\_\_\_

(b) Explain why food is sometimes coated before it is fried. (10 marks)

**Expect 2 reasons @ 3 marks each**

\_\_\_\_\_  
Protects the food, adds flavour, adds texture/crunch, makes it look more attractive,  
\_\_\_\_\_  
Holds the food together, etc  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Name **two** coatings that can be used when frying food.

**Expect 2 coatings @ 2 marks each**

- Coating 1 \_\_\_\_\_  
Batters, Egg and breadcrumbs, seasoned flour, oats, cornflour and water (velveting)
- Coating 2 \_\_\_\_\_

(c) Explain **each** of the following. (16 marks)

**Expect 4 explanations @ 4 marks each**

Shallow frying \_\_\_\_\_  
Cooking in a frying pan in smaller amount of heated oil  
\_\_\_\_\_  
\_\_\_\_\_  
  
Stir frying \_\_\_\_\_  
Cooking in a wok in small amount of oil at high heat while continuously stirring  
\_\_\_\_\_  
\_\_\_\_\_

Non-stick Wok \_\_\_\_\_  
Rounded bottom frying pan with coating to prevent sticking

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Thermostat \_\_\_\_\_  
Device which turns an appliance on and off to keep it at a set temperature

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- (d) Explain why fat/oil should be at the correct temperature when cooking food. (9 marks)  
**Expect 3 reasons @ 3 marks each**

Oil that is too hot is dangerous as it causes fire, Oil that is too hot burns food,

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Cooking in oil that is too cold causes food to be greasy,

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Food may not be thoroughly cooked if the oil is too cold

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- (e) Give instructions for cleaning a deep fat fryer. (9 marks)  
**Expect 4 instructions @ 2 marks each and 1 instruction @ 1 mark**

**Must include reference to “bold” point.**

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**Unplug**, empty, (remove internal bowl if applicable), remove lid

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Remove/ replace filter Wipe out as much oil as possible using kitchen paper,

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Wash inside with warm water and washing up liquid, avoid water on electrical circuits

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Dry the inside, reassemble

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Wipe the outside with damp cloth with a small amount of detergent

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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. Soup is a popular choice on menus.

- (a) Explain why soup is such a popular choice on menus. (15 marks)  
**Expect 5 reasons @ 3 marks each**

Easy to cook, can be served almost all day, easy to heat up, easy to serve, popular,

Can use leftover vegetables, can be frozen, suits all tastes, filling, good on cold days,

Meets customer expectations, etc

- (b) Name **four** different types of soup. (4 marks)  
**Expect 4 different types @ 1 mark each**

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

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

- (c) Name **two** accompaniments and **two** garnishes suitable for soup. (8 marks)  
**Expect 2 accompaniments and 2 garnishes @ 2 marks each**

Accompaniment 1 \_\_\_\_\_

Sandwich, crisps, scone, bread roll, etc,

Accompaniment 2 \_\_\_\_\_

Garnish 1 \_\_\_\_\_

Swirl of cream, parsley, chives, herbs, croutons, flavoured oils, etc

Garnish 2 \_\_\_\_\_



- (d) Place the following instructions for making vegetable soup in the correct sequence in the work plan. (16 marks)

**Instructions**

<i>Garnish</i>	<i>Reduce heat and allow to simmer</i>
<i>Prepare vegetables</i>	<i>Heat oil/butter</i>
<i>Add stock/water</i>	<i>Bring to the boil</i>
<i>Sauté</i>	<i>Blend</i>

**Work Plan**

**Expect 8 steps in correct order @ 2 marks each**

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_
6. \_\_\_\_\_
7. \_\_\_\_\_
8. \_\_\_\_\_

- (d) Explain how the use of convenience foods can make preparing, cooking and serving soup easier and faster. (7 marks)

**Expect 3 points**

**1 explanation @ 4 marks and 1 explanation @ 3 marks**

- \_\_\_\_\_ Prepared soup packs of vegetables can make choosing /planning easier
- \_\_\_\_\_ Stock cubes, readymade liquid stocks, croutons can be useful for inexperienced cooks
- \_\_\_\_\_ Tinned soup, packet soups are easy to store
- \_\_\_\_\_ Prepared/chopped herbs/ garlic/ginger can keep for some time in the fridge
- \_\_\_\_\_ Ready peeled/ prepared vegetables can save time
- \_\_\_\_\_ Ready-made soup can be useful in emergencies
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_



- (c) List **three** sources of information that could be used when planning menus. (3 marks)

**Expect 3 sources @ 1 mark each**

1. \_\_\_\_\_  
Cookery books, teacher, internet, surveys of personal taste, etc
2. \_\_\_\_\_
3. \_\_\_\_\_

- (d) Set out a **two course** table d'hôte lunch menu for the event. (16 marks)

### *Lunch Menu*

**Expect *Table d'hote* menu**

**Expect 2 courses and 2 choices in each course**

**Two 1<sup>st</sup>/3<sup>rd</sup> courses @ 2 marks each**

**Two main courses @ 4 marks each**

**Balance @ 2 marks**

**Format @ 2 marks**

- (e) Explain how you would encourage and promote healthy eating among the school community. (9 marks)

**Expect 3 points @ 3 marks each**

Poster campaign, Healthy food only in school shop/canteen, Intercom announcements

Teachers mention it in class, class competitions and prizes, etc

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- (c) Describe **two** ways the family could research and **two** ways the family could book their holiday accommodation. (12 marks)

Research Accommodation

**Expect 2 descriptions @ 3 marks each**

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

Newspapers, internet, word of mouth, ads in local shops

\_\_\_\_\_

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

\_\_\_\_\_

Book Accommodation

**Expect 2 descriptions @ 3 marks each**

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

Internet/ online, by phone, post

\_\_\_\_\_

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

\_\_\_\_\_

- (d) Describe the facilities and services that guests with disabilities may need when staying in holiday accommodation. (12 marks)

**Expect 4 facilities/ services @ 3 marks each**

\_\_\_\_\_

Lifts, disabled toilets, adapted kitchens, lower light switches, ramps, disabled parking,

\_\_\_\_\_

Wider doorways, grab handles, adapted kitchen equipment, porter service, etc

\_\_\_\_\_

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\_\_\_\_\_

- (e) 'Glamping' is a unique modern type of camping. Explain why it is increasing in popularity. (5 marks)

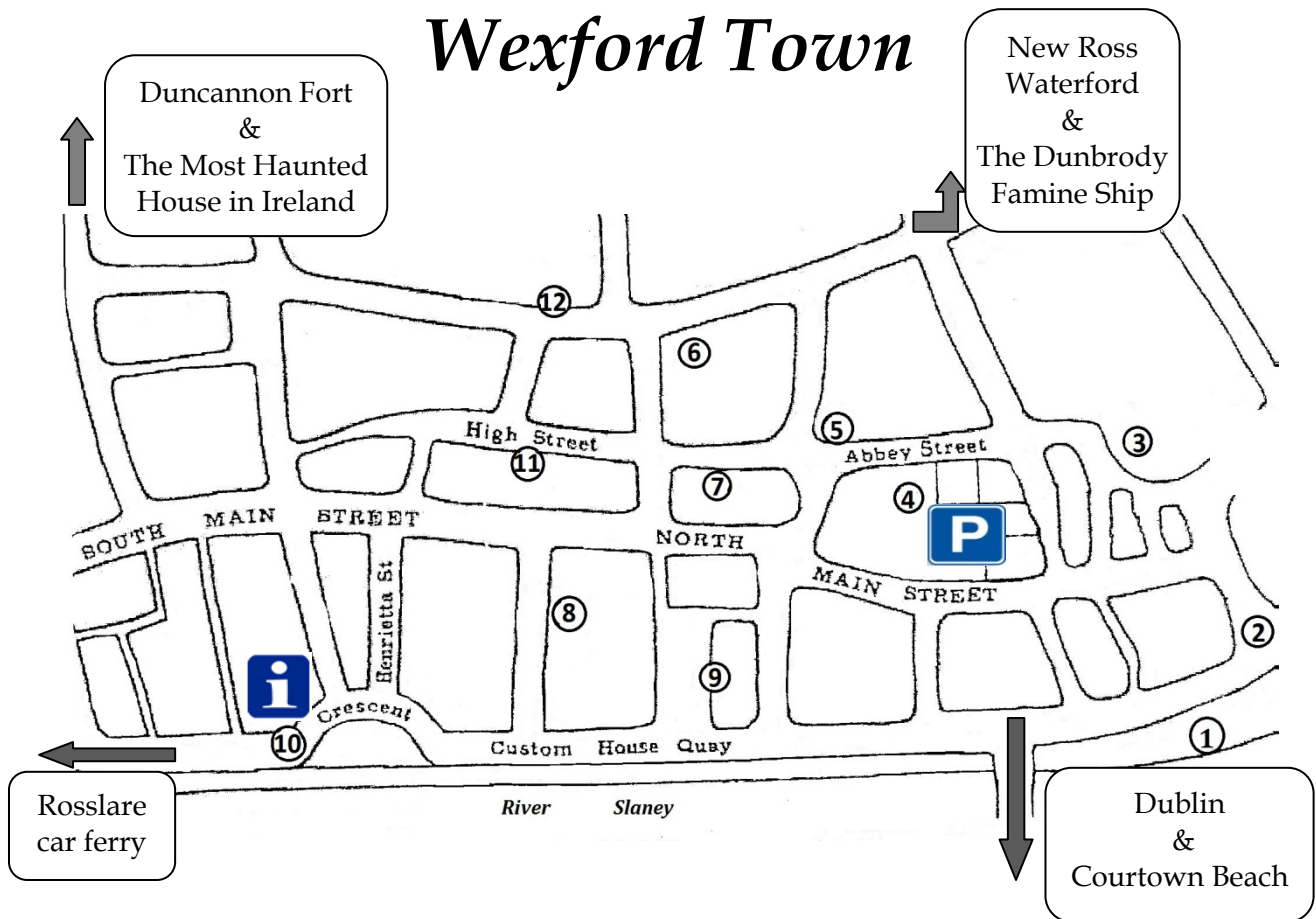
**Expect explanation @ 5 marks**

\_\_\_\_\_

More glamorous camping, luxury tents with added extras is more appealing

\_\_\_\_\_

6. Wexford and the South-East of Ireland has lots of tourist attractions and amenities.



1 Rail & Bus Station	5 Art centre	9 Taxi
2 Cinema	6 Catholic Church	10 Marina
3 Selskar Abbey	7 Church of Ireland	11 Opera House
4 Hotel	8 Post Office	12 Friary

(a) Name **four** methods of transport that tourists could use to get to Wexford and explore the South-East of Ireland. (8 marks)

**Expect 4 methods of transport @ 2 marks each**

1. \_\_\_\_\_ 2. \_\_\_\_\_  
 Car, ferry, bus, train, taxi, bicycle, etc,  
 3. \_\_\_\_\_ 4. \_\_\_\_\_

(b) Explain what the following symbols mean. (6 marks)

**Expect 2 explanations @ 3 marks each**



Car park



Tourist information office

- (c) Using the information given in the map suggest **two** attractions for *elderly tourists* and **two** attractions for a *family with children*.  
Give a reason for **each** suggestion. (24 marks)

*Elderly tourists*

Attraction 1 \_\_\_\_\_

**Expect attraction @ 2 marks**

Reason \_\_\_\_\_

**Expect one reason @ 4 marks**

Attraction 2 \_\_\_\_\_

**Expect attraction @ 2 marks**

Reason \_\_\_\_\_

**Expect one reason @ 4 marks**

*Family with children*

Attraction 1 \_\_\_\_\_

**Expect attraction @ 2 marks**

Reason \_\_\_\_\_

**Expect one reason @ 4 marks**

Attraction 2 \_\_\_\_\_

**Expect attraction @ 2 marks**

Reason \_\_\_\_\_

**Expect one reason @ 4 marks**

- (d) Describe how tourists could be encouraged to revisit the Wexford area. (12 marks)  
**Expect 4 points @ 3 marks each**

High quality accommodation, high quality food, high quality service/ hospitality

Reward schemes for regular customers, variety of attractions updated/ new and old

Special offers, regular/frequent emails, mail shots, etc

## Section 4– Catering for Diversity

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

7. People choose a vegetarian diet for a number of reasons.

- (a) Explain why a person may choose to become vegetarian. (8 marks)  
**Expect 4 reasons @ 2 marks each**

Religion, cruelty to animals, cost, health concerns/ scares, don't like the taste,

More environmentally friendly, influenced by family/friends, etc

- (b) Explain **each** of the following types of vegetarian diet. (10 marks)  
**Expect 2 explanations @ 5 marks each**

Lacto- vegetarian

Diet which excludes meat, fish chicken but includes vegetables, seeds nuts, cereals

Dairy product and eggs

Vegan

Diet which excludes meat, fish chicken, dairy product and eggs but includes,

vegetables, seeds nuts, cereals,



- (c) Plan a **two course** breakfast menu and a **two course** dinner menu suitable for a lacto-vegetarian. (26 marks)

### *Breakfast Menu*

**Expect 2 courses**

**1<sup>st</sup>/3<sup>rd</sup> course @ 2 marks**

**Main course @ 4 marks**

**Balance @ 2 marks**

**Menu related to diet @ 4 marks**

### *Dinner Menu*

**Expect 2 courses**

**1<sup>st</sup>/3<sup>rd</sup> course @ 2 marks**

**Main course @ 4 marks**

**Balance @ 2 marks**

**Menu related to diet @ 4 marks**

**Expect format @ 2 marks**

- (d) Evaluate the nutritive value of the **dinner** menu you have planned (6 marks)  
**Expect 2 points @ 3 marks each**

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**8. Foods from the cereal and potato group are often described as staple foods.**

- (a) Name a **different** country where **each** staple food listed below is widely used.  
Suggest a **different** dish made using **each** of the staple foods as the main ingredient.  
(20 marks)

**Expect 1 different relevant country @ 2 marks for each staple food**  
**Expect 1 relevant dish for each food @ 2 marks**

<i>Staple food</i>	<i>Country</i>	<i>Dish</i>
Potatoes	<i>Ireland England, etc</i>	
Rice	<i>India China etc</i>	
Pasta	<i>Italy</i>	
Noodles	<i>China Japan etc</i>	
Maize	<i>Mexico, America, etc</i>	

- (b) Choose any one of the staple foods and explain how it is cooked and served.  
(10 marks)

Staple Food \_\_\_\_\_

Cook \_\_\_\_\_

**Expect 3 points @ 2 marks each**

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Serve \_\_\_\_\_

**Expect 2 points @ 2 marks each**

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(c) Name **two** nutrients found in the staple foods listed and give the function of **each** nutrient. (8 marks)

**Expect name of nutrient @ 2 marks**

Nutrient 1 \_\_\_\_\_

Function \_\_\_\_\_

**Expect function @ 2 marks**

\_\_\_\_\_

**Expect name of nutrient @ 2 marks**

Nutrient 2 \_\_\_\_\_

Function \_\_\_\_\_

**Expect function @ 2 marks**

\_\_\_\_\_

(d) Explain why staple foods are popular ingredients in certain countries or regions. (12 marks)

**Expect 3 points @ 4 marks each**

Climate, tradition, easily grown, cheap, nutritious, easy to prepare/cook, versatile, etc

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**For the examiner only**

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