



Coimisiún na Scrúduithe Stáit State Examinations Commission

Leaving Certificate Applied 2015

Total Mark

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

Credit

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Friday 5 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>	
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 grid and 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. Mobile fast food outlets at festivals, concerts and sports events, offer a wider range of food than ever before.

(a) Name **six different** types of food offered for sale in mobile fast food outlets. Suggest an approximate cost for **each** food item. (18 marks)

	Food item	Cost
1.		
2.		
3.		
4.		
5.		
6.		

(b) Give **two** advantages and **two** disadvantages of choosing food from mobile fast food outlets. (12 marks)

Advantages

1. _____

2. _____

Disadvantages

1. _____

2. _____

(c) Outline the guidelines that should be followed by mobile fast food operators in order to ensure good standards of food hygiene when storing, cooking and serving food.

(12 marks)

Storing _____

Cooking _____

Serving _____

(d) Describe how mobile fast food operators could help to protect the environment.

(8 marks)

2. Microwave cookers are widely used in the production of fast food.

(a) Outline the various uses of microwave cookers in the production of fast food. (6 marks)

(b) Name **two** foods that are unsuitable for microwave cooking. (6 marks)

1. _____ 2. _____

State why the foods you have named are unsuitable for cooking by this method. (8 marks)

- (c) Give the instructions that should be followed when using and cleaning a microwave cooker. (18 marks)

Using _____

Cleaning _____

- (d) Explain what is meant by **each** of the following: (12 marks)

Microwave turntable _____

Automatic defrost _____

Standing time _____

Section 2 – Eating Out: Hotels, Restaurants and Institutions

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

3. A hotel is offering a special family celebration lunch menu.

CELEBRATING A SPECIAL FAMILY OCCASION?



The Lake Hotel

Special Family 3 Course Lunch Menu

Complimentary iced/decorated cake included

Special dietary requirements catered for

Adults €15/Children €7



Reservation Phone: (009) 461231
email: events@lakehotel.ie No service charge if bookings are made online

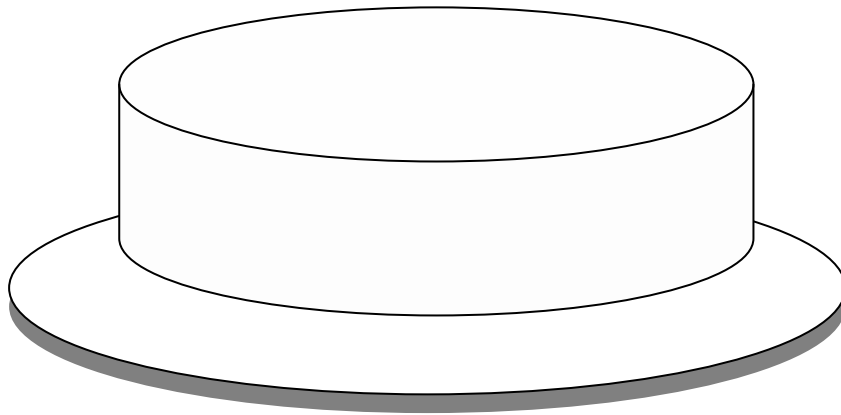
(a) Plan a **three course** lunch menu suitable for a family celebration. (14 marks)

Lunch Menu

(b) Give details of the information a customer would discuss with staff in the hotel when making a reservation for this lunch. (15 marks)

(c) Name a family celebration for which this offer would be suitable and sketch an appropriately decorated cake. (11 marks)

Name of occasion _____



(d) Explain what is meant by **each** of the following: (10 marks)

Service charge _____

Special dietary requirements _____

4. Buffet style service is commonly used in hotels for breakfasts, large gatherings and parties.

(a) Outline what is meant by the term buffet style service. (4 marks)

(b) List the guidelines that should be followed when selecting dishes to be served buffet style. (10 marks)

(c) Give **four** advantages and **four** disadvantages of buffet style service for hotels and for guests. (16 marks)

Advantages

1. _____

2. _____

3. _____

4. _____

Disadvantages

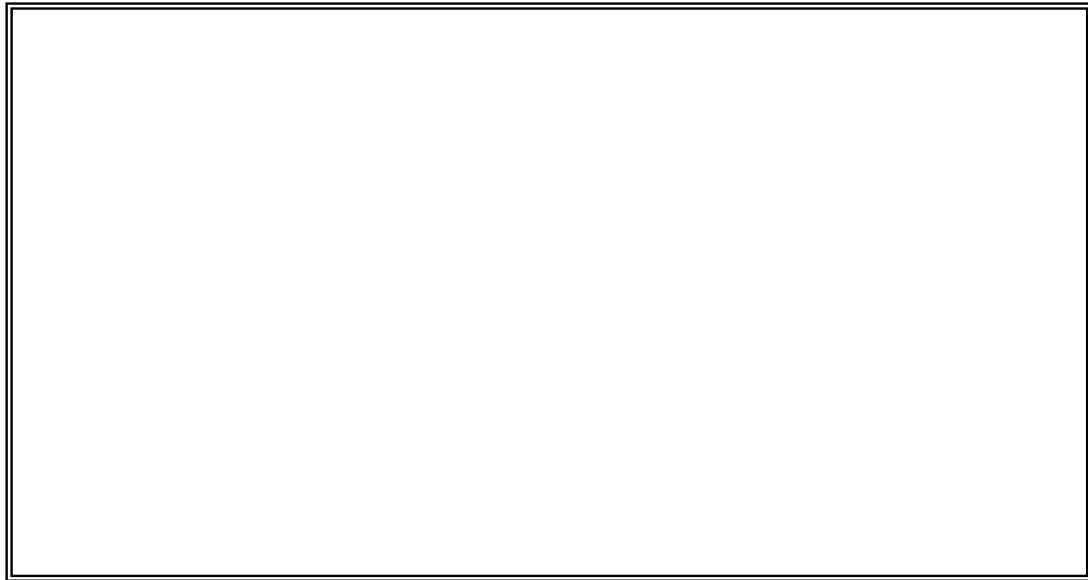
1. _____

2. _____

3. _____

4. _____

(d) Sketch and describe the layout for a buffet style meal in a hotel. (10 marks)



Description _____

(e) Describe **two** ways in which food served on a buffet is kept at the correct temperature. (10 marks)

1. _____

2. _____

Section 3– Hospitality in Tourism

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

5. Ireland attracts a large number of international tourists each year.

(a) Name **three** airports and **three** ferry ports in Ireland. (12 marks)

Airport	Ferry port
1.	1.
2.	2.
3.	3.

(b) Name, give the location and describe any **three** Irish tourist attractions popular with international tourists. (18 marks)

Tourist Attraction 1 _____

Location _____

Description _____

Tourist Attraction 2 _____

Location _____

Description _____

Tourist Attraction 3 _____

Location _____

Description _____

- (c) Recommend **four** foreign countries in which to promote Ireland as a tourist destination. Give a **different** reason why Ireland would be popular in **each** of the countries. (20 marks)

Name of country 1 _____

Reason _____

Name of country 2 _____

Reason _____

Name of country 3 _____

Reason _____

Name of country 4 _____

Reason _____

(c) Outline why **each** of the following is required.

(18 marks)

Previous experience _____

Good knowledge of IT _____

Highly motivated _____

Team player _____

Efficient _____

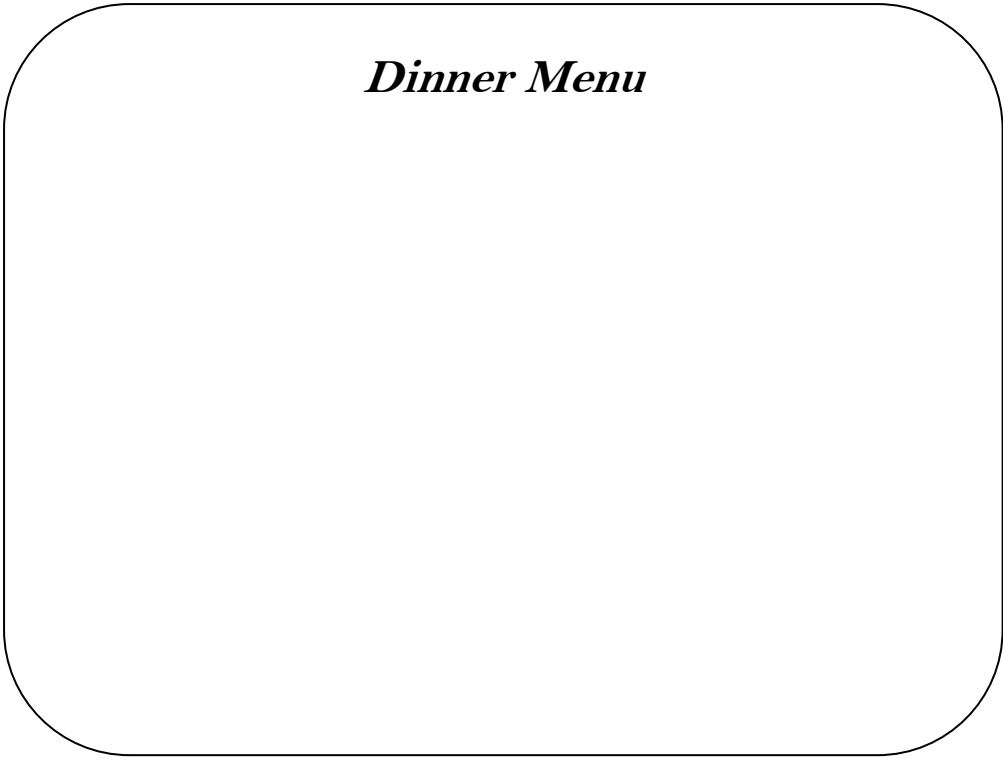
Courteous / polite _____

(d) Explain the following terms used in the advertisement.

(8 marks)

4* _____

Equal opportunities employer _____



Dinner Menu

(c) Evaluate the nutritive value of the **dinner** menu you have planned. (6 marks)

(d) Describe **three** ways of introducing high fibre snack foods into the diet of children. (9 marks)

1. _____

2. _____

3. _____

8. Italian cuisine is one of the most popular international styles of cuisine in Ireland. This is a section of an Italian restaurant menu.

Ristorante Roma



<p>To Start</p> <p>TOMATO BRUSCHETTA Bread, tomatoes, olive oil, chives & garlic</p> <p>MINISTRONE SOUP Vegetables, bacon & pasta</p> <p>TOMATO & MOZZARELLA SALAD Tomato, mozzarella & basil pesto</p> <div style="text-align: center;"> </div> <p>Main Courses</p> <p>SPAGHETTI BOLOGNAISE Beef, tomato, oregano & garlic</p> <p>TAGLIATELLE CARBONARA Bacon, cream, egg & parmesan</p> <p>LASAGNE AL FORNO Beef, tomato, garlic, marjoram, with cheese sauce</p>	<p>PENNE ARRABIATA Bacon, tomato, garlic & chilli</p> <p>HOUSE SPECIAL PASTA Choose from our filled pasta range with butternut squash & sage butter</p> <p style="text-align: center;"><i>All our pasta is made daily and cooked carefully al dente</i></p> <p>Desserts</p> <p>TIRAMISU Coffee sponge with creamy mascarpone</p> <p>ITALIAN GELATO Wide selection of flavours available</p>
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- (a) Name and describe **three** types of pasta included on this menu. (12 marks)

	Pasta	Description
1.		_____
2.		_____
3.		_____

- (b) Name **four** herbs from the menu. (8 marks)

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

(c) Describe **each** of the following:

(16 marks)

Bruschetta _____

Mozarella _____

Al dente _____

Gelato _____

(d) Outline the reasons why Italian foods and ingredients are becoming more popular in Ireland.

(14 marks)

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For the examiner only

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