



Coimisiún na Scrúduithe Stáit State Examinations Commission

Leaving Certificate Applied 2009

Total Mark

--

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

Credit

--

Friday, 5 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.
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	

Section 1 – Eating Out: The Fast Food Way

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

1. A group of young people are going to a day long outdoor music festival.

(a) Plan a menu for a packed lunch that could be prepared in advance for this occasion. (14 marks)

Picnic/Packed Lunch Menu

(b) Outline the factors that have influenced your choice of food items and the factors that would influence your choice of packaging materials for the packed lunch. (12 marks)

Factors that influenced your choice of food items _____

Factors that influence your choice of packaging materials _____

(c) List six food items that could be purchased from mobile fast-food outlets at the festival. (12 marks)

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

(d) In relation to cost, nutrition and the environment, outline the disadvantages of purchasing food items from mobile fast-food outlets. (12 marks)

Disadvantage in relation to cost _____

Disadvantage in relation to nutrition _____

Disadvantage in relation to the environment _____

2. Most supermarkets and convenience stores provide a delicatessen counter for their customers.

- (a) Outline the guidelines that should be followed in a delicatessen, from the point of the delivery, to preparing, displaying and serving food, in order to ensure a high level of food safety and hygiene. (24 marks)

Delivery of food _____

Preparing food _____

Displaying food _____

Serving food _____

- (b) Delicatessen owners often buy ready-prepared food items from larger food suppliers for resale in their outlets.

Give one advantage and one disadvantage of this practice. (8 marks)

Advantage _____

Disadvantage _____

(c) Outline **three** factors that the manager of a delicatessen should consider when choosing a supplier of ready-prepared food items. (9 marks)

1. _____

2. _____

3. _____

(d) Suggest **three** techniques that could be used at delicatessen counters to promote new food items and attract new customers. (9 marks)

1. _____

2. _____

3. _____

- (c) Plan and set out a **three** course table d'hôte menu for the group's main meal for one of the days. (20 marks)

Table D'hôte Menu

- (d) The use of 'disposables' and 'throw-aways' in catering has increased. Name **two** disposable items that could be used in catering for **each** of the following; food service, table décor, clothing and hygiene. (14 marks)

	DISPOSABLE ITEM
FOOD SERVICE	
TABLE DÉCOR	
CLOTHING	
HYGIENE	

Outline **one** advantage and **one** disadvantage of using disposable items in catering.

Advantage _____

Disadvantage _____

4. As part of a class assignment you visited a local restaurant and the canteen in a local college.

- (a) Outline your findings under **each** of the following: how the variety of food on offer differed, how the service of food differed and how the cost of the food differed and the reason why the cost differed. (16 marks)

How the variety of food differed _____

How the service of food differed _____

How the cost differed _____

Reason for cost difference _____

- (b) List the job opportunities available in hotels, restaurants and catering institutions. (12 marks)

1. _____

2. _____

3. _____

4. _____

5. _____

6. _____

Section 3 – Hospitality in Tourism

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

5. *Hotels frequently promote good value short holiday breaks. These promotions benefit both the customer and the hotel industry.*

(a) List the benefits of these promotions to the customer **and** to the hotel. (12 marks)

Benefits to the customer _____

Benefits to the hotel _____

(b) How are these promotions usually advertised? (10 marks)

(c) Outline **five** hotel facilities and services that a family with young children would look for when choosing a hotel for a short holiday break. (10 marks)

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

(d) Describe **two** methods by which a customer can make a hotel reservation and state **one** advantage of **each** method. (10 marks)

Method 1 of making reservation _____

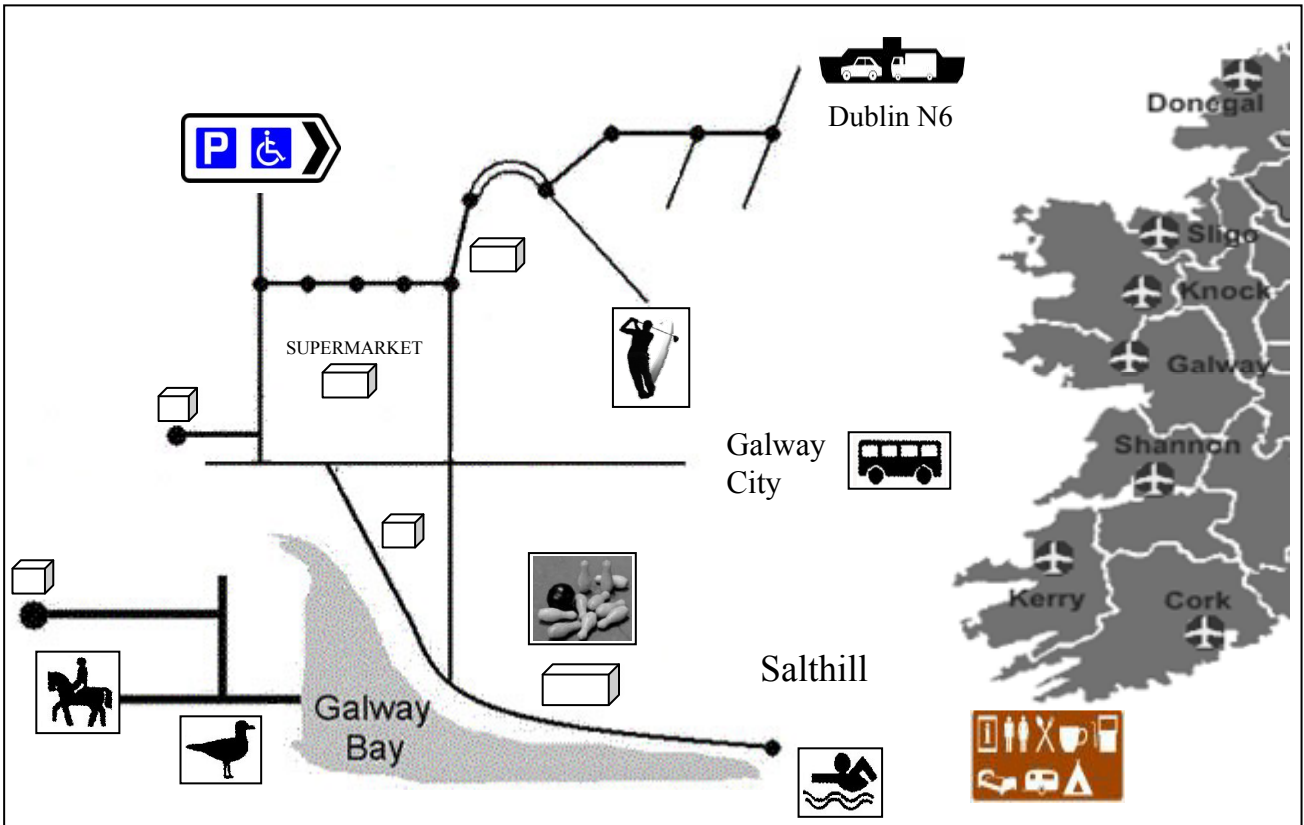
Advantage _____

Method 2 of making reservation _____

Advantage _____

(e) Explain how hotel staff could encourage repeat bookings. (8 marks)

6. *The West of Ireland region is a popular tourist destination for Irish and International tourists.*



Study the map above to answer (a), (b), (c) and (d).

(a) Explain what the following symbols mean.

(12 marks)













(b) What methods of transport are available for tourists who wish to travel to the West of Ireland and tour around the region? (10 marks)

(c) Explain why tourists would choose the West of Ireland as a holiday destination. (16 marks)

(d) What are the benefits of tourism to the West of Ireland? (12 marks)

Section 4 – Catering for Diversity

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

7. *Coronary Heart Disease is considered to be one of the leading health problems in Ireland today.*

(a) Outline the guidelines that should be followed in order to maintain a healthy heart. (12 marks)

(b) Plan a set of menus for a day suitable for a person who wishes to reduce the risk of coronary heart disease (32 marks)

Breakfast Menu

Lunch Menu

Dinner Menu

(c) Comment on the nutritive value of the dinner menu.

(6 marks)

8. There has been a long tradition of home baking in Ireland.

(a) Name **six** different Irish traditional breads, celebration cakes and scones. (12 marks)

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

(b) The following is a recipe for traditional Irish bread; (14 marks)

450g plain flour
 ½ tsp bread soda
 25g margarine or butter
 300ml buttermilk
 1 egg

- 1 Name the raising agent used in this recipe _____
- 2 Suggest a suitable oven temperature for this bread _____
- 3 How could the basic bread recipe be modified or changed in order to make a high fibre loaf, savoury bread and fruit scones.

	MODIFICATIONS / CHANGES
HIGH FIBRE LOAF	
SAVOURY BREAD	
FRUIT SCONES	

- (c) Convenience bread and cake mixes are readily available. Give **one** advantage and **one** disadvantage of using these bread and cake mixes. (8 marks)

Advantage _____

Disadvantage _____

- (d) Name a **different** food that could be served with **each** of the following: (16 marks)

	FOOD
BROWN SODA BREAD	
TORTILLA WRAP	
GARLIC BREAD	
CREAM CRACKERS	
PITTA BREAD	
CROUTONS	
NAAN BREAD	
CRÉPES	

Blank Page

Blank Page

Blank Page

For the examiner only

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