

Surname	Centre Number	Candidate Number
First name(s)		4



LEVEL 1/LEVEL 2 AWARD

5569UB0-1



WEDNESDAY, 12 JANUARY 2022 – AFTERNOON

HOSPITALITY AND CATERING

Unit 1: The Hospitality and Catering Industry

1 hour 30 minutes

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1	4	
2	4	
3	4	
4	16	
5	12	
6	10	
7	9	
8	16	
9	15	
Total	90	

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen.

Write your name, centre number and candidate number in the spaces at the top of this page.

Answer **all** questions.

Write your answers in the spaces provided.

If you run out of space, use the additional page at the back of the booklet, taking care to number the question(s) correctly.

INFORMATION FOR CANDIDATES

The number of marks is given in brackets at the end of each question or part-question.

The total mark is 90.

You are reminded that assessment will take into account the quality of written communication used in your answers that involve extended writing.



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Answer **all** questions.

1. Identify whether each statement is **True** or **False**.
Tick (✓) **one** box per statement.

[4]

	True	False
(i) The Sous Chef is in charge of a catering kitchen.		
(ii) The Chef de partie is in charge of a particular section of the kitchen.		
(iii) The Patisserie is in charge of the fish dishes.		
(iv) The Executive head chef is in charge of the entire kitchen.		

2. Match the correct definition to the most appropriate food service method.
Draw a line to match up the correct boxes.

[4]

Definition	Food service method
(i) Hot and cold drinks or snacks on the go sold from a machine.	Counter
(ii) Food cooked at the table for the customer.	Vending
(iii) Customers collect their own meal from display area.	Table
(iv) Service staff will come and take your order.	Gueridon



3. The Hospitality and Catering industry is made up of commercial and non-commercial establishments.

Identify the type of establishments shown below.
Tick (✓) **one** box per establishment.

[4]

Non-commercial

Commercial

A.



B.



C.



D.



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03



4. Mobile caterers are in popular demand especially in larger cities and during large events.

(a) Mobile caterers use specialist equipment when selling food.

Name each piece of equipment below.

[4]



(i)



(ii)



(iii)



(iv)



(b) Recommend the personal safety control measures that Rhys, the employer, could put in place for his employees. [4]

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(c) Identify and explain each of the following COSHH symbols.

[4]

COSHH symbol	Name COSHH symbol	Explanation
(i) 
(ii) 



6. In 2017 this was a main headline of the Mail Online.

Mail Online News

Home News | U.S. | Sport | TV&Showbiz | Australia | Femail | Health | Science | Money | Video | Travel | DailyMailTV

THREE HUNDRED Britons are trapped on one of the world's largest cruise ships in Australia amid food poisoning outbreak.

(a) State **three non-visible** symptoms of the effects of food poisoning that the holidaymakers may have suffered on the cruise. [3]

- (i)
- (ii)
- (iii)

(b) State **three visible** symptoms of the effects of food poisoning that the holidaymakers may have suffered on the cruise. [3]

- (i)
- (ii)
- (iii)

(c) Identify **two** types of common food poisoning bacteria and state where each is usually found. [4]

Food poisoning bacteria	Where it is usually found
(i)
(ii)



7. The Environmental Health Officer and his team have been called to inspect the ship after the outbreak.

(a) Describe the role of the Environmental Health Officer. [3]

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(b) Describe **three** responsibilities of the Environmental Health Officer. [6]

(i)

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(ii)

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(iii)

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ON THIS PAGE**



8. No.9 is a chain of international hotels. No.9 is opening its first UK hotel in London. The hotel is advertising for a number of jobs.

(a) Complete the advert for Head Receptionist.



Job Advert: Head Receptionist
Rate of pay: £24,000

(i) Qualifications/skills required: [3]

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-
-

(ii) Employment contract: [1]

.....

(iii) Personal attributes required: [3]

-
-
-

(iv) Job role will include: [3]

-
-
-



9. Bella Bejour is a holiday resort in France. The holiday resort attracts visitors all year around as it has snow in the winter and gets very hot in the summer. Bella Bejour caters directly for families.



Bella Bejour is looking to expand on their catering provisions around the resort to meet the families' needs.

(a) Suggest **three** catering provisions the Bella Bejour resort should consider. [3]

(i)

(ii)

(iii)

(b) Review your suggested catering provisions and justify which one is the most suitable to meet the needs of the visitors to Bella Bejour. [8]

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(c) Describe why it is important for the catering provider to follow the food labelling regulations at the resort.

[4]



