

Surname	Centre Number	Candidate Number
First name(s)		4



LEVEL 1/LEVEL 2 AWARD

5569UB0-1



TUESDAY, 21 JUNE 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	8	
2	9	
3	24	
4	6	
5	8	
6	8	
7	16	
8	11	
Total	90	

INSTRUCTIONS TO CANDIDATES

Use black ink or black ball-point pen. Do not use gel pen or correction fluid.

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 in this booklet.

If you run out of space, use the additional page(s) 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.



JUN225569UB0101

Answer **all** questions.

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

(a) Identify which hospitality and catering establishments are commercial, and which are non-commercial. [4]

Place the correct letter into the boxes below.

A
Childcare day nursery



B
University accommodation



C
Long-haul airline



D
Local Authority school canteen



Non-commercial establishments	Commercial establishments
<p>.....</p>	<p>.....</p>



Specialist equipment is used in commercial and non-commercial kitchens.

(b) Name each piece of equipment.

[4]



(i)



(ii)



(iii)



(iv)

5569UB01
03



2. Sean works at the Normandy Hotel restaurant as a Head Chef.

(a) Identify **three correct job roles** that Sean would undertake as a Head Chef. [3]

Place the correct letter onto the line below (**one** letter per line).



Plan the menu for the restaurant.

A

Book in customers to the Normandy Hotel.

B

Take orders over the phone for room service.

C

Restock the ingredients needed.

D

Hire and dismiss staff in the kitchen.

E

1.

2.

3.



Sean needs to hire a new Sous Chef for the Normandy Hotel Kitchen.

(b) Name **two** qualifications the new Sous Chef may need to apply for the job. [2]

(i)

(ii)

(c) Name **two** personal attributes that the new Sous Chef should have for the job position. [2]

(i)

(ii)

The new Sous Chef will have a permanent contract and will be entitled to a number of benefits.

(d) Name **two** benefits the Sous Chef will be entitled to under the contract. [2]

(i)

(ii)

5569UB01
05

9



3. The LV 5-Star Hotel and Restaurant is promoting a special offer for couples, for Valentine's Day.



- (a) Explain any additional services the LV 5-star Hotel and Restaurant would offer their customers. [4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....



5. The LV Hotel has had an incident involving a customer’s personal safety. The customer in question had fallen on a loose piece of carpet in the hallway.

Complete the ‘Personal Safety Risk’ Document to identify **four** risks to customers’ personal safety and suggest **four** control measures for the risk identified in the Hotel. [8]

 Personal Safety Risk Document For the LV 5-star Hotel and Restaurant	
Identify risk to personal safety.	Recommend personal safety control measures.
E.g. Customer tripping on loose carpet or flooring.	E.g. Maintenance to do weekly check of all flooring, for loose carpet or tripping hazards. Hotel staff should also forward on any reports to maintenance and manager as soon as possible.
.....
.....
.....
.....
.....
.....
.....
.....
.....

8



6. The Miller family are on holiday in Cornwall, they have visited a bakery to purchase lunch. One of the Millers has a peanut allergy. She has looked at the labels for ingredients and has chosen a sandwich that states it does not contain peanuts. However, after consuming the sandwich, she has started to show signs of an allergic reaction.

(a) Describe the **visible** and **non-visible** symptoms that she would have. [4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

(b) Describe the Food Labelling regulations the bakery should have followed in regards to Food Safety legislation. [4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

8



The Environmental Health Officer (EHO) has discovered that the bakery contains findings of **two** types of food poisoning bacteria.

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

Food poisoning bacteria	Where it is usually found
.....
.....

(d) Describe the conditions required for food poisoning bacteria to multiply. [4]

.....

.....

.....

.....

.....

.....

.....

.....

.....

16



- 8. My Little Explorer is a new campsite dedicated, for the Christmas month, to offering customers a range of festival experiences during their stay.

There are only log cabins at the campsite, however the company want to expand to offer customers a range of different priced residential provisions.



- (a) Suggest **three** residential provisions My Little Explorer could offer. [3]

(i)
(ii)
(iii)



