



General Certificate of Secondary Education

Centre Number

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Candidate Number

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# Hospitality

Unit 1

The Hospitality Industry



[GPT11]

\*GPT11\*

## Assessment

### TIME

1 hour.

### Assessment Level of Control:

Tick the relevant box (✓)

Controlled Conditions	
Other	

### INSTRUCTIONS TO CANDIDATES

Write your Centre Number and Candidate Number in the spaces provided at the top of this page.

**You must answer the questions in the spaces provided.**

**Do not write outside the boxed area on each page or on blank pages.**

Complete in black ink only. **Do not write with a gel pen.**

Answer **all six** questions.

### INFORMATION FOR CANDIDATES

The total mark for this paper is 65.

Figures in brackets printed down the right-hand side of pages indicate the marks awarded to each question or part question.

Quality of written communication will be assessed in Question **6**.



1 Read the following statements and circle **True** or **False**.  
Circle only **one** answer for each statement.

The commercial sector exists to make a profit                      True                      False                      [1]

A hospital cafeteria is an outlet in the catering services sector                      True                      False                      [1]

All commercial sector outlets are subsidised by government                      True                      False                      [1]

A hotel is an outlet in the commercial sector                      True                      False                      [1]



- 2 (a) A new restaurant is opening up in the city centre and recruiting for a range of job roles.

Write down **four** sources the restaurant could use to advertise for a head chef.

1. \_\_\_\_\_ [1]
2. \_\_\_\_\_ [1]
3. \_\_\_\_\_ [1]
4. \_\_\_\_\_ [1]

- (b) Identify and explain **three** skills a head chef should have to work in a kitchen.

1. Skill \_\_\_\_\_ [1]  
Explanation \_\_\_\_\_  
\_\_\_\_\_ [1]
2. Skill \_\_\_\_\_ [1]  
Explanation \_\_\_\_\_  
\_\_\_\_\_ [1]
3. Skill \_\_\_\_\_ [1]  
Explanation \_\_\_\_\_  
\_\_\_\_\_ [1]

[Turn over



3 (a) There is a wide range of job roles within each department in large hotels.

Write down **two** different job roles for each department. An example has been completed for you.

Department	Job Role
Administration	1. Human resources officer 2. Accountant
Food preparation	1. _____ [1] 2. _____ [1]
Food and beverage service	1. _____ [1] 2. _____ [1]
Accommodation	1. _____ [1] 2. _____ [1]
Front office	1. _____ [1] 2. _____ [1]

(b) Training is important in the hospitality industry to ensure high quality standards are achieved and maintained.

Describe **off-the-job** training.

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[2]



(c) Explain **three** reasons why a hospitality organisation may decide to provide new employees with **on-the-job** training.

1. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]

2. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]

3. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]

[Turn over



4 (a) Hospital kitchens have to provide healthy meals.

Write down **five** healthy cooking methods.

- 1. \_\_\_\_\_ [1]
- 2. \_\_\_\_\_ [1]
- 3. \_\_\_\_\_ [1]
- 4. \_\_\_\_\_ [1]
- 5. \_\_\_\_\_ [1]

(b) Explain **two** ways a chef can improve the nutritional value of meals for older patients in a hospital ward.

- 1. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]
- 2. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]



(c) Hospitals must follow the Food Information Regulations (Northern Ireland) 2014 to reduce the risk of a customer having an allergic reaction and becoming ill.

Write down **four** common foods that could cause a reaction.

1. \_\_\_\_\_ [1]
2. \_\_\_\_\_ [1]
3. \_\_\_\_\_ [1]
4. \_\_\_\_\_ [1]

[Turn over



5 (a) Write down **three** items of fire-fighting equipment that an outlet could purchase.

1. \_\_\_\_\_ [1]

2. \_\_\_\_\_ [1]

3. \_\_\_\_\_ [1]

(b) Explain **two** requirements of the Fire Safety Regulations (Northern Ireland) 2010.

1. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]

2. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]



(c) A hotel guest suffered a minor cut to their leg while evacuating the building during a fire drill.

Explain **three** actions a first aider would take to deal with this incident.

1. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]

2. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]

3. \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_ [2]

[Turn over







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**THIS IS THE END OF THE QUESTION PAPER**

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**DO NOT WRITE ON THIS PAGE**

For Examiner's use only	
Question Number	Marks
1	
2	
3	
4	
5	
6	

<b>Total Marks</b>	
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Examiner Number

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