

Surname	Centre Number	Candidate Number
First name(s)		4



LEVEL 1/2 VOCATIONAL AWARD – NEW

5409UB0-1



THURSDAY, 20 JUNE 2024 – MORNING

**HOSPITALITY AND CATERING
UNIT 1: The Hospitality and Catering Industry**

1 hour 20 minutes

For Examiner's use only		
Question	Maximum Mark	Mark Awarded
1	4	
2	7	
3	19	
4	14	
5	14	
6	14	
7	8	
Total	80	

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 80.
You are reminded of the need for clear and accurate written communication.



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Answer **all** questions.

1. Hospitality and catering provisions can be commercial or non-commercial.

Identify which hospitality and catering establishments are commercial, and which are non-commercial.

[4]

Place the **four** letters into the correct boxes.

A Café	B NHS hospital	C Army barrack	D Motel
			

Commercial	Non-commercial
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4



2. Jo is the executive chef at the Whites Hotel restaurant and is on a permanent contract.

(a) Explain the benefits of Jo being on a permanent contract. [4]

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(b) Name **three** dress code rules Jo would have to follow as an executive chef. [3]

(i)

(ii)

(iii)

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(c) Explain how the B&B can meet the needs of the following customers.

(i) A couple celebrating their wedding anniversary. [4]

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(ii) A person staying on business. [4]

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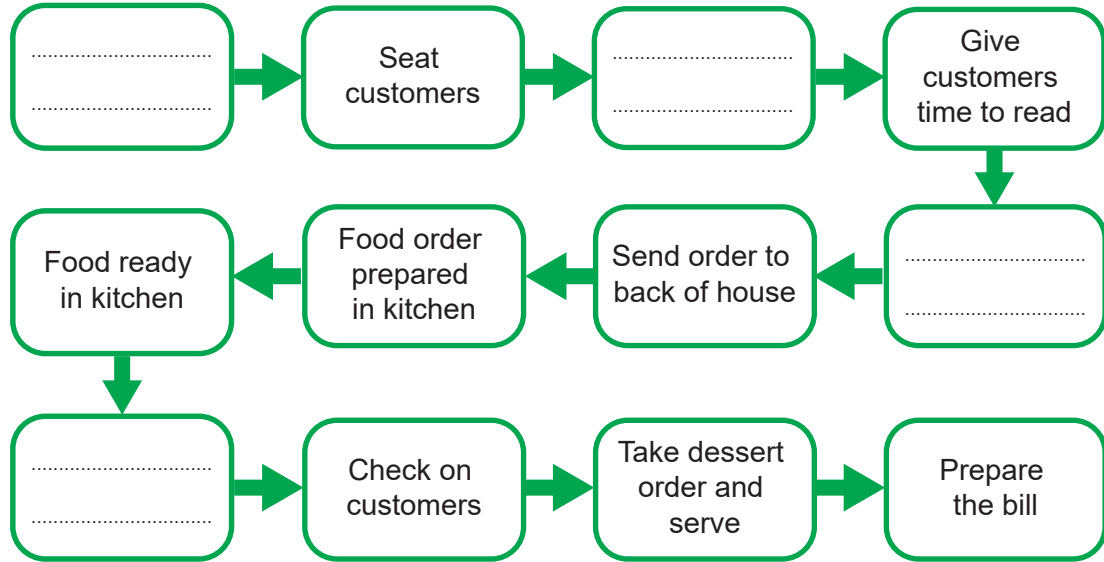
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The restaurant has designed a new workflow for front of house staff.

(d) Fill in the missing stages of the workflow for front of house staff.

[4]



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5. A customer has complained about their meal. The chicken was undercooked, and hair was found in the cold mashed potato.

A Hazard Analysis and Critical Control Point (HACCP) document would prevent this incident from happening.

(a) State **two** control points for **each** hazard analysis in the HACCP table. [6]

Hazard Analysis and Critical Control Points		
Hazard	Analysis	Control point
Preparing	Physical: Foreign contaminant item	1. 2.
Cooking	Microbiological: Undercooked meat dishes	3. 4.
Serving	Microbiological: Food being served cold in the danger zone	5. 6.



(b) Describe how the front of house staff should deal with the complaint.

[4]

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(c) Describe why it is important to complete a HACCP document when dealing with food.

[4]

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14



6. Meeting customer requirements is an important aspect of catering provisions. Little Tots nursery provides children with nutritious lunch menu choices.

(a) Identify **three** nutrients found in the dish below and describe the function of each.

[3 + 3]

Nutrient:

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Function of nutrient:

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Nutrient:

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Function of nutrient:

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Beef lasagne, peas and chips

Nutrient:

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Function of nutrient:

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The nursery needs to provide options for children with allergies.

(b) Identify **two** food allergies.

[2]

Allergies	
(i)
(ii)

(c) State **two** visible symptoms of an allergic reaction.

[2]

Visible symptoms	
(i)
(ii)



(d) Explain how the nursery can prevent cross-contamination when preparing foods. [4]

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14



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