



**2014 Hospitality**

**General Operations- Written Paper**

**Intermediate 2**

**Finalised Marking Instructions**

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## 2014 Hospitality General Operations

### Intermediate 2 – Written Assignment

#### Marking scheme

**1. Total of 4 marks from the following 4 marks**

Name and location of venue – city/town/village/district (must state both for mark).	1
Description of venue.	1
Capacity - must state is suitable for 40 covers or more.	1
Parking and public transport (must state both for mark).	1
Facilities/kitchen – eg has a suitable kitchen/well equipped/good facilities or restaurant, eg has a suitable dance floor/tables and chairs.	1
Style of environment – eg old world/modern/traditional and décor – eg nicely decorated.	1

**2. Total of 8 marks 8 marks**

Menu – must include two courses with two choices in each plus coffee in suitable layout.	1
Requirements of guests – total 2 marks – 1 mark for each requirement eg healthy options, allergies. Must be explained.	2
Suitability for function – total 2 marks – 1 mark for each requirement, eg ease of service, reflects theme. Must be explained.	2
Balance – total 3 marks – 1 mark for each point, eg texture, flavour, colour, ingredients, methods of cookery, nutritional balance. Candidates must explain each point in relation to menu. Needs to mention at least two foods to get mark.	3

**3. Four dishes – total of 13 marks 13 marks**

State recipe references – must state all four recipe references.	1
<b>Recipe 1</b>	
Ingredients and quantities for 24 portions.	1
<b>Recipe 2</b>	
Ingredients and quantities for 24 portions.	1
<b>Recipe 3</b>	
Ingredients and quantities for 24 portions.	1
<b>Recipe 4</b>	
Ingredients and quantities for 24 portions.	1
Plan of work – must be timed, in a logical order and all four recipes included.	
Preparation – 1 mark for each recipe.	4
Cooking – if any dishes do not need cooking, then don't disadvantage – give mark.	2
Finishing/serving.	2

**4. Plan of dining area – total of 3 marks 3 marks**

Plan of dining area. The plan should contain appropriate tables for 40 covers. Must state number of guests at each table, exit/entrances, buffet table.	1
Reasons for choice, eg accessibility, logical, health and safety.	2

**5. Total of 6 marks from the following list (Allowance may be made for breakages – accept up to 45 of each item) 6 marks**

40 main crockery and cutlery.	1
40 starter or sweet crockery and cutlery.	1
40 side plate and side knife.	1
40 cup/saucer and teaspoon.	1
Use professional judgement as to quantities of the following. These should be related to the dining area plan.	
40 glasses and water jug – if less than one per table then must be reflected in time plan.	1
Cruets, eg one for table of four, two for table of eight.	1
Table decoration/menu card/dish labels.	1
40 table napkins and table covers/place mats.	1
Sugar/milk/tea pots/coffee pots.	1
Buffet equipment, eg serving cloths/serving spoons/tongs/ladles/salad servers/chafing dishes. At least two items mentioned with appropriate quantities.	1

**6. Total of 5 marks from the following list 5 marks**

Staff briefing – briefing of food service staff.	1
Preparation of area, eg vacuuming, dusting, maintenance checks, decorations.	1
Layout of room, eg tables/chairs/buffet table. Needs to state two, eg layout of tables and chairs and buffet table.	1
Preparation of equipment, eg polishing cutlery/glasses, wrapping cutlery.	1
Preparation of stillroom, eg cruets, tea/coffee/sugar/milk/heating of plates.	1
Setting of tables – must expand.	1
Service – must be detailed.	1
Clearing of tables/buffet tables at end of meal (must say both to get mark).	1

**7. Total of 8 marks from the following list  
Must be related to menu**

**8 marks**

Temperature control – <b>must be related to menu.</b> Only accept:  1 – 4°C for fridges above 63°C for holding above 82°C for reheating 75°C or above for cooking	2
Handling of foods to prevent cross contamination – <b>must be related to menu.</b>	2
Cleaning requirements – two general points related to food production staff.	2
Personal hygiene – four general points related to food service staff.	2

**8. Other information – maximum 3 marks for relevant points, eg security, theme evening expanded, staffing requirements, additional diagrams, consider food costs, extra crockery for breakages.**

**No marks for providing transport.**

If candidate includes appropriate and extended information in an earlier question, this can be included here.

Markers should mark AP (additional point) at the relevant question on the marking summary sheet.

**TOTAL 50 marks**

[END OF MARKING INSTRUCTIONS]