Index Number: _____ SEC38/s1.23s



MATRICULATION AND SECONDARY EDUCATION CERTIFICATE EXAMINATIONS BOARD

SECONDARY EDUCATION CERTIFICATE LEVEL 2023 SUPPLEMENTARY SESSION

SUBJECT: Hospitality

PAPER NUMBER: Synoptic - Unit 1

DATE: 1st November 2023

TIME: 8:30 a.m. to 10:35 a.m.

THIS PAPER SHOULD BE RETURNED TO THE INVIGILATOR AFTER THE EXAMINATION.

For examiners' use only:

| Question | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | Total |
|----------|---|---|----|---|---|----|---|---|-------|
| Score | | | | | | | | | |
| Maximum | 6 | 8 | 12 | 8 | 8 | 12 | 8 | 8 | 70 |

Answer **ALL** questions in the space provided.

Scenario

- The Malta Tourism Authority is organising information sessions to the people who wish to work within the hospitality sector in Malta.
- The information sessions will be about tourism, hospitality, and health and safety.
- Maria had been asked to prepare an information sheet on different topics to be given to the attendees.

| Q | uestion 1 | K-3 (6 marks) |
|----|--|-------------------|
| Tł | ne first information sheet is about tourism is Malta. | |
| a. | List TWO advantages and TWO disadvantages of tourism in Malta. | |
| | Advantage 1: | (0.5) |
| | Advantage 2: | (0.5) |
| | Disadvantage 1: | (0.5) |
| | Disadvantage 2: | (0.5) |
| | | |
| b. | Identify TWO measures to ease the disadvantages listed in Question 1a. | |
| | Measure to ease disadvantage 1: | |
| | | |
| | Measure to ease disadvantage 2: | |
| | | (1) |
| c. | Outline TWO aspects and TWO benefits of sustainable tourism, apart from m of local communities, and linking the local community with the tourists. | neeting the needs |
| | Aspect 1: | |
| | | |
| | | |
| | | (0.5) |
| | Aspect 2: | |
| | | |
| | | |
| | | (0.5) |

| Benefit 1: | |
|---|--|
| | |
| | (0.5 |
| Benefit 2: | |
| | (0.5 |
| Question 2 | K-4 (8 marks) |
| The second information sheet is about the fa | ctors that influence tourism. |
| . State FOUR factors that have an impact of | on the development of tourism. |
| Factor 1: | (0.5) |
| Factor 2: | (0.5) |
| Factor 3: | (0.5) |
| Factor 4: | (0.5) |
| o. Indicate TWO examples, of how each for development of the tourism sector. | actor stated in Question 2a has an impact on the |
| Factor 1: | |
| Example 1: | (0.25) |
| Example 2: | (0.25 |
| Factor 2: | |
| Example 1: | (0.25 |
| Example 2: | |
| Factor 3: | |
| Example 1: | (0.25 |
| Example 2: | (0.25) |

DO NOT WRITE ABOVE THIS LINE

| | Factor 4: | |
|----|---|--------|
| | Example 1: | (0.25) |
| | Example 2: | (0.25) |
| С. | Describe TWO different factors that tourists will consider when choosing to travel to from the ones stated in Question 2a. | Malta, |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | |
| | | (4) |

| Question 3 | C-1 (12 marks) |
|---|----------------------|
| The third sheet is on mass and quality tourism. | |
| a. What is the difference between 'mass tourism' and 'quality tourism' | ? |
| | |
| | |
| | (4) |
| o. Outline TWO advantages and TWO disadvantages of mass tourism | and quality tourism. |
| i. Mass Tourism | |
| Advantage 1: | |
| | (0.5) |
| Advantage 2: | |
| | (0.5) |
| Disadvantage 1: | |
| | (0.5) |
| Disadvantage 2: | |
| | (0.5) |
| ii. Quality Tourism | |
| Advantage 1: | |
| | (0.5) |

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| Advantage 2: | |
|---|-------|
| | |
| Disadvantage 1: | |
| | |
| Disadvantage 2: | |
| | (0.5) |
| Evaluate the impact of mass tourism and quality tourism on the Maltese Islands. | |
| Impact of mass tourism: | |
| | |
| | |
| | |
| | (2) |
| Impact of quality tourism: | |
| | |
| | |
| | |
| | (2) |

| Question 4 | | K-5 (8 marks) |
|---|--|-------------------------------------|
| a. Name FOUR differer | at types of hospitality businesses fou | nd in Malta and Gozo. |
| Business 1: | | (0.5) |
| Business 2: | | (0.5) |
| Business 3: | | (0.5) |
| Business 4: | | (0.5) |
| b. List TWO different h | ospitality establishments for each bu | siness provided in Question 4a. |
| Business 1: | | |
| Establishment 1: | | (0.25) |
| Establishment 2: | | (0.25) |
| Business 2: | | |
| Establishment 1: | | (0.25) |
| Establishment 2: | | (0.25) |
| Business 3: | | |
| Establishment 1: | | (0.25) |
| Establishment 2: | | (0.25) |
| Business 4: | | |
| Establishment 1: | | (0.25) |
| Establishment 2: | | (0.25) |
| c. Relate TWO differen Question 4a. | t types of customers for each of the | hospitality businesses mentioned in |
| | Type of customer 1 | Type of customer 2 |

Type of customer 1 Type of customer 2

Business 1

Business 2
Business 3
Business 4

Please turn the page.

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Question 5 K-7 (8 marks)

• An important element within the hospitality industry is the people working in its various departments.

- Maria will be giving information about the different job roles within the hospitality departments.
- a. Match the **EIGHT** job roles below to the different departments in Table 1, by writing the letter next to each job role. An example is provided below.

Table 1: Departments within the hospitality industry

| Α | В | С | D |
|-------------------|--------------|--------------|----------------|
| Food and Beverage | Housekeeping | Front Office | Administration |
| Department | Department | Department | Department |

| Chef de Partie | A |
|--------------------------|---|
| Room attendant | |
| Night auditor | |
| Human resources manager | |
| Receptionist | |
| Pastry Chef | |
| Housekeeping supervisor | |
| Food and Beverage server | |
| Accountant | |

| 1 | 7 | ١ |
|---|---|---|
| (| _ |) |

| b. | Outline the following job roles in the hospitality industry | |
|----|---|-----|
| | i. Concierge: | |
| | | |
| | | |
| | | (1) |
| | ii. Sous Chef: | |
| | | |
| | | |
| | | (1) |

| Describe the working conditions and the advancement opportunities of a concierge and a ${\sf S}$ Chef. | Sous | |
|--|------|---|
| i. Concierge | | |
| Working conditions: | | |
| | | |
| | | |
| | | |
| | (1) | |
| Advancement Opportunity: | | |
| | | |
| | | |
| | | |
| | (1) | |
| ii. Sous Chef: | | |
| Working conditions: | | |
| | | |
| | | |
| | | |
| | (1) | |
| Advancement Opportunity: | | |
| | | |
| | | |
| | | |
| | | 8 |

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| Question 6 | C-4 (12 marks) |
|--|--------------------------|
| Personal attributes and job skills are very important in today's | s world of work. |
| a. Outline the following personal attributes when working in t | ne hospitality industry. |
| i. Initiative: | |
| | |
| | (-) |
| ii. Organisation: | (2) |
| | |
| | |
| | (2) |
| Describe the following job skills required to work effectively Teamwork skills: | |
| | |
| | (2) |
| Technology skills: | |
| | |
| | |
| | |
| | (2) |

| | | | | |
|--|------|------|------|--|
| | | | | |
| | | | | |
| | | | | |

a. List FOUR industries that support hospitality businesses, apart from outsourced ancillary services and insurance companies.

Industry 1: ______ (0.5) Industry 2: ______ (0.5) Industry 3: ______ (0.5)

| . S | tate how TWO of the industries you listed in Question 7a support hospitality businesses. | |
|-----|---|----------|
| i. | Industry: | |
| | How it supports hospitality businesses: | |
| | | (1) |
| ii | . Industry: | |
| | How it supports hospitality businesses: | _ |
| | | (1) |
| | Describe TWO limitations faced by hospitality businesses in receiving support from other | ner |
| | Describe TWO limitations faced by hospitality businesses in receiving support from oth industries, apart from those related to quality of service. | ner — |
| | , , , | ner — |
| | , , , | ner |
| | , , , | ner |
| | , , , | ner |
| | , , , | ner |

Question 8 K-9 (8 marks)

The last information sheet is about health and safety at the workplace.

a. Match the following safety sign colour with their purpose.

| | Safety sign colour | Purpose |
|---|--------------------|------------------|
| Α | Yellow | Prohibition |
| В | Green | Mandatory |
| С | Red | Warning |
| D | Blue | Emergency escape |

(2)

b. Name the following safety signs



i.



ii.



iii.



iv.



٧.



vi.



vii.



viii.

(2)

c. One of the departments that hospitality workers can work in is the restaurant. The image below shows the typical environment of a restaurant. Identify **FIVE** safety signs that should be present in a restaurant.



Source: shutterstock.com

| i. Sign 1: | (0.8) |
|--------------|-------|
| ii. Sign 2: | (0.8) |
| iii. Sign 3: | (0.8) |
| iv. Sign 4: | (0.8) |
| v. Sign 5: | (0.8) |

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