

## Candidate 2 evidence

### Question 1a

NAME	DOB	CONTACT FIRST NAME	CONTACT SURNAME	E-MAIL	TEL NO
Piero	23-Apr-98	Carla	Quincy	labelle.carla@gmail.co.uk	07699754308
Ute	17-Dec-90	Carla	Quincy	labelle.carla@gmail.co.uk	07699754308
Davide	11-Jan-88	Carla	Quincy	labelle.carla@gmail.co.uk	07699754308
Yvonne	09-Sep-91	Finn	Kellet	labelle.finn@gmail.co.uk	07617740916
Mhairi	01-Dec-89	Finn	Kellet	labelle.finn@gmail.co.uk	07617740916

**Question 1b**

## Model Information

NAME	Nuala
DOB	16-Oct-95
GENDER	F
CATEGORY	Catwalk
CONTACT REF NO	1012
AGENCY NAME	Tempest Models
CONTACT FIRST NAME	Alyssa
CONTACT SURNAME	Cho
E-MAIL	cho.a@tempest.co.uk

**Question 1c**

Capital Models 2 Canning Street Edinburgh EH3 8EG 1043 Emily Harcourt emily@capitalmodels.co.uk07734580925	Capital Models 2 Canning Street Edinburgh EH3 8EG 1042 Anya Vronsky anya@capitalmodels.co.uk07765208415
Capital Models 2 Canning Street Edinburgh EH3 8EG 1041 Daniel Pearson daniel@capitalmodels.co.uk07825709443	DP Model Agency 130 Southampton Row London WC1B 5AF 1026 Fabio De Silva fabio.dpma@live.co.uk07747629151
DP Model Agency 130 Southampton Row London WC1B 5AF 1022 Rena Campbell rena.dpma@live.co.uk07776983021	La Belle 40 Laystall Street Manchester M1 2JZ 1038 Finn Kellet labelle.finn@gmail.co.uk07617740916

**Question 1d**

MODELS FOR GRAZIELLA PHOTOSHOOT		
NAME	DOB	AGENCY NAME
Anita	23-Jun-91	Capital Models
Connor	09-Apr-90	Capital Models
Imogen	04-Apr-90	Capital Models
Mac	23-Feb-92	Capital Models
Davide	11-Jan-88	La Belle
Mhairi	01-Dec-89	La Belle
Ute	17-Dec-90	La Belle
Yvonne	09-Sep-91	La Belle
Helena	03-Aug-90	Tempest Models
Kayden	05-Mar-90	Tempest Models
Leo	25-May-90	Tempest Models

## Question 2a (i)

<b>PRICE LIST</b>			
			<b>Price</b>
<b>Menu A</b>	<i>Starter</i>	Mussels cooked in onion and garlic	€ 5.95
	<i>Main</i>	Carved roast gigot of lamb	€ 18.75
	<i>Dessert</i>	Chocolate fudge cake	€ 4.60
<b>TOTAL</b>			<b>€ 29.30</b>
<b>Menu B</b>	<i>Starter</i>	Minestrone soup	€ 5.25
	<i>Main</i>	Escalope of chicken and pancetta	€ 14.95
	<i>Dessert</i>	Panna cotta	€ 5.00
<b>TOTAL</b>			<b>€ 25.20</b>
<b>Menu C</b>	<i>Starter</i>	Roast peppers, mushrooms and tomatoes (V)	€ 4.80
	<i>Main</i>	Pasta filled with spinach and ricotta cheese (V)	€ 13.50
	<i>Dessert</i>	Tiramisu	€ 5.50
<b>TOTAL</b>			<b>€ 23.80</b>
Canapes		per person	€ 2.00
Champagne		per bottle	€ 70.00
Other Drinks		per person	€ 6.50
V = vegetarian			

	A	B	C	D	E
1	<b>PRICE LIST</b>				
2				<b>Price</b>	
3	<b>Menu A</b>	<i>Starter</i>	Mussels cooked in onion and garlic	5.95	
4		<i>Main</i>	Carved roast gigot of lamb	18.75	
5		<i>Dessert</i>	Chocolate fudge cake	4.6	
6	<b>TOTAL</b>				=SUM(D3:D5)
7	<b>Menu B</b>	<i>Starter</i>	Minestrone soup	5.25	
8		<i>Main</i>	Escalope of chicken and pancetta	14.95	
9		<i>Dessert</i>	Panna cotta	5	
10	<b>TOTAL</b>				=SUM(D7:D9)
11	<b>Menu C</b>	<i>Starter</i>	Roast peppers, mushrooms and tomatoes (V)	4.8	
12		<i>Main</i>	Pasta filled with spinach and ricotta cheese (V)	13.5	
13		<i>Dessert</i>	Tiramisu	5.5	
14	<b>TOTAL</b>				=SUM(D11:D13)
15	Canapes		per person	2	
16	Champagne		per bottle	70	
17	Other Drinks		per person	6.5	
18					
19	V = vegetarian				

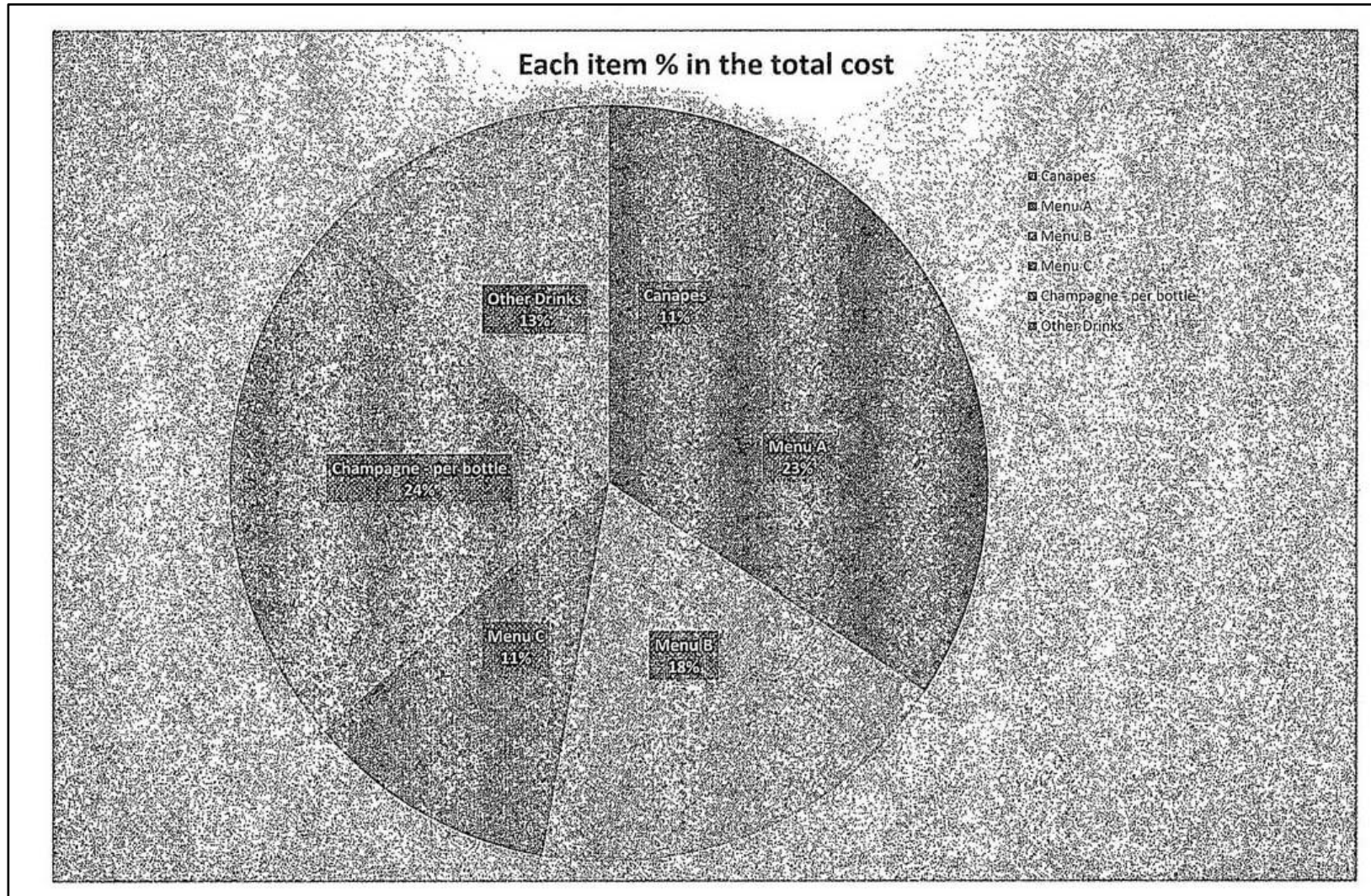
## Question 2a (ii)

Milan Catering			
ORDER FORM			
<b>TO:</b>		By Balar, 11 Park Avenue, Stirling, FK8 2QR	
ITEM	QUANTITY	COST	TOTAL
Canapes	100	€ 2.00	€ 200.00
Menu A	14	€ 29.30	€ 410.20
Menu B	13	€ 25.20	€ 327.60
Menu C	8	€ 23.80	€ 190.40
Champagne - per bottle	6	€ 70.00	€ 420.00
Other Drinks	35	€ 6.50	€ 227.50
<b>Total Cost</b>			€ 1,775.70
<b>Discount Amount</b>			€ 88.79
<b>Sub Total</b>			€ 1,686.92
<b>VAT</b>			€ 168.69
<b>Total Due</b>			<b>€ 1,855.61</b>
VAT	10%		

	A	B	C	D
1	Milan Catering			
2	ORDER FORM			
3	<b>TO:</b>		By Balar, 11 Park Avenue, Stirling, FK8 2QR	
4	<b>ITEM</b>	<b>QUANTITY</b>	<b>COST</b>	<b>TOTAL</b>
5	Canapes	100	=Price List!D15	=C5*B5
6	Menu A	14	=MenA	=C6*B6
7	Menu B	13	=MenB	=C7*B7
8	Menu C	8	=MenC	=C8*B8
9	Champagne - per bottle	6	=Price List!D16	=C9*B9
10	Other Drinks	35	=Price List!D17	=C10*B10
11	<b>Total Cost</b>			=SUM(D5:D10)
12	<b>Discount Amount</b>			=IF(D11>1500,(D11/100)*5,(D11/1000))
13	<b>Sub Total</b>			=D11-D12
14	<b>VAT</b>			=(D13/100)*10
15	<b>Total Due</b>			<b>=D14+D13</b>
16				
17	VAT	0.1		



**Question 2b**



### Question 3

Question 3

## MILAN PROCEDURES

Part A

Health and Safety at Work Act	
1	Make sure spillages are cleaned or are marked by a "WET FLOOR" sign
2	Ensure that any cables are stored away so people don't trip over them
3	Keep the temperature of the premises at a stable level

Health and Safety- Fire Precautions	
1	Have fire alarms through the premises, placed consistently throughout
2	Have fire extinguishers on the premises placed consistently
3	Have multiple fire exits, in case an exit gets blocked

Question 3

Part B

•	Mark property with an ultraviolet pen with the name and address of the organisation, so it can be identified and returned if stolen
•	Ensure that any visitors are identified with a badge or another form of visible identification so that random people cannot enter the premises
•	Ensure that all doors and windows are locked by closing time, to stop trespassers from entering
•	Make sure alarms are set on entrances and windows, so that they will go off in the possible situation that someone breaks in
•	Bolt some equipment to the floor to ensure that a thief cannot move it