

Candidate 4 evidence

Question 1a

Q1A

NAME	DOB	CONTACT TITLE	CONTACT FIRST NAME	CONTACT SURNAME	E-MAIL	TEL NO
Flora	21-Oct-96	Ms	Alyssa	Cho	cho.a@tempest.co.uk	07886650934
Daisy	30-Nov-93	Ms	Alyssa	Cho	cho.a@tempest.co.uk	07886650934
Corinne	13-May-95	Mr	James	Allander	allander.j@tempest.co.uk	07640975432
Kayden	05-Mar-90	Mr	James	Allander	allander.j@tempest.co.uk	07640975432
Ruby	10-Dec-99	Mr	James	Allander	allander.j@tempest.co.uk	07640975432
Helena	03-Aug-90	Ms	Terri	Munroe	munroe.t@tempest.co.uk	07973348901
Jack	16-Sep-01	Ms	Terri	Munroe	munroe.t@tempest.co.uk	07973348901
Leo	25-May-90	Ms	Terri	Munroe	munroe.t@tempest.co.uk	07973348901
Toby	28-Feb-93	Mrs	Rena	Campbell	rena.dpma@live.co.uk	07776983021
Willow	22-Nov-93	Mrs	Rena	Campbell	rena.dpma@live.co.uk	07776983021
Axi	25-Jul-92	Mrs	Rena	Campbell	rena.dpma@live.co.uk	07776983021
Michael	03-Nov-94	Mrs	Rena	Campbell	rena.dpma@live.co.uk	07776983021
Zach	11-Apr-91	Mrs	Rena	Campbell	rena.dpma@live.co.uk	07776983021
Ellis	14-Feb-89	Mr	Fabio	De Silva	fabio.dpma@live.co.uk	07747629151
Gina	08-Oct-97	Mr	Fabio	De Silva	fabio.dpma@live.co.uk	07747629151
Marta	17-Aug-92	Mr	Fabio	De Silva	fabio.dpma@live.co.uk	07747629151
Piero	23-Apr-98	Miss	Georgia	Laing	labelle.georgia@gmail.co.uk	07856129054
Ute	17-Dec-90	Miss	Georgia	Laing	labelle.georgia@gmail.co.uk	07856129054
Davide	11-Jan-88	Miss	Georgia	Laing	labelle.georgia@gmail.co.uk	07856129054
Yvonne	09-Sep-91	Mr	Finn	Kellet	labelle.finn@gmail.co.uk	07617740916
Mhairi	01-Dec-89	Mr	Finn	Kellet	labelle.finn@gmail.co.uk	07617740916
Imogen	04-Apr-90	Mr	Daniel	Pearson	daniel@capitalmodels.co.uk	07825709443
Mac	23-Feb-92	Mr	Daniel	Pearson	daniel@capitalmodels.co.uk	07825709443
Connor	09-Apr-90	Mr	Daniel	Pearson	daniel@capitalmodels.co.uk	07825709443
Charlie	15-Mar-99	Miss	Anya	Vronsky	anya@capitalmodels.co.uk	07765208415
Pria	02-Jan-00	Miss	Anya	Vronsky	anya@capitalmodels.co.uk	07765208415
Felix	28-Sep-95	Mrs	Emily	Harcourt	emily@capitalmodels.co.uk	07734580925
Emma	05-May-01	Mrs	Emily	Harcourt	emily@capitalmodels.co.uk	07734580925
Xanthe	19-Jun-98	Mrs	Emily	Harcourt	emily@capitalmodels.co.uk	07734580925
Anita	23-Jun-91	Mrs	Emily	Harcourt	emily@capitalmodels.co.uk	07734580925

Question 1b

Q1B	
Model Information	
NAME	Nuala
DOB	16-Oct-95
GENDER	F
CATEGORY	Catwalk
CONTACT REF NO	1012
AGENCY NAME	Tempest Models
CONTACT TITLE	Ms
CONTACT FIRST NAME	Alyssa
CONTACT SURNAME	Cho
E-MAIL	cho.a@tempest.co.uk

Question 1c


Q1c

2 Canning Street Edinburgh EH3 8EG Mrs Emily Harcourt MILAN 2018	2 Canning Street Edinburgh EH3 8EG Miss Anya Vronsky MILAN 2018
2 Canning Street Edinburgh EH3 8EG Mr Daniel Pearson MILAN 2018	130 Southampton Row London WC1B 5AF Mr Fabio De Silva MILAN 2018
130 Southampton Row London WC1B 5AF Mrs Rena Campbell MILAN 2018	40 Laystall Street Manchester M1 2JZ Mr Finn Kellet MILAN 2018

Question 1d

Q1d

Models For Graziella Magazine



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
Piero	23-Apr-98	La Belle
Ute	17-Dec-90	La Belle
Yvonne	09-Sep-91	La Belle
Corinne	13-May-95	Tempest Models
Daisy	30-Nov-93	Tempest Models
Flora	21-Oct-96	Tempest Models
Helena	03-Aug-90	Tempest Models
Jack	16-Sep-01	Tempest Models
Kayden	05-Mar-90	Tempest Models
Leo	25-May-90	Tempest Models
Nuala	16-Oct-95	Tempest Models
Ruby	10-Dec-99	Tempest Models

Question 2a (i)

Q2Ai

PRICE LIST			
			Price
Menu A	<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
TOTAL			€ 29.30
Menu 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
TOTAL			€ 25.20
Menu C	<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
TOTAL			€ 23.80
Canapes		per person	€ 2.00
Champagne		per bottle	€ 70.00
Other Drinks		per person	€ 6.50
V = vegetarian			

Question 2a (i)

Q2A(i)

	A	B	C	D	E
1	PRICE LIST				
2				Price	
3	Menu A	<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	TOTAL				=SUM(D3:D5)
7	Menu 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	TOTAL				=SUM(D7:D9)
11	Menu C	<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	TOTAL				=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)

Q2Aii

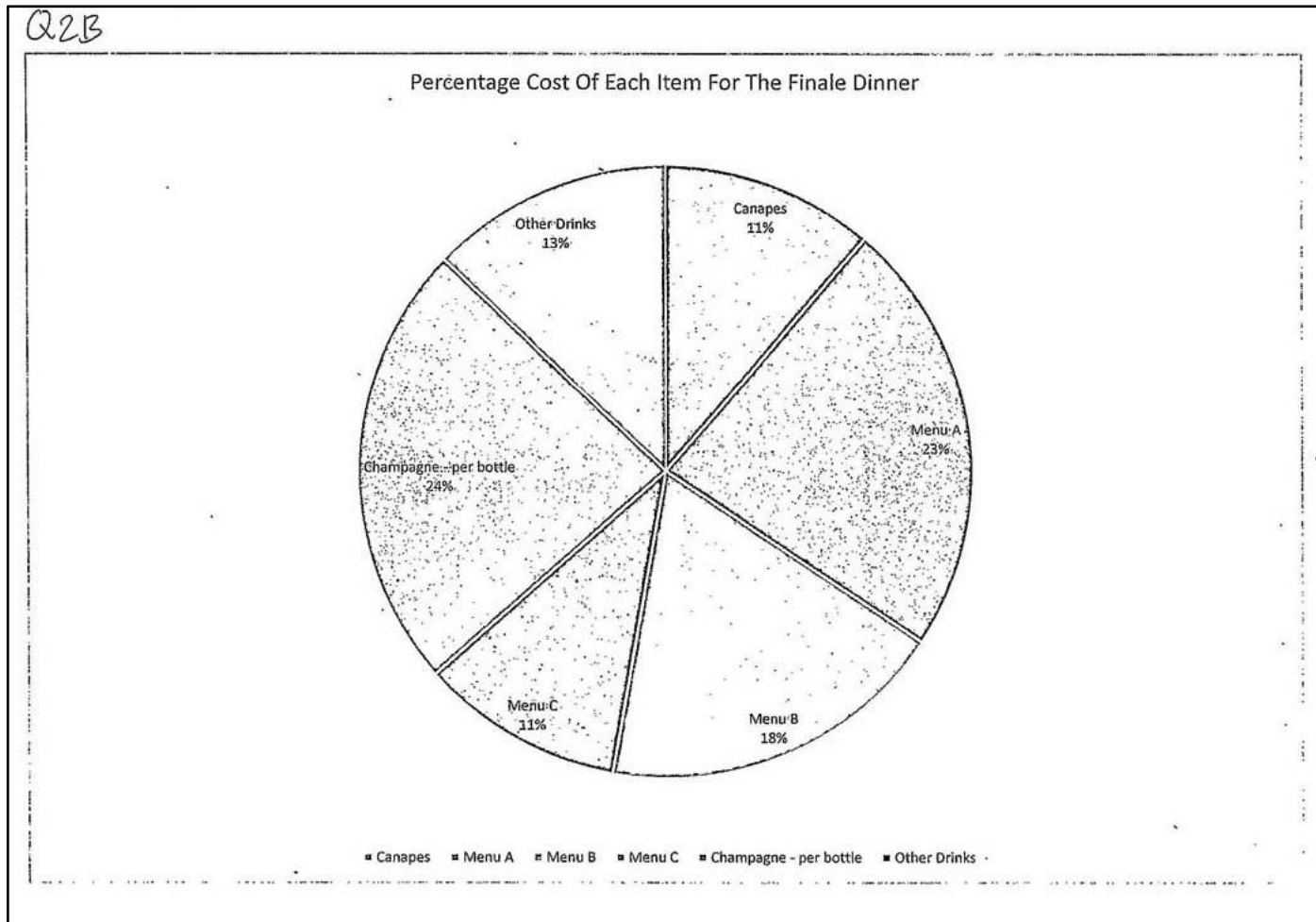
Milan Catering			
ORDER FORM			
TO:		By Balor, 11 Park Avenue, Stirling, FK8 2QR	
ITEM	QUANTITY	COST	TOTAL
Canapes	100	€ 2.00	€ 200.00
Menu A	14	€ 29.30	€ 410.20
Menu B	13	€ 25.20	€ 327.60
Menu C	8	€ 23.80	€ 190.40
Champagne - per bottle	6	€ 70.00	€ 420.00
Other Drinks	35	€ 6.50	€ 227.50
Total Cost	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

Question 2a (ii)

Q2A ii

	A	B	C	D
1	Milan Catering			
2	ORDER FORM			
3	TO:		By Balor, 11 Park Avenue, Stirling, FK8 2QR	
4	ITEM	QUANTITY	COST	TOTAL
5	Canapes	100	2	=B5*C5
6	Menu A	14	=MenuA	=B6*C6
7	Menu B	13	=MenuB	=B7*C7
8	Menu C	8	=MenuC	=B8*C8
9	Champagne - per bottle	6	70	=B9*C9
10	Other Drinks	35	6.5	=B10*C10
11	Total Cost			=SUM(D5:D10)
12	Discount Amount			=IF(D11>1500,D11*0.05,D11*0.02)
13	Sub Total			=D11-D12
14	VAT			=D13*B17
15	Total Due			=SUM(D13+D14)
16				
17	VAT	0.1		

Question 2b



Question 3

<h2>MILAN PROCEDURES</h2>	
Part A	
Health and Safety - Fire Precautions	
1	Give all staff fire training.
2	Provide fire extinguishers.
3	Perform regular fire drills.
Health and Safety (Display Screen Equipment) Regulations	
1	Provide adjustable chairs.
2	Provide adjustable screens.
3	Provide employees with regular breaks.

Part B	
•	The organisation should have CCTV cameras around the building.
•	The organisation should ensure that all visitors have ID badges.
•	The organisation should hire security guards to watch the organisation 24/7.
•	The organisation should make sure visitors are escorted around the building.
•	The organisation should bolt down equipment, such as computers to ensure they cannot be stolen.