

Report on global examination performance

Qualification: 8065-112 Level 1 Food preparation and cooking principles: Multiple-choice

Exam date: June 2015

The exact make up of each test varies between series and this report is **specific** to the **June 15** series. The table below displays the specific areas of weakness where, on average, less than 50% of candidates have answered questions in these areas correctly.

Unit	Outcome	Assessment Criteria
107	01 Understand how to prepare, cook and finish food by braising and stewing	02 List food items suitable for braising and stewing
		03 State why time and temperature are important when braising and stewing food