



6100-521

**Level 2 Technical Certificate in Professional Cookery
(450)**

March 2023

Examiner Report

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Introduction

This document has been prepared by the Chief Examiner, it is designed to be used as a feedback tool for centres to use in order to enhance teaching and preparation for assessment. It is advised that this document be referred to when preparing to teach and then again when candidates are preparing to sit examinations for City & Guilds Technical qualifications.

This report provides general commentary on candidate performance and highlights common themes in relation to the technical aspects explored within the assessment, giving areas of strengths and weakness demonstrated by the cohort of candidates who sat the **March 2023** examination series. It will explain aspects which caused difficulty and potentially why the difficulties arose, whether it was caused by a lack of knowledge, incorrect examination technique or responses that failed to demonstrate the required depth of understanding.

The document provides commentary on the following assessment;
6100-521 Level 2 Technical Certificate in Professional Cookery (450)

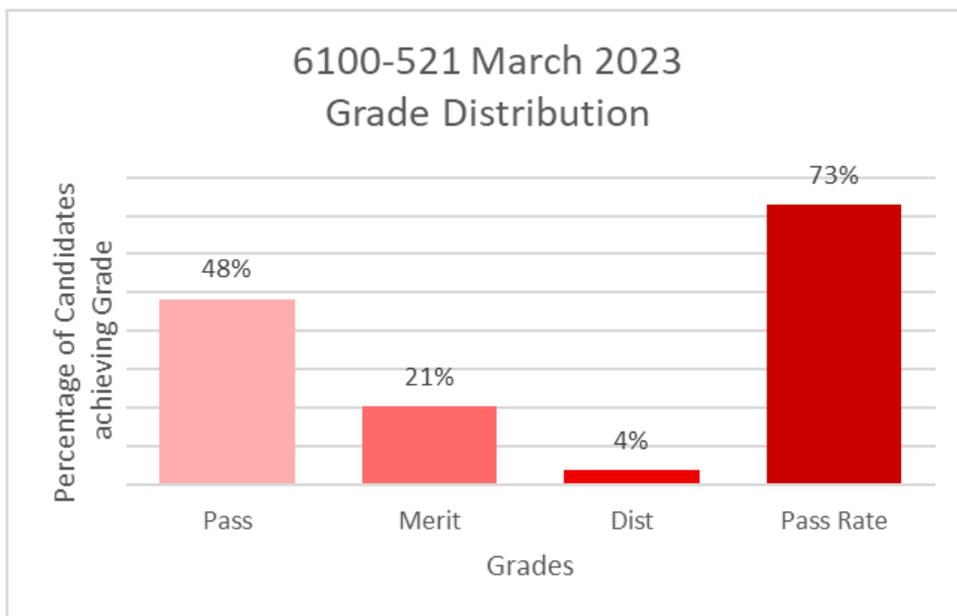
Grade Boundaries and distribution

Assessment: **6100-521**
Series: **March 2023**

Below identifies the final grade boundaries for this assessment, as agreed by the awarding panel:

Total marks available	
Pass mark	31
Merit mark	43
Distinction mark	56

The graph below shows the approximate distribution of grades and pass rates for this assessment:



Chief Examiner Commentary

General Comments on Candidate Performance

Assessment component: 6100-521

Series 1 (March)

Overall, candidate performance improved from the March 2022 series. The paper covered a wide range of topics across the qualification, the questions were designed to differentiate between higher and lower scoring candidates. The paper offered a range of both recall of knowledge (AO1), and understanding (AO2), questions and provided opportunities for the candidates to apply their knowledge and understanding across the qualification to a practical context in the extended response question (AO4). This question paper was slightly more accessible than the previous series, which is reflected in the grade boundaries.

Candidates provided some good responses demonstrating both breadth and depth of knowledge and understanding across the paper. Most candidates were able to show good knowledge on the topic area of pest control. Most candidates scored well on the topic areas of understanding a balanced diet, and tools and equipment which were consistently well answered. Candidates performed well on identifying root vegetables for roasting, with many accessing the top marks available.

Candidates showed weakness in the topic area of hospitality establishments and their impacts, many were unable to state the correct characteristic of the establishment. Some candidates confused regional with international in their responses, and some candidates omitted the question. Candidates missed opportunities to gain marks on the topic of types and characteristics of different knives and cutting equipment. On the question for explaining considerations for roasting vegetables, there were some candidates that misunderstood what was being asked and began stating the process of cooking. Candidates also found the question on stock management considerations challenging, with many candidates rewording the question as an answer. Many candidates did not take wider considerations into account which resulted in lower marks achieved.

In relation to the extended response question candidates were asked to provide a dessert menu for a competition. Candidate responses were better overall than on previous papers, the majority of candidates achieved marks in bands 1 and 2 with a few candidates achieving lower band 3. Candidates that were limited to band 1 did not identify a suitable dessert menu and included bakery items such as doughnuts. Many lost marks by not including relevant detail on the wider aspects of a competition. There was a proportion of very generalised answers which appeared to not link to the brief, resulting in some candidates achieving bottom of band 1 or 0 marks. Higher scoring candidates chose ambitious and creative menus and wrote about the wider aspects in detail, clearly linking their responses to the dessert competition brief and adding a conclusion to their responses.

In conclusion, centres would benefit from encouraging candidates to interpret command verbs correctly, to attempt all the questions, to include and apply industry terminology and to read the extended response brief carefully, then plan their responses to fit the scenario rather than including generic information.

Centres are reminded of the City & Guilds Technicals 'Exam Guides' available here. <https://www.cityandguilds.com/qualifications-and-apprenticeships/hospitality-and-catering/hospitality-and-catering/6100-professional-cookery#tab=documents>