

6100-021/521 Level 2 Professional Cookery – Theory exam

March 2022

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 2022** 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;
6100-021/521 Level 2 Professional Cookery – theory exam.

Theory Exam – March 2022

Grade Boundaries and distribution

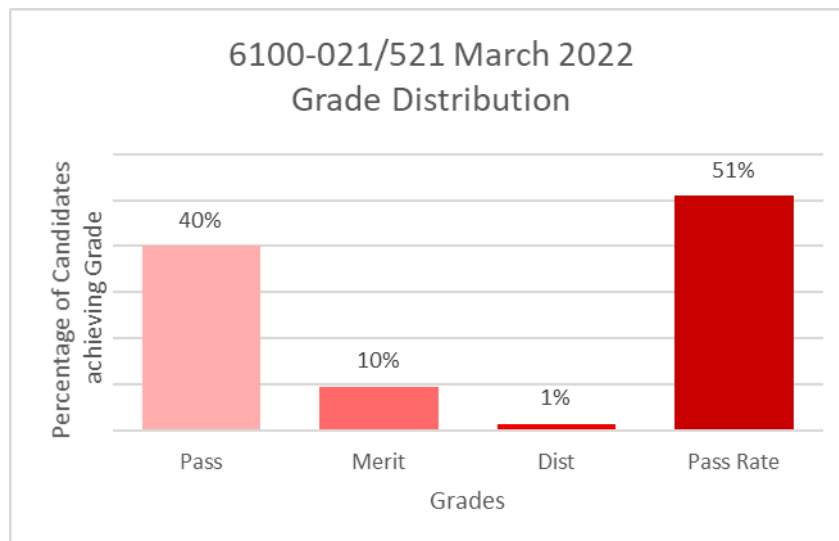
Assessment: **6100-021/521**

Series: **March 2022**

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

Total marks available	80
Pass mark	30
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: 6100-021/521

Series 1 (March)

This was the seventh cohort to complete the Level 2 Professional Cookery exam. The paper was fair and offered a range of questions designed to differentiate between higher and lower scoring candidates across the ability range. The majority of candidates attempted most of the questions and there were some good responses demonstrating both breadth and depth of knowledge across the whole paper including the extended response question.

Some candidates displayed both breadth of knowledge and depth of understanding across the paper, particularly on the different characteristics of hospitality establishments and professional kitchens and understanding job roles but the majority of candidates struggled in these areas. Responses to the use of large equipment in the food production process attracted a mixed result with a minority achieving full marks.

As in previous years, candidates often missed marks because they either failed to read correctly or had not understood the question. This could be due to gaps in exam techniques when the candidates failed to expand on their responses (describe, explain, propose) and therefore were unable to gain full marks. Candidates should be familiar with the use of command verbs found in previous versions of the exam and practising reading and re-reading questions before answering could improve outcomes.

Weaknesses were shown with some of the recall questions with including the questions on safe working practices , roasting and grilling.

For the extended response question, which seek to draw together knowledge and understanding from across the units, candidates were given a brief to propose a suitable two course buffet lunch. Whilst a few answers were better than on previous papers, the majority of candidates lost marks on this question, by not answering the first part correctly. Many candidates wrote about the wider aspects of running an event in very generalised terms with little or no link to the brief and omitted suggesting a buffet menu. Many lost marks by not justifying their decisions or failing to provide any recommendations or conclusions.

Candidates will benefit from practising examination techniques when preparing for this examination. Candidates also need to be prepared for the different types and structures of questions contained within the paper, including the variety of command verbs. They should be ready to read each question carefully and to respond clearly to the question given in the depth required. It is suggested that planning of the extended response question could support candidates in achieving better performance.

Centres are reminded of the City & Guilds Technicals 'Exam Guides' available here

[6100-20 technicals exam guidance 2019 v1-1-pdf-pdf.ashx \(cityandguilds.com\)](https://www.cityandguilds.com/~/media/2019/06/6100-20-technicals-exam-guidance-2019-v1-1-pdf-pdf.ashx)