

6100-030/530

**Level 3 Advanced Technical Diploma in Professional
Cookery- (Theory Exam)**

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;
6100-030/530 - Level 3 Advanced Technical Diploma in Professional Cookery - Theory Exam

Theory Exam – March 2023

Grade Boundaries and distribution

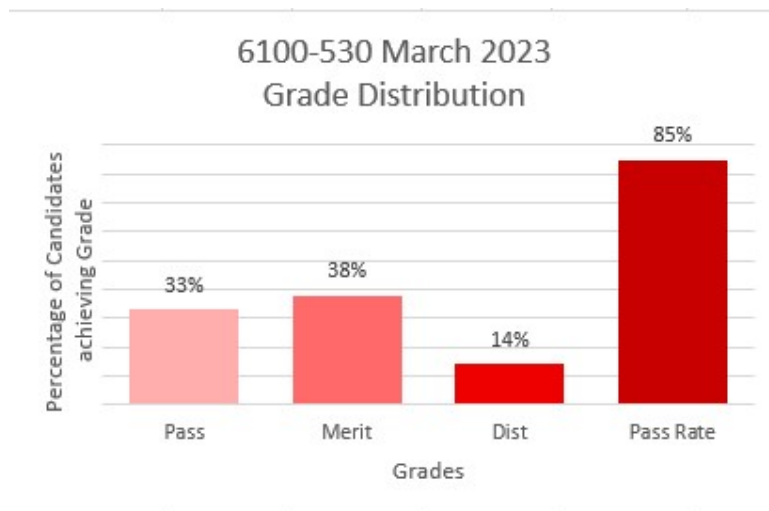
Assessment: **6100-030/530**

Series: **March 2023**

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

Total marks available	
Pass mark	30
Merit mark	39
Distinction mark	49

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: 6100-030/530

Series 1 (March)

Candidates' overall performance showed an improvement in the March 2023 paper compared to the previous series. The paper enabled candidates to show their breadth of knowledge and understanding and be stretched and challenged. Generally, the cohort performed well across AO1 questions. Performance across AO2 questions was more mixed with a couple of topics being well answered. Candidates demonstrated better understanding of calculating dish costs and sales analysis compared to previous series. The extended response question was also well answered in the majority of cases, with some of the highest scoring responses to date. Compared to previous series, the exam paper was marginally more accessible for candidates, which in turn is reflected in the grade boundaries.

Areas that were particularly well answered by the majority of the cohort included identifying allergens linked to legal requirements, explaining items of Personal Protective Equipment (PPE), this was one of the best answered questions as candidates showed sound reasoning, and food preferences and special dietary requirements which included accurate examples. Other topics candidates answered well included purchasing considerations with many candidates achieving maximum marks, and evaluation/quality checks on products against dish requirements/standards. The candidates' responses to the calculation questions also performed better compared to previous papers.

Candidates missed opportunity to gain marks where they were unable to demonstrate recall of knowledge on the topic area of yield management. Some candidates omitted to answer the question and others provided answers that were not related to the topic. Candidates also showed weakness in understanding of different preparation methods to produce dishes, this was challenging to a large proportion of the cohort however, some higher performing candidates were able to correctly identify some differences in preparation. Many candidates lost marks on the question relating to puddings because they gave examples of desserts. Teaching should focus on the difference between desserts and puddings. The question on techniques to produce a dessert was broken down into two techniques to produce a specific dessert. Candidates answered well on the area of folding but the majority struggled to gain marks for the importance of lining which was misinterpreted by candidates. Higher performing candidates were able to gain maximum marks in this area.

The extended response question required candidates to discuss and present ideas that are justified on how to make a restaurant successful again. There was an improvement in the responses compared to previous years with a significant number of the cohort answering very well. There were some examples of excellent responses, scoring highly in band 3. There were some cases where candidates had not scored particularly well across the paper, but still managed to achieve high scores in the upper area of band 2. There was a reduction in the number of candidates achieving marks in band 1, which was pleasing and a notable difference to past papers.

The extended response question provided a broad range of topics the candidates could explore in meeting the requirements of the question. Marks were lost where candidates provided basic responses that showed limited breadth and depth. For example, candidates that provided a few limited factors but not explain or justify their reasoning. Candidates who achieved higher marks were able to link back to the scenario eg recognising the need to change and refresh the menu

to entice previous customers back to the restaurant and attract new customers. Responses were well structured, and consideration was given to a range of topics across the qualification eg finances, resources, matters concerning sustainability and seasonality were also discussed in many responses.

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 and need to be familiar with the variety of command verbs, as well as the need to read each question carefully and to respond clearly to the question given in the depth required.

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>