

6100-030/530 – Level 3 Professional Cookery – Theory Exam

March 2020

Examiner Report

Contents

Introduction	3
Theory Exam – March 2020	4
Grade Boundaries.....	4
Chief Examiner Commentary	5

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 2020** 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 Professional Cookery – Theory Exam.

Theory Exam – March 2020

Grade Boundaries and distribution

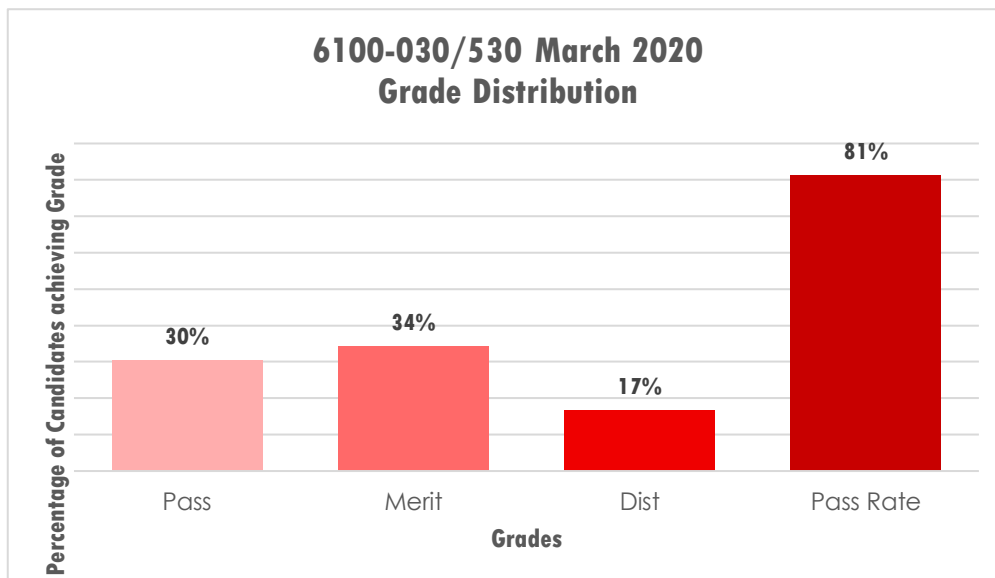
Assessment: **6100-030/530**

Series: **March 2020**

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

Total marks available	70
Pass mark	29
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 2020)

The cohort of candidates generally performed well in this series with a very good performance by candidates from some centres. Overall, there was a good response to the majority of questions as well as some very comprehensive responses to the extended response question. Performance was comparable to last year's and only a few areas proved to be significantly challenging for the majority of the cohort.

Overall, candidates answered questions requiring evidence of knowledge and recall reasonably well. This covered areas such as special dietary requirements, although some candidates provided more than one response within the same category, naming different forms of vegetarian diets or a number of different religions, for example, which only achieved one mark for the initial example. Other areas that were generally well answered included the factors affecting menu planning, and meringue-based desserts, although, similarly to the previous example, some candidates provided desserts and patisserie products that may include an element of meringue, such as a mousse, rather than a meringue-based dessert.

From other areas requiring the recall of knowledge, the butchery of chicken provided the most challenge for candidates in this set of questions. Questions requiring more depth of understanding also produced a more variable set of responses. Topics such as kitchen design to support food safety, calculating selling prices, which historically provides a variability of performance across cohorts, and the preparation techniques to promote moisture retention were the most varied in responses. These questions, alongside the understanding of the properties of fats and oils, were the main areas of discrimination across the cohort of candidates and, this question in particular, had a highly mixed response. Some candidates could identify different fats and oils but could not expand on this to provide accurate descriptions of their properties. Those that scored high marks successfully established the linked properties to the identified oil or fat.

The extended response question was reasonably well answered overall, with most candidates scoring in the upper lower band, mid band and upwards. Most candidates considered the needs of the client, recognising the life-stage and potential nutritional requirements of this group. Some answers were very expansive in their responses towards the wider considerations and implications, whereas others missed such opportunities to achieve additional marks in the higher bands.

In summary, there was comparability between the March 2020 paper and previous series papers, with the questions set at a similar level and covering the same topics, thus enabling a fair examination comparison between series. There were no questions in this series highlighting that it was any easier or more difficult than previous series.