

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

Theory Exam – March 2022

Grade Boundaries and distribution

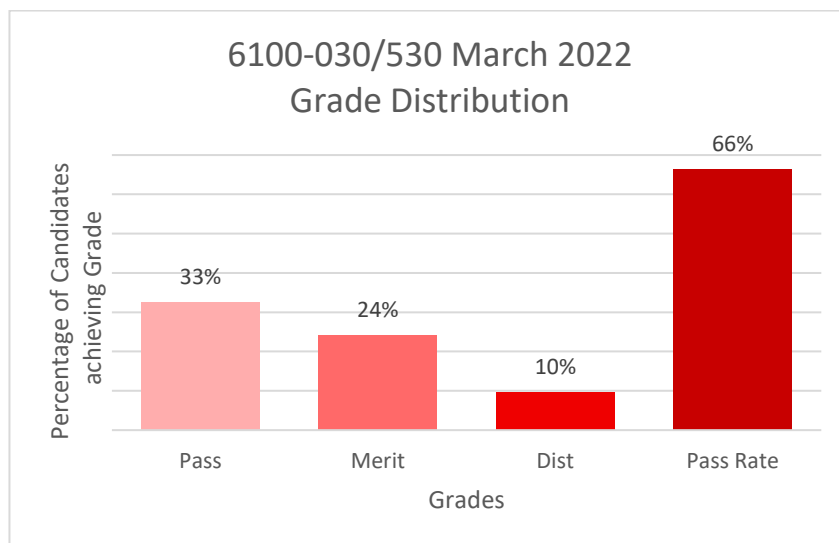
Assessment: **6100-030/530**

Series: **March 2022**

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

Total marks available	70
Pass mark	29
Merit mark	38
Distinction mark	48

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 2022)

Overall, candidates performed well for this exam. There was a good response to the majority of questions as well as some very comprehensive responses to the extended response question. Some candidates demonstrated very good depth and breadth of the topic areas and were able to achieve a distinction grade. Performance on topics and AO1/AO2 questions was similar to past series where candidates are able to identify but not explain.

There was a reported error to one question within the online version of the assessment. This was taken into account in the marking and awarding to ensure no candidates were disadvantaged.

Candidates answered recall of knowledge questions (AO1) reasonably well. For example, on the topic of keeping food safe, most candidates were able to identify common physical contaminants. Most candidates scored well on the topic of monitoring financial performance when stating ways in which chefs can control food costs. Many candidates were also able to evaluate the quality of a fresh fruit gateau by identifying the key features they would look for and explaining how they would evaluate each example. The majority of candidates were able to identify appropriate cuts of poultry, soft and hard fruits and suitable biscuits.

In terms of performance of candidates' understanding (AO2), the questions crossed a range of topics. On the topic of health and safety in the professional kitchen linked to legislation, candidates generally scored well by providing examples. One common incorrect answer was the reference to HACCP, which is a safety system rather than legislation. Others mentioned aspects of regulatory training without specifying the connecting legislation.

Candidates continue to struggle with knowledge and understanding of financial management within professional kitchens. Many candidates struggled with financial terminology and on financial calculations which required candidates to calculate a range of missing information based on given financial data. This is an area that candidates have previously found challenging. Teaching should concentrate on practising calculations.

On the topic of cooking methods for poultry, many candidates were successful in identifying methods but were not able to describe them to achieve full marks. On the topic of production of desserts, candidates correctly explained creating a hot dessert however, responses to a frozen dessert were poor, with many candidates simply repeating their answers for the hot dessert with the addition of freezing upon completion.

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

Extended response question

The extended response question allowed candidates to showcase their knowledge and understanding from across the qualification to produce a menu for a given brief. As per previous years, the quality of answers to the extended response question varied from the bottom of band one to the top of band three.

A significant number of candidates focussed on the wider factors of kitchen operations but lacked focus on the specifics of the brief. The lower scoring candidates tended to write lengthy responses but failed to provide a menu on which to base their answers and demonstrate depth of understanding, which limited opportunity to achieve higher marks.

There were also some excellent responses with highly seasonal and creative menus provided, alongside the factors a chef would have to consider in the development and delivery of their menu to customers. To gain further marks, candidates need to consider additional factors that are appropriate and relevant to the given scenario and provide explanations and justifications.

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

https://www.cityandguilds.com/-/media/productdocuments/hospitality_and_catering/hospitality_and_catering/6100/6100_level_3/6100_30/centre_documents/technical_exam_guidance/6100-30_technicals_exam_guidance_2018_v1-1-pdf.ashx