

6100-032/532 – Level 3 Professional Chefs

March 2020

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 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;

6100-032/532 – Level 3 Professional Chefs – Theory exam

Theory Exam – March 2020

Grade Boundaries and distribution

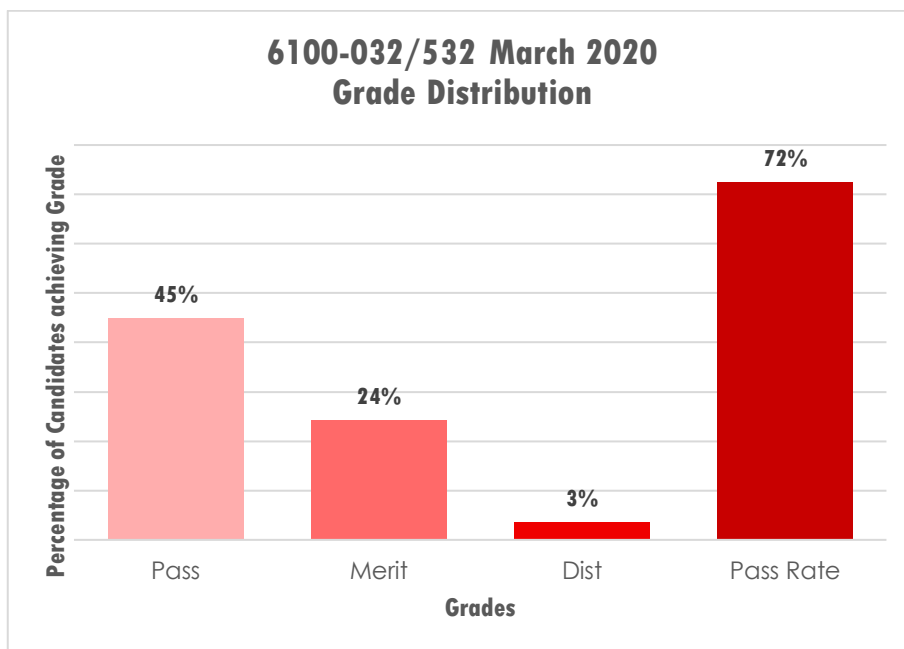
Assessment: **6100-032/532**

Series: **March 2020**

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

Total marks available	70
Pass mark	28
Merit mark	44
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: 6100-032/532

Series 1 - March 2020

Overall, performance in the March 2020 paper showed a slight improvement in responses to both AO1 and AO2 questions when compared to previous series. There was comparability between previous series with the questions set at a similar level, and covering the same topics, enabling a fair examination comparison between series. There were no questions in this series which were easier or more difficult than previous series.

Candidates showed a balance of knowledge of all subjects within the qualification, where in the past this has been limited especially in the areas of pastry-based questions. Overall, candidates showed an improved knowledge of pastry which in the previous series has posed an issue with candidates' knowledge, however, responses to pastry question still lacked breadth in their response. There was a broad range of total marks achieved for this question paper showing that the paper differentiated across candidates. The majority of candidates were able to answer all the questions in some manner, however, there were weaknesses in the responses to AO1 food safety questions in terms of the identification of enforcement notices rather answering what action could be taken therefore did not fully achieve the marks available.

Candidates achieving the higher marks showed evidence of knowledge and understanding from across all units and were able to apply reasoning and justifications to their responses.

Those achieving lower marks, tended not expand their answers to AO2 and AO4 questions were often were repetitive in their responses or did not read the question correctly. Thus, their responses were incorrect and lacked the breadth and depth required. For some of the AO1 questions, responses were limited or guessed and did not demonstrate the required depth of knowledge to access the higher marks.

Candidates would benefit from practising exam techniques. They need to be encouraged to spend time reading the questions thoroughly. Candidates often missed marks due to not reading the question accurately or by not answering the question according to the command verb used.

There was a general base knowledge across all of the candidates, with a few candidates achieving at the lower end of the marks available, scoring lower overall in the paper. The majority of learners were able to answer all the questions in some manner but did not fully achieve the marks available.

Although spelling and grammar are not specifically marked in these examinations, for the majority of candidates achieving a lower overall mark, many technical terms were misspelt throughout the exam.

The extended response question did allow candidates to showcase their knowledge and understanding from across the qualification.

The extended response AO4 question did pose an issue with some of the lower scoring candidates where they provided a very basic response and did not consider the wider implications of changing a menu to vegan and vegetarian dishes and the impact that this would have internally and externally. Most responses provided a basic menu but often there was little thought into the parameters of the having a total vegan and vegetarian menu, with candidates tending to only focus on two or three points such as seasonality in ingredients, cost and allergens. Where candidates were unable to demonstrate their breadth of knowledge, they focused on a small aspect of the question, limiting opportunity to achieve higher marks.

To gain further marks, candidates need to consider additional factors that are more appropriate and relevant to the given scenario.

For those achieving higher marks, responses included some logical and considered points, such as price, customer marketing and impact, equipment, storage, menus, staffing, cost and resources. The points were explained and justified.