



6100-534 JUNE 2018

**Level 3 Advanced Technical Diploma for Professional Chefs
(Patisserie and Confectionery) (450)**

Level 3 Professional Chefs (Patisserie & Confectionery) – Theory exam

If provided, stick your candidate
barcode label here.

Friday 15 June 2018
09.30 – 11.30

Candidate name (first, last)

First

Last

Candidate enrolment number

Date of birth (DDMMYYYY)

Gender (M/F)

Assessment date (DDMMYYYY)

Centre number

Candidate signature and declaration*

• If any additional answer sheets are used, enter the additional number of pages in this box.

• Please ensure that you **staple** additional answer sheets to the **back** of this answer booklet, clearly labelling them with your full name, enrolment number, centre number and qualification number in BLOCK CAPITALS.

• All candidates need to use a **black/blue pen**. **Do not** use a pencil or gel pen.

• If provided with source documents, these documents **will not** be returned to City & Guilds, and will be shredded. **Do not** write on the source documents.

***I declare that I had no prior knowledge of the questions in this assessment and that I will not divulge to any person any information about the questions.**

You should have the following for this assessment

- a pen with blue or black ink

General instructions

- Use black or blue ball-point pen.
- The marks for questions are shown in brackets.
- This examination contains **12** questions. Answer **all** questions.
- Answer the questions in the spaces provided. Answers written in margins or on blank pages will **not** be marked.
- Cross through any work you do not want to be marked.



3 Give an appropriate leadership style for **each** of the following situations
a) Coaching trainees. (1 mark)

b) Working under tight time constraints. (1 mark)

4 Explain how clear and open communication can contribute to the effectiveness of a team. (2 marks)

5 a) List **two** issues when purchasing produce from overseas. (2 marks)

b) Explain **one** advantage of using locally sourced produce. (2 marks)

6 List **two main** factors to consider when selecting wine to accompany desserts. (2 marks)
