

6100-034/534 – Level 3 Professional Chefs (Patisserie & Confectionery) – 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;

6100-034/534 – Level 3 Professional Chefs (Patisserie & Confectionery) – Theory Exam

Theory Exam – March 2020

Grade Boundaries and distribution

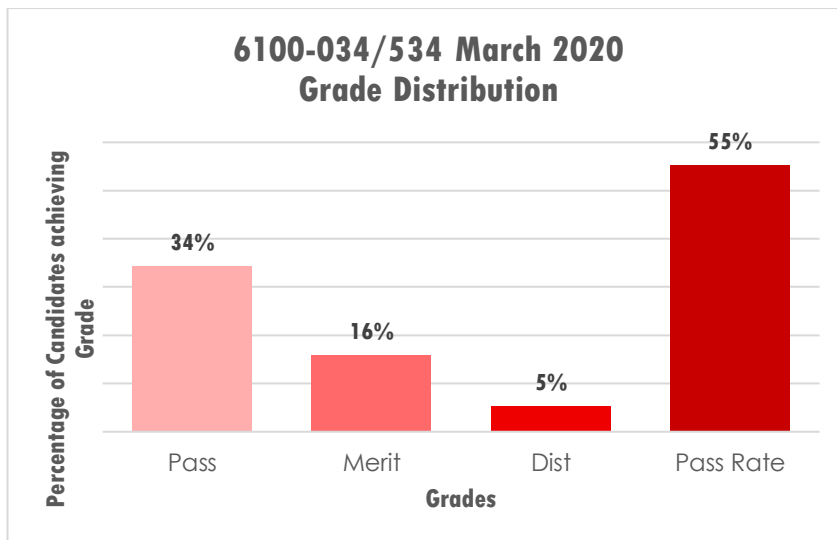
Assessment: **6100-034/534**

Series: **March 2020**

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

Total marks available	60
Pass mark	23
Merit mark	31
Distinction mark	40

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: 6100-034/534

Series 1 (March 2020)

This paper was comparable to papers from past spring series. Overall, candidates' performance was slightly down in comparison with previous years. Higher achieving candidates were able to show a good breadth of knowledge and demonstrate some understanding across all units, with no individual question causing any noticeable difficulty or confusion.

A majority of candidates were able to demonstrate a good recall of knowledge with regard to the efficient use of commodities, and factors to consider when purchasing pastry products. A high percentage of candidates scored maximum marks for both. Another area that elicited good responses was food safety records, with the majority of candidates identifying fridge/freezer and cleaning records. Candidates were able to evidence their understanding by explaining the purpose of these records. Candidates demonstrated areas of knowledge and understanding when explaining the similarities and differences between named fillings.

In response to minimising puff pastry wastage, candidates gave answers that related to preventing waste in general, but some candidates failed to recognise that not all items made from puff pastry require lift, and are best made using trimmings, or that efficient cutting out is important to maximise yield.

Some candidates demonstrated a lack of knowledge regarding different products and their individual storage requirements; many did not know the correct storage temperature ranges in degrees Celsius. Some candidates demonstrated weaknesses in knowledge and understanding when making a sabayon base for chocolate mousse. The majority specified whole eggs, rather than egg yolks, and very few identified heat as being a necessary part of the process. A minority spoke about adding flour or dry ingredients, then baking the result.

For the extended response question candidates were asked to discuss factors to be considered when planning a promotional event at a food and drink festival. Some candidates did not follow the brief, which clearly stated the event would involve demonstrations, and which products were to be prepared off-site, then transported to be finished on-site. Responses all too often focussed on replacing the named dishes with 'more suitable' alternatives. Many responses concentrated on diets and allergens to the exclusion of much else. Knowledge and understanding of health and safety, food safety, and logistics specific to the event was limited and consequently, with the exception of a few, most were only able to access marks in Band 1. High scoring candidates considered most of the indicative content, recognised the purpose of the main objective, and made an attempt to present the information in a logical format.

Candidates will benefit from reading and fully understanding what the question is asking before attempting to answer so that they don't waste time and space giving information that is not required. 'Explain' questions need a response that demonstrates understanding by providing further information. For example, when asked to explain the effectiveness of communication in relation to food safety, some responses listed food safety precautions, rather than giving answers that outlined how effective communication can support food safety.