



6103-521 JUNE 2018

Level 2 Technical Certificate in Food and Beverage Service

Level 2 Food and Beverage Service – Theory exam (1)

If provided, stick your candidate barcode label here.

Thursday 14 June 2018
09:30 – 12:10

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

- non-programmable calculator
- 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 16 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.



- 9 State **one** food service method **most** suitable for **each** of the following scenarios.
- a) A group of young friends meeting for dinner. (1 mark)
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- b) A large conference lunch. (1 mark)
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- 10 a) State an appropriate style of wine for **each** of the following dishes.
- i) A simple garden salad. (1 mark)
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- ii) Fillet of poached plaice. (1 mark)
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- iii) Braised beef. (1 mark)
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- iv) Eton mess. (1 mark)
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