





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 candid barcode label here.	Thursday 14 09:30 – 12:1					
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.

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1 State three operative job roles found in a restaurant.	(3 marks)
2 State three work ethics that should be demonstrated by a waiter when serving customers.	(3 marks)
3 Explain the responsibilities of a barista.	 (4 marks)
4 State three potential consequences for a restaurant of poor customer service.	(3 marks)

(6 marks)

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Explain three responsibilities of service staff when maintaining a safe working environment.	(6 marks)
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State three methods used to reduce the risk of food safety hazards under COSHH.	(3 marks)
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n outside caterer is planning a summertime drinks event for a multinational company rith 200 guests attending from across the world. iscuss the factors a bar person should consider when preparing for the event.	(9 mark

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

	b)	Explain three factors to consider when matching food with beverages.	(6 marks)
11	Stat	e four ingredients used during the production of beer.	(4 marks)
12	Stat	e three characteristics of a stout beer.	(3 marks)

of coffee.	(6 marks)
The total bill in a restaurant is £60.55 including VAT. Calculate the VAT at the current rate showing your working out.	(3 marks)

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Explain the importance to a business of carrying out a sales analysis.

Discuss the factors that the waiting team should consider to support the success of the launch.	(9 r