



6103-521 MARCH 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.

Wednesday 14 March 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

- 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 17 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.



7 Explain the control methods used during **each** of the following stages of a food management system.

a) Deliveries. (2 marks)

b) Preparation and service. (2 marks)

c) Cleaning. (2 marks)

9 State **one** example of **each** of the following styles of soup.

a) Purée. (1 mark)

b) Broth. (1 mark)

c) Cold. (1 mark)

10 State **three** types of wet cooking methods. (3 marks)
