



## 6103-030/530 Level 3 Supervision in Food and Beverage Services – Sample Questions

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Please note this is not a complete sample theory exam, this document consists of sample questions from across the test specification.

Candidate	Name	Date	DD/MM/YY	
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1 a)	State <b>three</b> leadership styles used by a food and beverage supervisor.	(3 marks)
b	For <b>each</b> style of leadership stated in a), explain a situation when it would be appropriate to be used.	(3 marks

2 State **two** factors to consider when designing and producing menus for a privately owned restaurant.

(2 marks)

3 :	a)	State <b>two</b> legal responsibilities of a supervisor when serving non-alcoholic beverages in a restaurant.	(2 marks)
	b)	Explain the factors that impact on the quality of tea beverages to be served in a restaurant.	(3 marks)
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4	Ехр	plain the factors that will impact on the characteristics of New World red wine.	(3 marks)
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a)	Describe how planning can be used by a supervisor working in a fast food outlet to ensure the smooth operation of the business.	(4 marks
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b)	Describe how a supervisor can measure the success of a training and development programme.	(4 mark
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6	State <b>three</b> examples of dynamic pricing tactics used in a food and beverage establishment.	(3 marks)
7	The owner of the restaurant has asked the supervisor to investigate options for purchasing alcoholic and non-alcoholic beverages to extend the product range offered.	
	Describe how these purchasing options could affect the business.	(4 marks)

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a) 	State <b>two</b> factors relating to coffee beans that impact on the quality of the coffee being served	(2 marks)
b)	Describe how a supervisor can measure the success of a training and development programme.	(2 marks)

<b>+</b> 9	a)	Describe how the ageing process impacts on vintage port.	(3 marks)

(3 marks)

b)	Describe the effects the fermentation process has on the alcoholic content of beer.

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	10 Describe how current influences impact on the commodities and cooking techniques used in food service outlets today.

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(4 marks)

11 Describe the terminology used when recommending a bottle of Shiraz wine to a customer.

(2 marks)

12 A supervisor has taken on a new role in a restaurant they have been working for over the past two years. They are aware that there have been an escalating number of customer complaints that have led to a decline in bookings and a fall in business levels.

Discuss the strategies that will contribute to a successful business.	(9 marks)
