



6103-530 JUNE 2017

Level 3 Advanced Technical Diploma in Supervision in Food and Beverage Services

Level 3 Supervision in Food and Beverage Services – Theory exam

If provided, stick your candidate barcode label here.

**Thursday 22 June 2017
09:00 – 10:30**

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 examination

- a pen with black or blue ink

General instructions

- **This question paper is the property of the City & Guilds of London Institute and is to be returned, or destroyed after the examination.**
- All questions do **not** have equal marks.
- The maximum marks for each question are shown.
- Answer **all sixteen** questions.



1 Describe the operational requirements that should be considered in relation to the styles of service being used in a hotel's food and beverage department. (4 marks)

2 You are working in a fine dine restaurant where they have decided to introduce specialist food service techniques for some of the menu items to enhance the customer meal experience. As the supervisor, your role is to ensure the quality of the food is maintained throughout.

a) Explain the controls needed to implement and maintain the quality of the food items when preparing, cooking and finishing dishes. (4 marks)

b) State **two** specific controls that should be monitored when preparing flambéed scallops in a brandy and cream sauce at the table. (2 marks)

9 State the information that is important for a supervisor to record before, during and after a wedding function to ensure the profitability and reputation of the business. (3 marks)

10 Describe how current influences impact on the commodities and cooking techniques used in food service outlets today. (4 marks)

11 You are working in a private hospital and have been asked to develop balanced menus for customers.
Explain the key factors that should be considered to meet the needs of the customers. (3 marks)



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

(2 marks)

13 a) State the information that can be obtained from the till reading by a supervisor to complete the sales analysis of the business performance.

(2 marks)

b) Describe how performance indicators contribute to the ongoing viability of the business.

(4 marks)

14 a) State **two** factors relating to coffee beans that impact on the quality of the coffee being served.

(2 marks)

b) Describe how the cold brew method impacts on the flavour of coffee.

(2 marks)



15 a) Explain how the ageing process impacts on vintage port.

(3 marks)

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

(3 marks)
