



**6103-530 APRIL 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.

**Monday 26 April 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 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 15 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.



1 Describe the implications of key legislations covered in the induction for a bar tender. (3 marks)

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2 a) State the equipment required for cooking and serving Steak Diane at the table. (4 marks)

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b) Describe a suitable cooking and finishing technique for serving Steak Diane at the table. (3 marks)

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3 a) Describe **three** leadership styles used by a food and beverage supervisor. (3 marks)

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b) For **each** style of leadership in a), explain a situation when it would be appropriate to be used. (3 marks)

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7 Poor practice in the control of cross-contamination has been identified in a fast food outlet and the supervisor has been asked to suggest improvements that can be made to the daily routines to improve and maintain practices to meet company standards. Explain the practices that can be communicated to staff for immediate implementation.

(6 marks)

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9 When organising an event the planning stages are essential to ensure the success of the event.  
Describe what is meant by a pre-event plan. (2 marks)

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10 Explain the factors that can influence a customer when selecting an establishment for afternoon tea. (4 marks)

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11 a) Identify a type of beer that complements  
i) blue cheese (1 mark)

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ii) oysters. (1 mark)

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b) For each commodity in a), explain how the beer selected complements the dish. (4 marks)

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12 a) State **two** financial responsibilities of the restaurant reception team. (2 marks)

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b) Describe the process to be followed when closing down the payment point at the end of the day. (4 marks)

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13 a) State the legal responsibilities of a supervisor when serving non-alcoholic beverages in a restaurant. (2 marks)

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b) Explain the factors that impact on the quality of tea beverages to be served in a restaurant. (3 marks)

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14 a) Describe the factors that will impact on the characteristics of New World red wine. (3 marks)

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