



**6106-002/502 Level 2 Cookery and Service for the
Hospitality Industry – Sample Questions**
Version 1.0 – October 2017

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 **two** different food specific legislations that relate to the preparation and service of food items in a staff canteen.

(2 marks)

b) Explain the potential implications of non-compliance with one of the legislations identified in a).

(4 marks)

2 State **four** job roles available at operative level within a contract catering company.

(4 marks)





3 Describe the impact that web-based technology has had on the fast food industry.

(4 marks)

4 Explain why a restaurant would source asparagus from a local supplier.

(4 marks)





5 State the equipment needed for the service of filtered coffee at the table.

(4 marks)

6 Explain why vegetables are diced in the production of a stew.

(4 marks)





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