



Level 2 Technical Award in Cookery and Service for the Hospitality Industry

Level 2 Cookery and Service for the Hospitality Industry – Theory exam (1)

If provided, stick your candidate barcode label here.

Friday 28 April 2017
09:00 – 11:00

Candidate name (first, last)

First

[illegible]

Last

[illegible]

Candidate enrolment number

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Date of birth (DDMMYYYY)

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Gender (M/F)



Assessment date (DDMMYYYY)

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Centre number

[illegible]

Candidate signature and declaration*

the

- 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 **an fourteen** questions.

- 1 State **four** job roles available at operative level for someone wishing to work for a contract catering company. (4 marks)

- 2 Describe **six** opportunities that staff can benefit from when working for an international hotel company. (6 marks)

- 3 Describe the impact that web-based technology has had on the fast food industry. (6 marks)

- 4 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)

5 Describe how the hospitality industry contributes to the UK economy.

(4 marks)

6

(9 marks)

7 Name **four** food groups with an example of each.

(4 marks)

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

(4 marks)

9 a) Name **four** possible allergens that could be identified in seafood risotto.

(4 marks)

b) Explain the legal responsibilities of restaurants that serve seafood dishes.

(2 marks)

10

(4 marks)

11

(5 marks)

[illegible]

b)

i) Whisking.

(1 mark)

- ii) Folding.

(1 mark)

- iii) Shredding.

(1 mark)

- 12 a) Describe the importance of **each** stage of the service sequence for a dinner service in a fine dining restaurant.

(4 marks)

- b) Explain the importance of the communication skills a waiter should use when interacting with customers.

(2 marks)

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

(4 marks)

- 14 A front of house team needs to prepare for serving a wedding buffet in a marquee for 200 guests.

Discuss the considerations needed to manage the success of the event.

(9 marks)

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