



6106-502 APRIL 2017

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 [grid of boxes]

Last [grid of boxes]

Candidate enrolment number

[grid of boxes]

Date of birth (DDMMYYYY)

[grid of boxes]

Gender (M/F)

[grid of boxes]

Assessment date (DDMMYYYY)

[grid of boxes]

Centre number

[grid of boxes]

Candidate signature and declaration*

[signature box]

If any additional answer sheets are used, enter the additional number of pages in this box. [grid of boxes]

- Please ensure that you staple additional answer sheets to the back of this answer booklet...
• 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...

*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 fourteen questions.

See the latest qualification handbook for the 2018 exams have changed. The content sampled will vary from this paper. The updated test specification.

- 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)

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

(4 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 Describe the factors that customers consider when making menu choices. (4 marks)

11 a) Explain the importance of applying technical skills when preparing and cooking food. (5 marks)

b) Describe the purpose of using the following skills, giving an example of a dish when **each** would be used:

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)
