



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 23 June 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** sub-industries that make up the hospitality industry. (4 marks)

- 2 State **four** employability skills required in the role of a barista. (4 marks)

- 3 Explain the external factors that influence the profitability of a hospitality business. (5 marks)

- 4 Describe how the media influences trends within the hospitality industry. (5 marks)

- 5 a) State **two** ways in which social media is used by the hospitality industry. (2 marks)

- b) Describe the impact of social media on the hospitality industry. (4 marks)

- 6 How does the Weights and Measures Act impact on a Hospitality business? (2 marks)

(9 marks)

This image shows a full page of blank, lined paper. It features approximately 20 evenly spaced horizontal grey lines across its entire width, providing a template for writing or drawing. The margins are consistent on all sides.

- 8 Describe **each** of the following production methods and one situation when **each** would be the **most** suitable production choice.

a) Call order. (2 marks)

b) Cook and hold. (2 marks)

c) Cook chill. (2 marks)

- 9 a) Name one example of a food from **each** of the following identified allergens.

i) Cereals. (1 mark)

ii) Tree nuts. (1 mark)

iii) Crustaceans. (1 mark)

iv) Molluscs. (1 mark)

b) Describe how a restaurant can provide allergen information to meet legal requirements. (4 marks)

10 A hospital is planning a menu.

- a) State **four** factors that need to be considered to meet the dietary needs of patients.

(4 marks)

- b) Explain the importance of **each** factor identified in a).

(4 marks)

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

(4 marks)

12 Explain the benefits of **each** of the following service styles.

a) Single point in a fast food outlet.

(3 marks)

b) Gueridon in a fine dining restaurant.

(3 marks)

13 a) State the glassware used for serving **each** of the following drinks.

i) Champagne.

(1 mark)

ii) Fruit smoothie.

(1 mark)

iii) Brandy.

(1 mark)

b) State the classic accompaniments served with a Gin and Tonic.

(1 mark)

- Discuss the steps that the kitchen team need to take to ensure the function is a success.

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