



6106-502 JUNE 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 23 June 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** 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)



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)
