



**6106-502 MARCH 2018**

**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.

**Wednesday 21 March 2018**  
**13:30 – 15:30**

Candidate name (first, last)

First

Last

Candidate enrolment number

Date of birth (DDMMYYYY)

Gender (M/F)

Assessment date (DDMMYYYY)

Centre number

Candidate signature and declaration\*

• 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 assessment**

- a pen with blue or black ink

**General instructions**

- Use black or blue ball-point pen.
- The marks for questions are shown in brackets.
- This examination contains 15 questions. Answer **all** questions.
- Answer the questions in the spaces provided. Answers written in margins or on blank pages will **not** be marked.
- Cross through any work you do not want to be marked.



1 State **four** supervisory job roles that an operative could be promoted to. (4 marks)

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2 State **four** communication skills required to work in a professional restaurant kitchen. (4 marks)

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3 List **four** types of hotels. (4 marks)

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4 Explain **three** benefits to a customer of staying in a 5 star hotel.

(6 marks)

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7 Discuss the factors to consider when sourcing commodities for a professional kitchen. (9 marks)

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8 a) Give **two** examples of **each** of the following.

i) Poultry.

(2 marks)

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ii) Game.

(2 marks)

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b) Explain **two** quality points when purchasing poultry from a supplier.

(4 marks)

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9 a) Name **two** allergens that can be found in a traditional lemon tart. (2 marks)

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b) Explain the legal responsibilities of chefs when preparing food in relation to allergies. (4 marks)

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10 Explain the safety precautions that should be followed when chopping root vegetables. (6 marks)

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11 Explain **two** benefits of poaching food items.

(4 marks)

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12 State **two** food items that should **not** be served to a Muslim customer.

(2 marks)

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13 State **four** pieces of information that should be recorded when taking a reservation for a restaurant.

(4 marks)

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14 Explain the benefits of using **each** of the following styles of service.

a) Plated service in a fine dining restaurant.

(3 marks)

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b) Buffet service for wedding party.

(3 marks)

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