



**6106-502 JUNE 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.

**Tuesday 19 June 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** types of restaurant. (4 marks)

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2 Describe **four** ways in which the hospitality industry affects employment in the UK. (4 marks)

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3 Explain the key features of a budget hotel. (4 marks)

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4 Explain how a business can comply with the Data Protection Act 1998.

(4 marks)

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5 Explain how restaurant menus have changed as a result of healthy eating trends. (6 marks)

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6 State **four** benefits to a restaurant of using an on-line booking system. (4 marks)

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8 Explain the benefits to a hospital of using convenience products in their food outlets.

(6 marks)

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9 a) State **five** factors to consider when storing pre-prepared raw chicken. (5 marks)

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b) Explain the importance of storing raw foods correctly. (4 marks)

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10 Describe **three** food choices that can be made to help maintain a healthy body. (3 marks)

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11 Explain the consequences of serving a Bakewell tart to a customer with a nut allergy. (4 marks)

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12 Explain the benefits to a restaurant of **each** of the following food production methods.

a) Cook chill.

(2 marks)

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b) Call order.

(2 marks)

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13 State **four** types of spirits.

(4 marks)

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