

Level 1 Professional Cookery (7100-11) Summary of revisions to documentation



August 2014

Dear Colleague

Revisions to 7100-11 Level 1 Professional Cookery

Some revisions have been made to the assessment documentation for the Level 1 7100-11.

A summary of all the revisions made is detailed on the pages that follow.

We have indicated which amendments have been published in the latest versions of the Assessment and Answer Packs.

Please note that the latest changes, dated from April 2014 onwards, will be come into effect from the academic year 2014/15.

Please do not hesitate to contact the Assessment Team if you have any queries or feedback.

Level 1 Professional Cookery (7100-11)

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7100 Level 1 assessment pack

Page/assignment	Amendment	Revision Date & Version
Assessor guidance		August 2014 v2.1
Page 8	The date that City & Guilds will announce which combination of synoptic tests candidates must be assessed against in the following academic year has changed from 1 st June to 15th May each year.	
Pages 13 & 14	Example 3: Craft assessment mark sheet – the weighting and exemplar calculations have been updated.	
Assignment 613 Introduction to professional cookery craft assessment – Assessor Guidance, page 182	The guidance on calculating grades for the practical tasks has been cross-referenced to the tables on the Craft Assessment Mark Sheet. A paragraph has also been added on how to calculate the final overall grade for the practical assessment. In addition, the guidance on ‘Breaks’ has been set out more clearly.	
Assignment 613 Introduction to professional cookery - craft assessment and related guidance	A second set of synoptic C tasks (C3 and C4) have been added to the assessment pack. The overall task weighting for the B and C tasks has changed (in line with L3) so that C1/C3 and C2/C4 are now equally weighted (at 35% each) and the B tasks are now worth 30%.	April 2014 v2.0
Individual practical Task B2 - assessor guidance	The requirement for ‘resting and portioning’ the poultry has been changed to just ‘resting’. (Removing small feathers and singeing the poultry is only if necessary)	
Assignment 602 ‘Developing skills for employment in the catering and hospitality industry’ has replaced Assignments 601 ‘Investigate the catering and hospitality industry’ and 606 ‘Introduction to	Assignment Composition and Assignment Mark Sheet have been updated in line with changes to the tasks. Task A is the same as the original Task B from Assignment 601 (as original Task A from Assignment 601 has been removed), with the exception of the following changes: <ul style="list-style-type: none"> Opening paragraph – ‘comparison’ has changed to ‘description’ and ‘commercial sector and service sector’ have been added. first bullet point, sixth sub-bullet – ‘furnishing’ has been removed 	July 2013 v1.0

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personal workplace skills'	<ul style="list-style-type: none"> • second bullet point has changed to 'one job role and shift patterns' at different specified levels • third bullet point has been removed • fourth bullet 'job roles' has changed to 'levels' <p>Task A grading criteria and the Pro forma – have been adapted accordingly.</p> <p>Task A Assessor Guidance – the second paragraph has been added in.</p> <p>Task B is the same as original Task A from the old Assignment 606.</p> <p>Task C is the same as original Task B from the old Assignment 606.</p> <p>Task D is the same as original Task C from the old Assignment 606.</p>	
Assignments 607-612	Version B short answer tests have been added.	July 2013 v1.0
Assignment 612	Version A short answer test. Q10 – the word 'on' has been added to the end of the question.	July 2013 v1.0

7100 Level 1 answer pack

Page/assignment	Amendment	Revision Date & Version
Assignments 607-612	Version B short answer tests answers have been added.	July 2013 v1.0