

Level 2 Professional Cookery (7100-12) Summary of revisions to documentation



October 2014

Dear Colleague

Revisions to 7100-12 Professional Cookery Level 2

Some revisions have been made to the assessment documentation for the Level 2 7100-12.

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 April 2014, 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 2 Professional Cookery (7100-12)

Summary of revisions to documentation

7100 Level 2 assessment pack

Page/assignment	Amendment	Revision Date & Version
Assignment 707 Prepare and cook stocks, soups and sauces, p87	Task A1 Short answer questions -Version A – the marks for Q3a-c have been corrected from 1 mark each to 3 marks each.	October 2014 v2.3
Appendix A Practical assessment overview	Task B1, B2 and C1 Dish E have been revised to align with the dish details within Assessment 717 – craft assessment module.	September 2014 v2.2
Assessor guidance 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.	August 2014 v2.1
Pages 14 & 15	Example 3: Craft assessment mark sheet – the weighting and exemplar calculations have been revised	
Assessment 702 Developing skills for employment in the catering and hospitality industry- Task A Assessor Guidance, page 31	A paragraph has been added to the Task A assessor guidance providing the option for centres outside the UK to contextualise the task for the country where the qualification is being delivered.	
Assignment 717 Professional cookery - craft assessment		
Task C1 p178 Task C3 p180 Assessor Guidance, page 196	The guidance on ' Breaks ' has been set out more clearly. An optional break of up to 15 minutes may be agreed during the practical assessments and will be included as part of the assessment time.	
Assessor Guidance, page 196	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.	

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<p>Practical B task Assessor Guidance, pages 197-200</p>	<p>The portion references for Tasks B3, B5 and B6 have been amended to align with the number of portions stated in the Task section (two portions to be presented).</p>	
<p>Assignment 717 Professional cookery - craft assessment, page 173 onwards</p>	<p>A second set of synoptic C tasks (C3 and C4) have been added to the assessment pack.</p> <p>The related assessor guidance and recording forms for the craft assessment have also been updated.</p> <p>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%.</p>	<p>April 2014 v2.0</p>
<p>Synoptic test C1/ C3 assessor guidance, page 194</p>	<p>To assist with the timetabling of resources, centres may split Task C1/C3 into two sessions; one session for preparation and a second session for cooking. These sessions can be split either on the same day or overnight. Centres are not allowed to split the C2/C4 task into two sessions. Please see guidance on Time limits and synoptic test scheduling section under the craft assessment for further details.</p>	
<p>Synoptic test C1 Dish D – assessor guidance, page 202</p>	<p>The re-sit time for this task has been amended from 90 to 60 minutes (in line with the dish resit time stated in Appendix A Practical Assessment Overview)</p>	
<p>Assignment 702 'Developing skills for employment in the catering and hospitality industry' has replaced Assignments 701 'Investigate the catering and hospitality industry' and 706 'Applying workplace skills'</p>	<p>Assignment Composition and Assignment Mark Sheet have been updated in line with changes to the tasks.</p> <p>Task A is the same as the original Task A from Assignment 701, with the exception of the following changes:</p> <ul style="list-style-type: none"> • first bullet point – 'structure' has been removed • second bullet point has been removed • third bullet point has been removed • last bullet on key influences has been replaced by bullets on 'professional associations' and 'legal requirements' <p>Task A grading criteria – have been adapted accordingly</p> <p>Task B is the same as original Task A from the old Assignment 706 (as original Task B from Assignment 701 has been removed).</p>	<p>July 2013 v1.0</p>

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	<p>Task C is the same as original Task D from the old Assignment 706 (as original Task B from Assignment 706 has been removed).</p> <p>Task D is the same as original Task C from the old Assignment 706.</p> <ul style="list-style-type: none"> A bullet on the 'purpose of a PDP' has been added. 	<p>July 2013 v1.0, continued</p>
Assignments 707-716	Version B short answer tests have been added.	

7100 Level 2 answer pack

Page/assignment	Amendment	Revision Date & Version
Assignment 707 Prepare and cook stocks, soups and sauces, p10	Task A1 Short answer questions -Version A – Q3-the lettering has been corrected from 3a, a, c to 3a, b, c.	October 2014 v1.1
Assignments 707-716	Version B short answer tests answers have been added.	July 2013 v1.0