# 7103 Level 1 Professional Food and Beverage Service Summary of revisions to assessment documentation



October 2014

Dear Colleague

#### **Revisions to 7103 Level 1 Professional Food and Beverage Service**

Some revisions have been made to the assessment requirements for the 7103 at Level 1.

A summary of all the revisions to date 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 do not hesitate to contact the Assessment team if you have any queries or feedback.

# 7103 Level 1 Professional Food and Beverage Service Summary of revisions to assessment documentation



### 7103 Level 1 Assessment pack

Page/assignment	Amendment	Revision Date & Version
Assignment 108 Food and beverage service skills	Task B Grading criteria: Individual candidate checklist (p132) – the missing Distinction tick box for 'organised and presented utensils, equipment and sundries to match the flow of service' has been added. The lines between the grading criteria have been put in bold to indicate the groupings more clearly.	October 2014 v1.3
	<b>Multiple candidate checklist</b> (p133) The lines between the grading criteria have been put in bold to indicate the groupings more clearly.	
Assignment 105 Understand menus	Task A Version B - Menu. The 'lentil dhal' dish has been added back onto the menu.	August 2013 v1.2
Assignment 102 'Developing skills for employment in the catering and hospitality industry' has replaced Assignments 101 'Investigate the catering and hospitality industry' and 106 'Introduction to personal workplace skills'	<ul> <li>Assignment Composition and Assignment Mark Sheet have been updated in line with changes to the tasks.</li> <li>Task A is the same as the original Task B from Assignment 101 (as original Task A from Assignment 101 has been removed), with the exception of the following changes:</li> <li>Opening paragraph – 'comparison' has changed to 'description' and 'commercial sector and service sector' have been added.</li> <li>first bullet point, sixth sub-bullet – 'furnishing' has been removed</li> <li>second bullet point has changed to 'one job role and shift patterns' at different specified levels</li> <li>third bullet point has been removed</li> <li>fourth bullet 'job roles' has changed to 'levels'</li> <li>Task A grading criteria and the Pro forma – have been adapted accordingly.</li> <li>Task A Assessor Guidance – the second paragraph has been added in.</li> <li>Task B is the same as original Task A from the old Assignment 106.</li> </ul>	July 2013 v1.1

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Assignment 105	Task A Version B (short answer questions) -	July 2013	
Understand menus	Menu. The last item under the second course has	v1.1	
	been changed (from 'lentil dhal')		

## 7103 Level 1 answer pack

Page/assignment	Amendment	Revision Date & Version
Assignment 105 Understand menus	Task A Version B - Menu. The 'lentil dhal' dish has been added back into the relevant answers.	August 2013 v1.2
Assignment 105 Understand menus	<b>Task A Version B -</b> Menu. The 'lentil dhal' dish has been replaced in the assessment pack has also been updated in the answer pack. 'Steamed pudding' has been added as an acceptable answer in the 4 <sup>th</sup> column.	July 2013 v1.1