

Level 2 General Patisserie and Confectionery (7120-22) Summary of revisions



August 2014

Dear Colleague

7120-22 General Patisserie and Confectionery Level 2 – replacement programme for 7120-12

The L2 7120 General Patisserie and Confectionery qualification has been reviewed and revised.

The assessment format has been revised in line with 7100 Professional Cookery so that all the practical assessments are now contained in one practical assessment (craft) module which follows on from the short answer questions (A tasks).

Some of the individual practical tasks remain as **B tasks**, while others have been grouped into a synoptic test format and will be carried out and assessed in one overall sitting as a **C task**.

There are two versions of the synoptic task - C2 and C4. Each year on **15th May**, City & Guilds will announce which version of the synoptic test candidates must be assessed against in the following academic year.

In addition to the revised assessment structure, there have been some changes to the assessment content.

All the revisions are listed on the pages that follow.

Please note that candidates should be registered on this new programme of study from the academic year 2014/15.

Please do not hesitate to contact Assessment Team 1 if you have any queries or feedback.

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7120-22 Level 2 assessment pack

Page/assignment	Amendment	Revision Date & Version
Assessment 862 Professional Patisserie and Confectionery craft assessment Assessor Guidance, page		August 2014 v1.1
Assessor Guidance, page 52	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 52	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.	
Assessor guidance	The general guidance at the front of the pack has been updated to reflect the revisions to the practical assessments.	June 2014 v1.0
Assessments 213 – 216 Tasks A1-A4	Version Bs of the short answer question tests have been added in.	

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Assessment 862

Professional Patisserie and Confectionery - craft assessment, page 101 onwards

All practical assessments are now contained within the craft assessment module.

June 2014 v1.0,
continued

Some of the B tasks have been grouped together and moved into the synoptic C tasks. There are two versions of the synoptic task - C2 and C4 (pls see covering letter).

The assessment results for Tasks A, B and C have been put into a single mark sheet.

- The short answer test (Task A) results are still marked individually as Pass/Fail
- The practical B and C tasks are both graded (Pass/Merit/Distinction) and an overall grade for the practical (craft) assessment module is then calculated, as set out on the mark sheet.

The adapted recording forms are also now all contained within the craft assessment module.

The general assessor guidance on the practical assessments has been revised in line with the changes to the assessment structure.

All the practical (B and C) task numbers have been re-numbered.

Task B4

The tart dish has changed **from** tarte tatin **to** tarte au citron and the related assessor guidance revised.

7120-22 Level 2 answer pack

Page/assignment

Amendment

Revision Date & Version

Assessments 213 –
216 Tasks A1-A4

Version Bs of the short answer question answers have been added in.

June 2014 v1.0
