

Levels 1-3 NVQs in Hospitality/Professional Cookery (7131/2/3) - Revised UPK tests (Version 1.3)

January 2011

Dear Colleague

Revised versions of Hospitality UPK tests (7131, 7132, and 7133)

Please note that the 7131/2/3 Hospitality NVQ underpinning knowledge (UPK) tests have been updated, as outlined below.

Additional UPK tests

The following UPK tests have now been added in:

LEVEL 1

Unit 130 - Communicate in a business environment (1FOH3)

Unit 131 - Make and receive telephone calls (1FOH4)

Unit 142 – Solve business problems (1FOH10)

LEVEL 2

Unit 144 - Prepare meals for distribution (1PR23)

Unit 145 - Prepare meals to meet relevant nutritional standards set for school meals (1PR26)

Unit 234 - Prepare and cook food to meet the requirements of allergy sufferers (2PR25)

Unit 248 - Liaise with care team to ensure that an individual's nutritional needs are met (2PR22)

Unit 255 - Produce documents in a business environment (2FOH5)

Unit 256 - Use office equipment (2FOH6)

Unit 257 - Communicate in a business environment (2FOH7)

Unit 259 - Store and retrieve information (2FOH10)

Unit 262 - Modify the content of dishes (2PR24)

Unit 273 - Promote additional services or products to customers (2GEN6)

Unit 274 - Deal with customers across a language divide (2GEN7)

Unit 299 - Prepare, operate and clean specialist food preparation and cooking equipment (2PR21)

Revisions to existing UPK tests

Following feedback from centres some revisions have been made to the existing UPK tests. A summary of revisions that have been made is detailed on the pages that follow.

The updated Assessment and Answer Packs (Version 1.3) for all levels are now available to download from the City & Guilds website. Please note that the passwords have not changed.

We would recommend that you replace any previous versions you have with these ones to ensure you have the latest content.

I would like to take this opportunity to apologise for any inconvenience this has caused. Please do not hesitate to contact myself, one of my team or email the catering inbox at catering@cityandguilds.com if you need any further clarification.

Yours faithfully

Charlotte Belchamber
Assessment Manager
charlotte.belchamber@cityandguilds.com

SUMMARY OF REVISIONS

7131 Level 1 assessment pack (Version 1.3)

Test	Amendment
Unit 101 Maintain a safe, hygienic and secure working environment (1GEN1)	K5 - option 'c' 'immediately' removed as is also in the question stem K6 - option 'b' changed.

7132 Level 2 assessment pack (Version 1.3)

Test	Amendment
Unit 203 Maintain food safety when storing, preparing and cooking food (2GEN3)	K28 - whole question amended. K54 - option 'b' amended to cooling 'rack'.

7133 Level 3 assessment pack (Version 1.3)

Test	Amendment
Unit 332 Prepare fish for complex dishes (3FP1)	K7 - stem amended to salmon 'darne'. K7 - whole question replaced. K10 - option 'd' changed. K11 - temperature ranges amended.
Unit 337 Cook and finish complex fish dishes (3FC1)	K4a - whole question amended. K5 - option 'a' changed. K11 - option 'c' changed.
Unit 348 Prepare cook and finish complex pastry products	K4a - option 'b' changed. K7 - temperature ranges amended. K8 - whole question replaced. K12 - temperature ranges amended.
Unit 353 Prepare cook and finish dressings and cold sauces (3FPC11)	K5 - whole question replaced. K10 - whole question replaced. K12 - whole question replaced.
Unit 354 Prepare, cook and finish complex hot desserts (3FPC12)	K7 - the answer 'b' has been amended to 'On the stove then in the oven' K10 - option 'b' has been amended to 'Serve smaller portions'

7133 Level 3 answer pack (version 1.3)

Test	Amendment
Unit 343 Prepare cook and finish complex hot sauces	K13 - the answer key has been changed to 'a'.
Unit 348 Prepare cook and finish complex pastry products	K7- the answer key has been changed to 'c'.
Unit 354 (3FPC12) Prepare, cook and finish complex hot desserts	K5 - the answer key has been changed to 'd'.