

# Level 2 NVQ in Hospitality/Professional Cookery (7132) Summary of revisions to the UPK tests



June 2016

Dear Colleague

## **Revisions to L2 Hospitality UPK tests (7132)**

Following further feedback from centres, some additional revisions have been made to the UPK tests.

A summary of all the revisions made from January 2011 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.

I would like to take this opportunity to apologise for any inconvenience this has caused.

Please do not hesitate to contact us if you have any queries or feedback.

Assessment Team

# Level 2 NVQ in Hospitality/Professional Cookery (7132)

## Summary of revisions to the UPK tests

### 7132 Level 2 assessment pack

Test	Amendment	Date
Unit 245 Prepare, cook and finish basic pastry products (2FPC10)	K4/K7 – description of spoon in ‘a’, ‘b’ and ‘d’ updated	Feb 2016 (v1.6)
Unit 203 Maintain food safety when preparing, storing and cooking food (2GEN3)	K17 – options ‘a’ and ‘b’ changed.	Jan 2013 (v1.5)
	K17 – option ‘d’ changed.	Mar 2012 (v1.4)
	K50 - question amended.	
	K28 - whole question amended. K54 - option ‘b’ amended to cooling ‘rack’.	Jan 2011 (v1.3)
Unit 204 Maintain food safety when storing, holding and serving food (2GEN4)	<p><b>Missing questions for K1-K5 added in and subsequent knowledge statements re-numbered accordingly.</b> NB The revised test was, in the interim, available to download on the 7131 &amp; 7132 web pages.</p> <p>The question added for K4 ‘State why hazards are more important than others in terms of food safety’ has been replaced.</p> <p>The question for K31 ‘State why food must be put into the correct storage area’ has been replaced.</p> <p>The question for K46 ‘State the holding temperature and times that must be used for food’ has been amended.</p>	Mar 2012 (v1.4)
Unit 212 Serve alcoholic and soft drinks (2BS2)	K1/K2 – question has been replaced.	Mar 2012 (v1.4)
Unit 292 Produce basic cakes, sponges and scones (2PR13)	K10 – option ‘d’ changed.	Mar 2012 (v1.4)
Unit 144; Unit 145; Unit 234; Unit 248; Unit 255; Unit 256; Unit 257; Unit 259; Unit 262; Unit 273; Unit 274; Unit 299	These UPK tests added to pack.	Jan 2011 (v1.3)

# Level 2 NVQ in Hospitality/Professional Cookery (7132)

## Summary of revisions to the UPK tests

### 7132 Level 2 answer pack

Test	Amendment	Date
Unit 204 Maintain food safety when storing, holding and serving food (2GEN4)	K4 – answer key changed from ‘C’ to ‘B’.	May 2016 (v1.6)
Unit 203 Maintain food safety when preparing, storing and cooking food (2GEN3)	K29 - answer key has been amended from ‘B’ to ‘A’.	Jan 2013 (v1.5)
Unit 204 Maintain food safety when storing, holding and serving food (2GEN4)	<p><b>Missing questions for K1-K5 added in and subsequent knowledge statements re-numbered accordingly.</b></p> <p>The answer key for the replacement K4 question is ‘A’ (see Assessment Pack above).</p> <p>K46 – answer key changed from ‘C’ to ‘B’.</p>	Mar 2012 (v1.4)
Unit 212 Serve alcoholic and soft drinks (2BS2)	K21 answer key changed from ‘A’ to ‘B’.	Mar 2012 (v1.4)
Unit 246 Prepare, cook and finish basic cakes, sponges, biscuits and scones	K5/K7 answer key changed from ‘D’ to ‘C’.	Mar 2012 (v1.4)
Unit 271 Complete kitchen documentation (2P&C1)	K1 answer key changed from ‘B’ to ‘A’.	Mar 2012 (v1.4)
Unit 144; Unit 145; Unit 234; Unit 248; Unit 255; Unit 256; Unit 257; Unit 259; Unit 262; Unit 273; Unit 274; Unit 299	Answers for these new UPK tests added to pack.	Jan 2011 (v1.3)