



7178-521 JUNE 2018

Level 2 Technical Certificate in Food Preparation and Service (450)

Level 2 Food Preparation and Service – Theory exam

If provided, stick your candidate barcode label here.

Thursday 14 June 2018
09:30 – 12:10

Candidate name (first, last)

First

Last

Candidate enrolment number

Date of birth (DDMMYYYY)

Gender (M/F)

Assessment date (DDMMYYYY)

Centre number

Candidate signature and declaration*

• If any additional answer sheets are used, enter the additional number of pages in this box.

• Please ensure that you **staple** additional answer sheets to the **back** of this answer booklet, clearly labelling them with your full name, enrolment number, centre number and qualification number in BLOCK CAPITALS.

• All candidates need to use a **black/blue pen**. **Do not** use a pencil or gel pen.

• If provided with source documents, these documents **will not** be returned to City & Guilds, and will be shredded. **Do not** write on the source documents.

***I declare that I had no prior knowledge of the questions in this assessment and that I will not divulge to any person any information about the questions.**

You should have the following for this examination

- a pen with black or blue ink

General instructions

- Use black or blue ball-point pen.
- The marks for questions are shown in brackets.
- This examination contains **15** questions. Answer **all** questions.
- Answer the questions in the spaces provided. Answers written in margins or on blank pages will **not** be marked.
- Cross through any work you do not want to be marked.



4 List **six** job roles commonly found in a professional kitchen. (6 marks)

5 It is important to consider sustainability factors in the hospitality industry.
Explain the term 'Carbon Footprint'. (5 marks)

6 State **four** characteristics to consider when choosing a knife. (4 marks)

7 List **four large** pieces of equipment commonly found in a restaurant bar. (4 marks)

8 Describe the characteristics of the following knives and their usages.

a) Palette Knife.

(2 marks)

b) Paring Knife.

(2 marks)

c) Serrated Knife.

(2 marks)

9 List **four** items commonly used to garnish soups.

(4 marks)

10 List **four** different types of **root** vegetables.

(4 marks)

11 Describe the following cooking methods when using poultry.

a) Frying.

(3 marks)

b) Roasting.

(3 marks)
