



7178-521 MARCH 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.

Tuesday 13 March 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.



- 1 State **four** unhygienic personal behaviours that must be avoided when working in a professional kitchen. (4 marks)

- 2 State **three** types of common injuries that can occur in the hospitality industry. (3 marks)

- 3 Explain **three** methods of controlling, preventing or eliminating pest infestations. (5 marks)

4 List **six** key pieces of legislation that applies to hospitality establishments. (6 marks)

5 Describe the roles and responsibilities of a Kitchen Porter in a professional kitchen. (5 marks)

6 State **four** cutting techniques that can be done using a **paring** knife. (4 marks)

7 List **four** different types of oven commonly used in a professional kitchen. (4 marks)

8 Describe **six** characteristics of a Deep Fat Fryer. (6 marks)

9 List **four** types of eggs commonly used in a professional kitchen. (4 marks)

10 Give **four** different methods of cooking pasta. (4 marks)

11 Describe the following cooking methods when using vegetables.

a) Blanching.

(3 marks)

b) Boiling.

(3 marks)

12 List **four** items required for laying a table in preparation for service.

(4 marks)

13 State **four** different methods of taking payment.

(4 marks)

14 Describe the characteristics of room service.

(6 marks)

- 15 A restaurant owner is looking to refurbish the kitchen and dining room prior to reopening in early August next year and has asked the staff advice on kitchen and front of house equipment.

The kitchen and restaurant will have new small and large equipment fitted and will upgrade to an electronic EPOS payment system.

Discuss the factors that kitchen and front of house staff will need to consider when suggesting what equipment should be installed.

(15 marks)
