

7178-20 Level 2 Technical Certificate in Food Preparation and Service (450)

2019

Qualification Report

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Introduction

This document has been prepared by the Chief Examiner and Principal Moderator; it is designed to be used as a feedback tool for centres in order to enhance teaching and preparation for assessment. It is advised that this document is referred to when planning delivery and when preparing candidates for City & Guilds Technical assessments.

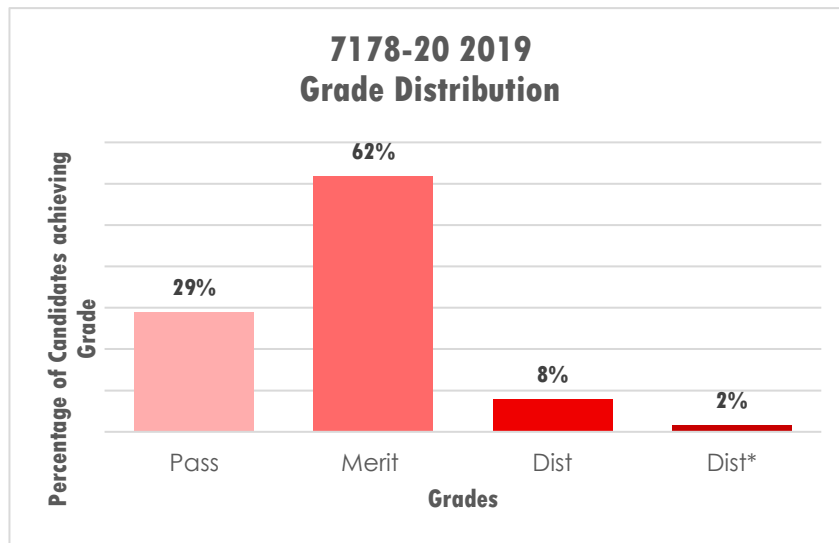
This report provides general commentary on candidate performance in both the synoptic assignment and theory exam. It highlights common themes in relation to the technical aspects explored within the assessment, giving areas of strengths and weakness demonstrated by the cohort of candidates who sat assessments in the 2019 academic year. It will explain aspects which caused difficulty and potentially why the difficulties arose.

The document provides commentary on the following assessments:

- 7178-021/521 Level 2 Food Preparation and Service – Theory exam
 - March 2019 (Spring)
 - June 2019 (Summer)
- 7178-022 Level 2 Food Preparation and Service – Synoptic Assignment

Qualification Grade Distribution

The approximate grade distribution for this qualification is shown below:



Please note City & Guilds will only report qualification grades for candidates who have achieved all of the required assessment components, including Employer Involvement, optional units and any other centre assessed components as indicated within the Qualification Handbook. The grade distribution shown above could include performance from previous years.

Theory Exam

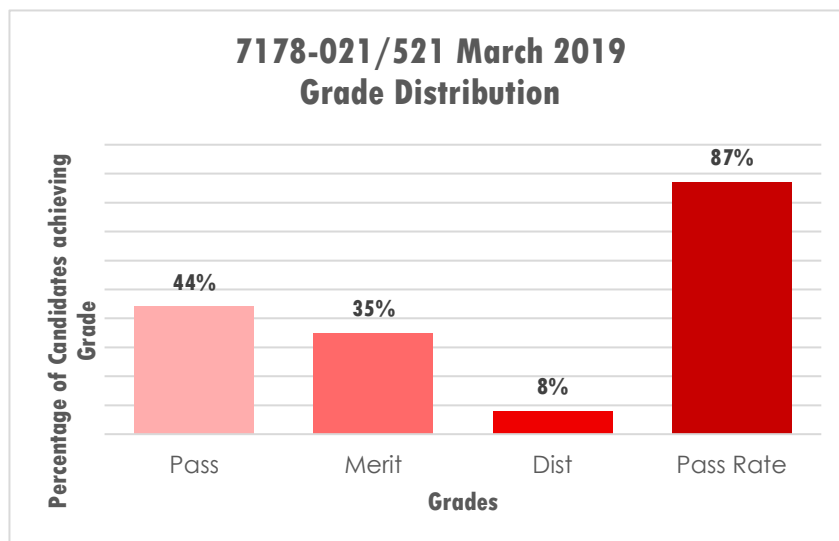
Grade Boundaries

Assessment: 7178-021/521
Series: March 2019 (Spring)

Below identifies the final grade boundaries for this assessment, as agreed by the awarding panel:

Total marks available	80
Pass mark	33
Merit mark	44
Distinction mark	55

The graph below shows the approximate distributions of grades and pass rate for this assessment:

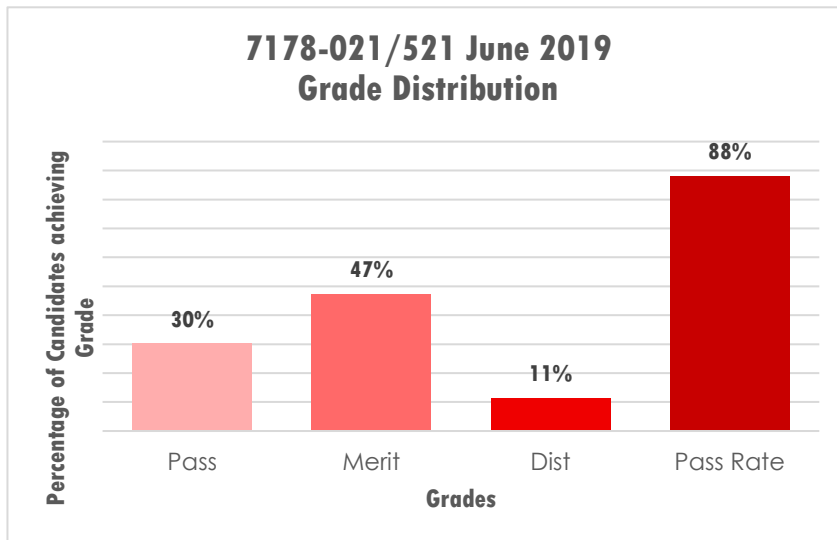


Assessment: 7178-021/521
Series: June 2019 (Summer)

Below identifies the final grade boundaries for this assessment, as agreed by the awarding panel:

Total marks available	80
Pass mark	34
Merit mark	44
Distinction mark	55

The graph below shows the approximate distributions of grades and pass rate for this assessment:



Chief Examiner Commentary

7178-021/521 Level 2 Food Preparation and Service - Theory exam

Series 1 – March 2019

March 2019 saw the third cohort of entries for the 7178-20 externally set and marked examination. The paper produced a broad range of marks achieved for this question paper showing that the paper differentiated across candidates.

Those candidates achieving the higher range of marks showed evidence of reasoning and justification, as well as the recall of knowledge and understanding across all the units. These candidates also showed breadth and depth in their responses across both the front of house and cookery questions.

The majority of candidates were able to gain marks on questions assessing the tools and equipment required in a restaurant or bar.

Those candidates achieving the lower range of marks often missed marks due to not reading the question accurately or due to their lack of understanding of the subject being assessed. Where candidates scored lower marks on the AO2 style questions, it was because their answers lacked the depth and breadth required or it appeared they did not know the answer and guessed. Where the question required candidates to 'explain' or 'describe' some candidates either stated single-word answers or listed responses rather than fully expanding on their identified points. In some cases, candidates did not attempt to answer the question and left it blank.

Most candidates achieving a lower overall mark were able to demonstrate some knowledge across the paper which seemed to be contextualised from the candidate's workplace or previous experience within a professional kitchen or a restaurant. These candidates would benefit from considering factors in the wider hospitality environment and the roles and equipment used within the kitchen.

Although spelling and grammar are not specifically marked in these examinations, for the majority of candidates achieving a lower overall mark, many technical terms were misspelt throughout the exam.

Extended response

This question allows candidates to showcase their breadth and depth of knowledge of the qualification and apply it to the given context, in this case it was discussing the factors that the kitchen and front of house staff will need to consider in planning a wedding booking. The candidates were provided with scenario and an outline of the types of dishes that would be served to the guests.

Most responses considered some of the main factors that derive from this but would only focus on two or three points such as the type of event, allergens, food safety, health and safety. In order to have gained further marks, more of the appropriate and relevant factors should have been considered. Many of the candidates who achieved a lower mark for this AO4 question did not consider the menu and its appropriateness for the event. Those responses which did gain higher marks provided some logical and thoughtful points which were explained and justified such as equipment, storage, menus, staffing, cost and resource considerations. There were cases where candidates were unable to demonstrate their breadth of knowledge but focused in on a small aspect of the question where they could. However, little marks could be given in such instances.

Series 2 – June 2019

Overall, performance in the June 2019 paper showed a slight improvement in responses to AO1 and AO2 questions compared to previous series. Candidates, in the main, showed some knowledge of front of house and kitchen, where in the past this has been limited to one. There was a broad range of total marks achieved for this question paper showing that the paper differentiated across candidates. The majority of candidates were able to answer all the questions in some manner but did not fully achieve the marks available.

Candidates achieving the higher marks showed evidence of knowledge and understanding from across all units and were able to apply reasoning and justifications to their responses. Good understanding of how control measures maintain health and safety (unit 201) was demonstrated, along with good knowledge of types of dried pasta (unit 204) and preparing items for service (unit 207).

Those achieving lower marks, tended not to expand their answers to AO2 questions. For AO1 questions, responses were limited and did not demonstrate the required depth of knowledge to access the higher marks.

Candidates' knowledge of a specific hospitality establishment services was limited (unit 202), with responses often being repetitive. They also struggled to demonstrate knowledge of service styles (unit 207).

Candidates would benefit from practising exam techniques. They need to be encouraged to spend time reading the questions thoroughly. Candidates often missed marks due to not reading the question accurately or by not answering the question according to the command verb used.

Although spelling and grammar are not specifically marked in these examinations, for the majority of candidates achieving a lower overall mark, many technical terms were misspelt throughout the exam.

Extended response

This question did allow candidates to showcase their knowledge and understanding from across the qualification.

As with the March 2019 series, most responses considered some of the main factors but candidates tended to only focus on two or three points such as bar service, equipment needed, allergens, food safety and health and safety. Where candidates were unable to demonstrate their breadth of knowledge, they focused on a small aspect of the question, limiting opportunity to achieve higher marks.

To gain further marks, candidates need to consider additional factors that are more appropriate and relevant to the given scenario.

For those achieving higher marks, responses included some logical and considered points, such as equipment, storage, menus, staffing, cost and resources. The points were explained and justified.

Synoptic Assignment

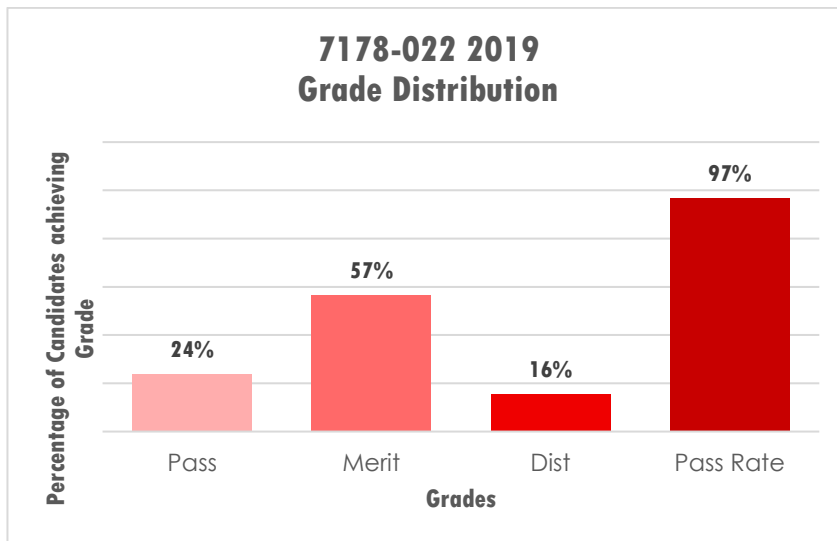
Grade Boundaries

Below identifies the final grade boundaries for this assessment, as agreed by the awarding panel:

Assessment: 7178-022
Series: 2019

Total marks available	60
Pass mark	24
Merit mark	34
Distinction mark	45

The graph below shows the approximate distributions of grades and pass rate for this assessment:



Principal Moderator Commentary

The synoptic assignment covered a broad range of topics across the qualification with a focus on both the cookery and service elements, the related Food safety and Health and Safety considerations. Candidates were required to recall knowledge and demonstrate understanding by applying theory to practice, bringing it all together and attending to detail to meet the assignment brief.

Assessment Objectives

A01 - A good range of knowledge from across the qualification was demonstrated by candidates through the completion of task 1 and the planning documents. Some candidates appeared to lack knowledge on Food Safety and Health and Safety in particular for the food service element.

A02 – Understanding across the content was shown by the candidates through their planning for the cookery/service tasks and evaluation of outcomes. There were some gaps in the understanding of allergens resulting in a number of inaccuracies. Planning documents produced for task 1 were not always used or updated with annotations during the practical. This would have provided further evidence of understanding and could be used to support writing the evaluation.

It appears candidates do not fully understand the evaluation process and in the main gave a description of what they did rather than identifying strengths and areas for improvement for the dishes produced, kitchen performance and service skills.

A03 – Candidates demonstrated a range of practical skills for both the cookery and service assessments. There were examples where candidates performed stronger in one of the areas but overall were able to demonstrate the expected skills level for the qualification.

Where candidates had completed and followed detailed plans, they were generally more successful in the practical tasks by applying theory to practice.

Candidates produced the required dishes with examples of individuality shown through presentation styles.

Table layouts for the service element varied from a simple layout to full table d'hôte, which enabled candidates to demonstrate attention to detail through symmetry.

A04 – The practical elements of the assessment enabled candidates to demonstrate bringing it all together which often highlighted any omissions in planning and errors in timings. Whilst candidates had the opportunity to put planning into practice and evaluate the outcomes, opportunities to use a range of data sources to analyse their performance were missed.

A05 – Where candidates attended to a high level of detail in the planning tasks, they were more successful in the cookery and service practical elements and subsequently awarded higher marks.

It was apparent that when candidates did not consider all aspects of the planning process, key requirements were often overlooked and in some cases more attention was paid to the cookery rather than the service element.

Best Practice to Centres

- Centres must ensure that task instructions are followed carefully as specific guidance is included around each task.
- Centres must ensure that evidence is labelled.
- Centres must ensure photographic evidence is clear and supports the judgement being made in relation to the comments recorded.
- Centres must ensure practical observation forms include sufficient detail on both cookery and service tasks. Appropriate language must be used to support the marks allocated.
- If templates for planning and the evaluation are provided, they must not restrict the candidate's opportunity to demonstrate knowledge, understanding and skills.