

7178-20 Level 2 Technical Certificate in Food Preparation and Service – Theory Exam

March 2020

Examiner Report

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Introduction

This document has been prepared by the Chief Examiner, it is designed to be used as a feedback tool for centres to use in order to enhance teaching and preparation for assessment. It is advised that this document be referred to when preparing to teach and then again when candidates are preparing to sit examinations for City & Guilds Technical qualifications.

This report provides general commentary on candidate performance and 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 the **March 2020** examination series. It will explain aspects which caused difficulty and potentially why the difficulties arose, whether it was caused by a lack of knowledge, incorrect examination technique or responses that failed to demonstrate the required depth of understanding.

The document provides commentary on the following assessment;
7178-021/521 Level 2 Food Preparation and Service – Theory exam

Theory Exam – March 2020

Grade Boundaries and distribution

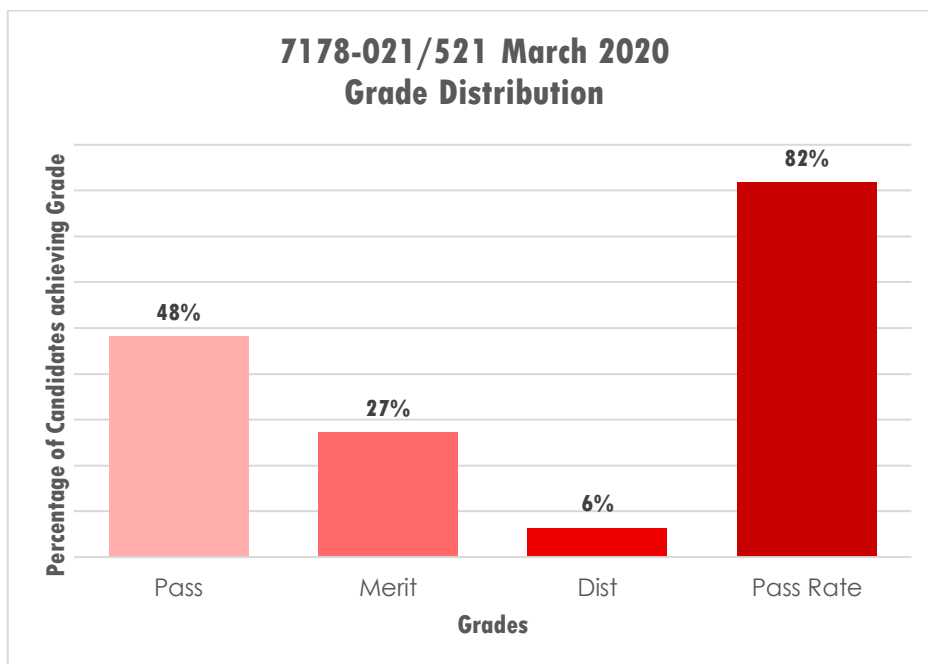
Assessment: 7178-021/521

Series: March 2020

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

Total marks available	80
Pass mark	33
Merit mark	51
Distinction mark	55

The graph below shows the approximate distribution of grades and pass rates for this assessment:



Chief Examiner Commentary

General Comments on Candidate Performance

Assessment component: 7178-021/521

Series 1 - March 2020

Overall, performance in the March 2020 paper showed a slight improvement in responses to AO1 questions compared to previous series. There was comparability between the paper and the March and June 2019 papers, with questions set at a similar level, covering the same topics, and enabling a fair examination comparison between series. There were no questions in this series which were easier or more difficult than previous series.

Candidates mainly showed a balance of knowledge of both front of house, and kitchen, where in the past this has been limited to one or the other. 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, however, there was a weakness in the responses to AO1 food safety questions, in terms of the employee's responsibility, so 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 the importance of good menu knowledge (unit 207) was demonstrated, along with good knowledge of the classification of vegetables (unit 204), and the correct storage of dry goods (unit 201).

Those achieving lower marks tended not to expand their answers to AO2 and AO4 questions, or often were repetitive in their responses, or did not read the question correctly and thus their responses were incorrect. For AO1 questions, responses were limited or guessed and did not demonstrate the required depth of knowledge to access the higher marks. Candidates' knowledge of employee food safety responsibilities was limited (unit 201), with responses often being guessed. They also struggled to demonstrate knowledge of correctly finishing and garnishing pasta dishes (unit 204).

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.

The extended response question did allow candidates to showcase their knowledge and understanding from across the qualification.

Most responses provided a basic 3 course menu but often there was little consideration of parameters such as the customer's menu requirements and responses, with candidates tending to only focus on two or three points such as seasonality of ingredients, having a sea themed menu, and allergens. Where candidates were unable to demonstrate their breadth of knowledge, they focused on a narrow aspect of the question, limiting the 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 price, equipment, storage, menus, staffing, cost and resources. The points were explained and justified, and linked back to the overall brief.