

7178-021/521 – Level 2 Food Preparation and Service – Theory exam (1)

March 2022

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 2022** 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 (1)

Theory Exam – March 2022

Grade Boundaries and distribution

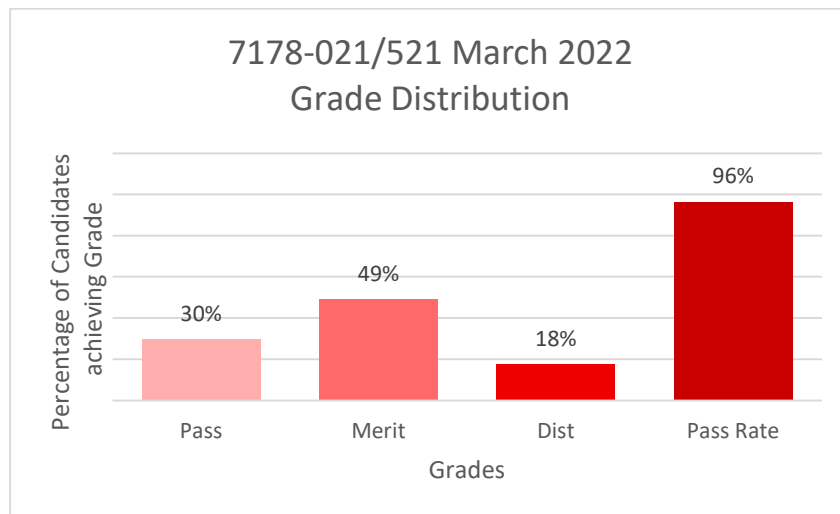
Assessment: **7178-021/521**

Series: **March 2022**

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 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)

The March 2022 series is the fourth year of delivery for the 7178-021 which has allowed centres to become more familiar with the type of examination, allowing them to focus their delivery around sound examination techniques suitable for candidates sitting this exam.

The questions across the paper covered a broad range of topics across the qualification and considered a range of both recall and knowledge questions and involved candidates to think how theory is applied in a practical term. The paper covered a balance of both front of house and kitchen questions which provided candidates the opportunity to be differentiated.

There was an improvement on previous years in the overall number of candidates achieving pass and distinction grades in the paper. However, there was still a limited number of candidates able to demonstrate the depth, breadth and recall of knowledge and understanding required to be able to achieve an overall distinction grade result. The paper produced a broad range of marks from candidates which demonstrates that the level of candidate's knowledge and understanding varied with their responses.

There were a small number of questions that allowed differentiation between candidates and were able to stretch and challenge the candidate's responses. A typical example of a differentiation question was demonstrated in the topic areas of 'Sustainability considerations' and 'Store and maintain tools and small equipment'.

Overall, AO1 questions were answered well and did not pose an issue with most candidates. However, there was an element of guessing in some of the lower scoring responses, with candidates often missing marks, in some cases it was evident that the candidates did not fully read or understand what the subject/topic was asking them.

The topic areas of 'Impact of trends and developments on the hospitality industry' and 'Finish vegetables using different finishing methods' did pose an issue for some candidates.

The majority of the responses for the topic area covering 'Impact of trends and developments on the hospitality industry' were unable to articulate what developments had recently impacted the hospitality industry.

AO1 questions within the paper that focused around the kitchen/cookery elements did pose an issue with some candidates. It was evident that some candidates that had performed well in the AO1 front of house/service questions were not able to apply the same level of knowledge and understanding within the kitchen/cookery questions.

Responses to AO2 questions with the command verb 'describe' or 'explain' were answered in the majority well throughout the paper, however, there were examples of repetition in a number of the candidate's responses, which prevented maximum marks being awarded. Further marks could have been awarded if candidates had expanded a little more on some of their responses. Often, candidates who scored low marks did not use the appropriate basic technical knowledge expected of candidates working at this level.

The extended response question (AO4) allowed candidates to showcase their breadth and depth of knowledge of the qualification and apply it to the given context. Some candidates struggled with the extended response question, where their response lacked the structure and breadth and depth expected at this level and only focused on a limited area of the consideration of front of house

service within the scenario. Therefore, marks in the higher bands were unable to be awarded in such instances. However, some of the overall higher scoring candidates who performed well throughout the paper, provided some very detailed responses in their extended response, that showed breadth and depth and covered a wide range of the indicative content. Overall, it was evident that the extended response question (AO4), allowed differentiation between candidates as marks were awarded ranging from the bottom of band 1 to the top of band 3.

In supporting further examination series, Centres should focus on continuously developing exam techniques with their candidates. This should include increasing the candidates understanding on interpreting command verbs correctly, highlighting the importance of reading the questions carefully before responding and attempting all questions within the exam. Candidates should be encouraged to explain and justify their answers where possible.

Development of the candidate's approach to the response to the Extended Response Question should be considered. Centres should focus around developing a framework/structure of how to respond to this style of question, that allows the candidate to showcase their breadth and depth of knowledge and understanding across a number of topic areas in a concise and focused manner.

Centres are advised to ensure that there is a balance of taught knowledge across all the topics in the qualification syllabus that include both kitchen/cookery and front of house/service. This should include the use of industry terminology.

Centres are reminded of the City & Guilds Technicals 'Exam Guides' available here

[7178-20 technicals_exam_guide_2019_v1-0-pdf-pdf.ashx \(cityandguilds.com\)](https://www.cityandguilds.com/~/media/2019/07/7178-20_technicals_exam_guide_2019_v1-0-pdf-pdf.ashx)