

# 7178-021/521 Level 2 Technical Certificate in Food Preparation and Service

Version 1.1 – October 2017

**Sample Mark Scheme**

<b>1</b>	
State <b>two</b> environmental factors that can contribute to the risk of accidents when working in the hospitality industry.	(2 marks)
<p><b>Marking guidance</b></p> <p>1 mark for each of the following, up to 2 marks</p> <ul style="list-style-type: none"> <li>• Noise levels</li> <li>• Lighting</li> <li>• Temperature</li> <li>• Layout</li> </ul>	

<b>2</b>	
Describe <b>four</b> possible consequences to customers and the business of reheating lasagne below 75°C.	(4 marks)
<p><b>Marking guidance</b></p> <p>1 mark for each of the following, up to 4 marks</p> <p>For full marks responses must include consequences to customers and business</p> <p><b>Consequences to customers</b></p> <ul style="list-style-type: none"> <li>• Food poisoning due to insufficient core temperature</li> <li>• Customer complaints resulting from dissatisfaction or illness</li> </ul> <p><b>Consequences to business</b></p> <ul style="list-style-type: none"> <li>• Damaged business reputation due to bad publicity and/or word of mouth</li> <li>• Income impacted by loss of business</li> <li>• Improvement/closure notices due to poor practice</li> <li>• Fines/imprisonment resulting from noncompliance</li> </ul>	

<b>3</b>	
State <b>four</b> tools or pieces of small equipment required to serve white wine at a bar.	(4 marks)
<p><b>Marking guidance</b></p> <p>1 mark for each of the following, up to 4 marks</p> <ul style="list-style-type: none"> <li>• Waiter's friend/ Bottle opener</li> <li>• Glassware</li> <li>• Ice bucket</li> <li>• Disposables (e.g. napkins or coasters)</li> <li>• Measures</li> </ul>	

- Trays



<b>4</b>	
Describe <b>three</b> different styles of food service.	(6 marks)
<p><b>Marking guidance</b> Award 1 mark for identification of style of food service and 1 further mark for an appropriate description. Maximum of 3 marks for identifying the style of the food service.</p> <ul style="list-style-type: none"> <li>• Assisted service (1) – a combination of table and self-service, i.e. buffet or carvery (1).</li> <li>• Counter service (1) – food served from a counter, with a mixture of self and assisted service (1).</li> <li>• In-situ service (1) – typically provided in hospital or airline catering (1).</li> <li>• Room service (1) – food ordered and brought to hotel room (1).</li> <li>• Single point service (1) – one point for ordering, payment and collection of food (1).</li> <li>• Table service (plated, family) (1) – customers place orders and received food at their table (1).</li> </ul>	

<b>5</b>	
State <b>three</b> methods of cooking long grain rice.	(3 marks)
<p>Marking guidance 1 mark for each of the following, up to 3 marks</p> <ul style="list-style-type: none"> <li>• Boiling</li> <li>• Microwaving</li> <li>• Steaming</li> </ul>	

<b>6</b>	
Explain <b>two</b> reasons why a paring knife is suitable than a bread knife for segmenting an orange.	(4 marks)
<p><b>Marking guidance</b> Award 1 mark each for identification of reason and 1 further mark for an appropriate expansion</p> <ul style="list-style-type: none"> <li>• A paring knife is smaller to handle (1) which reduces the risk of accidents (1).</li> <li>• A paring knife has a shorter blade (1) which is more suitable for the size of the commodity (1).</li> <li>• A paring knife has a rigid blade (1) which provides more precision (1).</li> <li>• A paring knife has a smooth blade (1) which prevents tearing of the flesh (1).</li> </ul>	

<b>7</b>	
State <b>three</b> preparation methods involved in producing coleslaw.	(3 marks)
<p><b>Marking guidance</b> 1 mark for each of the following, up to 3 marks</p> <ul style="list-style-type: none"> <li>• Washing</li> <li>• Peeling</li> <li>• Cutting/grating/shredding</li> <li>• Binding</li> </ul>	

<b>8</b>	
Describe <b>four</b> purposes of coating a fish before deep frying.	(4 marks)
<p><b>Marking guidance</b> 1 mark for each of the following, up to 4 marks.</p> <ul style="list-style-type: none"> <li>• It protects the fish from breaking up</li> <li>• It ensures the fish remains moist</li> <li>• It provides a crisp out coating/texture</li> <li>• It provides a golden colour/appearance</li> </ul>	

<b>9</b>	
Explain <b>two</b> steps required when cooking a vegetable puree soup.	(4 marks)
<p><b>Marking guidance</b> Award 1 mark for identification of a step and 1 further mark for an appropriate expansion.</p> <ul style="list-style-type: none"> <li>• Slice the vegetables to a similar size (1) to ensure they cook within the same amount of time (1).</li> <li>• Cook in margarine with a lid on (1) to sweat the vegetables/soften them without burning (1).</li> </ul>	

- Add flour to soup (1) to soak up the fat/prevent a layer of fat developing on top of the soup (1).
- Liquidise/strain (1) to achieve a smooth consistency (1).
- Return to a clean pan and boil (1) to allow the consistency/flavour to be checked (1).

**10**

As a catering assistant at a staff canteen with counter service, you are responsible for preparing, cooking and serving a three course lunch. The menu consists of:

- Vegetable soup
- Lasagne with salad
- Apple crumble with custard

Service time will run from 12.00pm to 2.00pm.

Propose how you would maintain quality throughout preparation, cooking and service.

(15 marks)

### **Marking guidance**

#### **Indicative content**

- Points of clarification required from supervisor (e.g. which items are needed first, or how they will be used)
- Prioritisation of work/tasks
- Realistic timings for respective commodities
- Resource selection (e.g. appropriate knives, colour coded chopping boards, appropriate storage and wastage containers)
- Food safety considerations (e.g. hazards, risks and control measures)
- Health and safety considerations (e.g. hazards, risks and control measures)

#### **Mark Bands**

##### **Band 1 (1-5) marks:**

The focus of the candidate's response is on the food, and with little or no thought given to the environment in which it is prepared, cooked and served. The response does not generally consider tools and equipment, or the impact they can have on quality. Minimal if any references to food safety, health and safety or any other relevant legal requirements. Few opportunities for quality checks have been identified throughout the response. Little or no justification has been given for the choices made. The response may be disorganised and/or ambiguous in content.

**Band 2 (6-10) marks:**

The candidate's response generally takes into account both the food itself and the environment in which it is prepared, cooked and served. The response includes tools and equipment requirements, and may also consider some of the impacts this can have on quality. Linkages have been made with food safety, health and safety and any other relevant legal requirements. Relevant quality checks have been identified at various points throughout the response. Some justification has been given for the choices made. The response will demonstrate reasonable organisation and structure.

**Band 3 (11-15) marks:**

The candidate's response clearly considers the food preparation, cooking and service processes - and the impact of the surrounding environment - in a holistic and comprehensive manner. The response incorporates resource requirements and quality checks, as well as the impacts different resources can have on quality. Food safety, health and safety and any other relevant legal requirements have been fully integrated into the response. Comprehensive quality checks have been stipulated throughout the response, with clear justification for most – if not all - choices made. The response will be presented in an organised and structured format.