

## Report on global examination performance

Qualification: 8065-203 Level 2 Food safety in catering: Multiple-choice  
Exam date: June 2015

The exact make up of each test varies between series and this report is **specific** to the **June 15** series. The table below displays the specific areas of weakness where, on average, less than 50% of candidates have answered questions in these areas correctly.

Unit	Outcome	Assessment Criteria
203	01 Understand food safety procedures	05 state the key elements of a food safety policy
	05 Know how to prepare, cook, hold and serve food safely	01 list the micro-organisms associated with food poisoning
		04 identify different types of high risk foods