

Report on global examination performance

Qualification: 8065-221 Level 2 Culinary arts principles: 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 |
|------|---|--|
| 206 | 02 Be able to prepare healthy and nutritionally balanced meals | 02 Describe the impact of special diets on health |
| 207 | 05 Understand how to prepare, cook and finish sauces | 01 Describe different types of sauces |
| | | 02 Describe different finishing methods for sauces |
| 208 | 01 Understand how to prepare, cook and finish fish and shellfish dishes | 01 Identify different types of fish and shellfish |
| | | 02 Describe the quality points of fish and shellfish |
| | | 08 State the correct storage procedures for prepared fish and shellfish prior to cooking |
| 209 | 01 Understand how to prepare, cook and finish meat, poultry and offal | 02 Describe the quality points of meat, poultry and offal |
| | | 07 Describe different preservation methods for meat, poultry and offal |
| 211 | 03 Understand how to prepare, cook and finish grains | 03 List different cooking methods for grains |
| 212 | 01 Understand how to prepare, cook and finish bakery products | 07 Identify common faults related to bakery products. |
| 219 | 04 Be able to apply basic calculations used in catering operations | 01 Describe the elements of cost associated with catering operations |