

## Report on global examination performance

Qualification: 8065-222 Level 2 Patisserie 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
202	02 Understand risk assessment in the workplace	05 State the control measures for reducing risk
214	01 Understand how to prepare, cook and finish biscuits, cakes and sponge products	01 Identify different types of biscuits, cakes and sponge products
		02 Describe the characteristics of the main ingredients for biscuits, cakes and sponge products
		03 Describe the preparation methods for biscuits, cakes and sponge products
		04 Describe finishing methods for biscuits, cakes and sponge products
215	01 Understand how to prepare, cook and finish pastry products	01 Identify different types of pastry products and their uses
		02 Describe different types of flour and their uses
		03 Describe finishing methods for different pastry products
		04 List a range of fillings for different pastry products
216	01 Understand how to prepare, cook and finish dough products	02 Describe the quality points of finished dough products
		03 State the correct storage procedures for dough products
217	01 Understand how to prepare, cook and finish hot desserts and puddings	01 Identify different types of hot desserts and puddings