

Report on global examination performance

Qualification: Level 1 Food and beverage service principles 1: 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
104	01 Know the principles of food and beverage service	02 State the importance of customer service in a food and beverage establishment.
		03 Explain the factors to be taken into account when setting up, serving, maintaining and clearing for service
		04 Describe the set-up for different food and beverage services
		06 Describe the techniques of taking food and drink orders
106	01 Know how to serve hot and cold beverages	01 State types of different beverages
		02 Identify the equipment used for making and serving beverages
201	01 Know the hospitality and catering industry	03 Describe the job roles within the hospitality and catering industry