

Report on global examination performance

Qualification: Level 2 Food and beverage service principles 2: 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	01 Know how to identify and control hazards in the workplace	08 State types of hazardous substances found in the workplace
	03 Understand how to maintain a healthy and safe workplace	03 Outline the recording and control procedures to be followed when an accident occurs
		04 State how to report an emergency situation
207	01 Understand menu styles and designs	03 state what information should be displayed on menus
		05 describe the requirements of different dietary needs
208	02 Understand how to provide menu information to customers	05 State different types of suggestions to give customers based on menu available
	01 Know about the types and service of coffee	05 state the storage requirements for coffee
		06 describe the preparation and service of a range of coffee based drinks
02 Know about the types and service of tea	03 describe the characteristics and effects of a range of teas	
	06 describe the preparation and service of a range of tea based drinks	
04 Know how to identify, check and clean equipment	02 describe the checks required for equipment	
	209	02 Know the characteristics of beers and ciders
03 Know the characteristics of wine and how they relate to food	05 Know the characteristics and mixing of cocktails	05 Define different terms for wines
		06 Explain the principles of wine tasting
		08 Identify the factors to be considered when serving different types of wines
		09 Describe the different faults that can occur in wine.
210	01 Understand the different types and styles of food and beverage service	02 identify equipment used in the mixing of cocktails
		03 describe the different methods for mixing cocktails
		01 State the occasions when customers use food and beverage establishments
		03 Describe a range of establishments that serve food and beverages
05 Describe the preparation activities required for service	06 Explain the ways in which different customer needs impact on the preparation for service	