City & Guilds

6106-502 JUNE 2019

Level 2 Technical Award in Cookery and Service for the Hospitality Industry

Level 2 Cookery and Service for the Hospitality Industry – Theory exam (1)

If provided, stick your candidate barcode label here.

Candidate name (first, last)

First

Last

Candidate enrolment number   Date of birth (DDMMYYYY)   Gender (M/F)

Assessment date (DDMMYYYY)   Centre number   Candidate signature and declaration*

- If additional answer sheets are used, enter the additional number of pages in this box. ➡ 0 0
- Before taking the examination, **all candidates** must check that their barcode label is in the appropriate box. Incorrectly placed barcodes may cause delays in the marking process.
- Please ensure that you staple additional answer sheets to the **back** of this answer booklet, clearly labelling these with your full name, enrolment number, centre number and qualification number in BLOCK CAPITALS.
- All candidates need to use a **black/blue** pen. **Do not** use a pencil or gel pen, unless otherwise instructed.
- If provided with source documents, these documents **will not** be returned to City & Guilds, and will be shredded. Do not write on the source documents.
- ***I declare that I had no prior knowledge of the questions in this examination and that I will not divulge to any person any information about the questions.**

You should have the following for this examination
- a pen with blue or black ink

General instructions
- Use black or blue ball-point pen.
- The marks for questions are shown in brackets.
- This examination contains **15** questions. Answer **all** questions.
- Answer the questions in the spaces provided. Answers written in margins or on blank pages will **not** be marked.
- Cross through any work you do not want to be marked.

1　　State **four** types of businesses found in the hospitality industry.　　　　　　(4 marks)

2　　Explain **two** external factors that influence the hospitality industry.　　　　(4 marks)

3　　Describe **two** trends that have influenced the hospitality industry.　　　　　(4 marks)

4   State **four** ways social media can improve business growth for a restaurant.   (4 marks)

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5   State **four** employability skills that are required to work in the hospitality industry.   (4 marks)

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6   Explain **three** ways in which a commis chef can comply with the Food Safety Act.   (6 marks)

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7   A country hotel is catering for a large wedding. The hotel will cater for the lunch and an evening party in the marquee.

Discuss the requirements the hotel needs to consider when planning for the event.   (9 marks)

8   a)   Name **two** allergens stated in the Food Information Regulations.   (2 marks)

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    b)   For **each** allergen identified in a) give an example of a dish it can be found in.   (2 marks)

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9   Explain **three** reasons for having accurate portion control when serving food.   (6 marks)

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10   State **two** commodities that belong to **each** of the following food groups.

   a)   Flower vegetables.   (2 marks)

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   b)   Shellfish.   (2 marks)

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11   State **four** different payment methods that customers can use in a restaurant.   (4 marks)

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12 Describe the **most** appropriate production method for **each** of the following meal occasions.

a) Breakfast in a small country hotel.　　　　　　　　　　　　　　　　(2 marks)

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b) Patient lunch in a large hospital.　　　　　　　　　　　　　　　　(2 marks)

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c) Carvery dinner in a local pub.　　　　　　　　　　　　　　　　　(2 marks)

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13   Explain the **most** appropriate service style for **each** of the following establishments.

   a)   Fast food outlet.   (2 marks)

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   b)   Hotel function suite.   (2 marks)

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   c)   Motorway service station.   (2 marks)

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14   Explain **three** ways that convenience products can be used in a catering kitchen to
     meet production requirements.   (6 marks)

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15   Discuss the impact that current trends in technology have on the hospitality industry.   (9 marks)

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End of examination