

Awards in Food and Beverage Service

Sample questions

About the question papers

To gain the International Vocational Qualifications in Food and Beverage Service it is necessary to pass a combination of one written test and practical assessments at each level.

The written test at the certificate level is a two hour multiple choice tests where candidates are asked to identify the correct answer from a range of options. There are 60 questions and candidates must answer all the questions. The diploma level paper is a two and a half hour multiple choice test with 100 questions. Candidates must answer all questions.

The written test at the advanced diploma level is what we call a short structured answer test. Here the candidate is asked to write short answers to each of the parts within a question. There are 10 questions and candidates must answer all of the questions. The marking scheme gives guidance about how much time and attention should be given to each question.

How are papers prepared and marked?

All our papers are prepared according to strict quality control procedures to make sure that all candidates are treated fairly and equally. Before a paper is used it is carefully edited to make sure that it meets our standards. For example, every paper is written to a particular format and the format stays the same so candidates are not disadvantaged by an unfamiliar look to the paper. Each paper must only contain questions that are based on the syllabus. The questions must be written in clear English so that each paper is a test of the candidates' knowledge about the subject area and not their ability to understand complex English.

After each examination is completed, written papers are marked in the UK by examiners who are professionally competent in the subject area and trained by us in the role and responsibilities of the examiner. Each examiner uses an agreed marking scheme. When all the papers have been marked, each examiner's marking is reviewed to ensure all candidates' have been treated fairly. Multiple choice answer sheets are marked by computer and we use the analysis from the computer marking to review the papers and confirm, again, that all candidates have been treated fairly. Only when we are satisfied that the results are a fair and accurate measure of each candidate's performance, do we send them to our centres to be released.

Although we have our own quality control procedures, we also submit these procedures to independent organisations as an additional way of ensuring the highest possible quality.

The questions shown are only examples of the types of question that may feature in the examination and candidates should not expect to be asked the same questions in the actual paper. The questions show which part or parts of the syllabus they have been based on.

Sample questions

Paper number 7066-11-003	Examination Certificate in Food and Beverage Service	Date as advised
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Series 2001 onwards	Paper Food and Beverage Service Principles 1 2 hours
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You should have the following for this examination
this question paper
an answer sheet
a pen with black or blue ink

MC

This question paper is the property of The City and Guilds of London Institute and is to be returned after the examination.

Read the following notes BEFORE you answer any questions .

You **MUST** use a pen with black or blue ink to complete ALL parts of the answer sheet.

Check that you have the correct answer sheet for the examination.

Check that your name and candidate details have been printed correctly at the top of your answer sheet.

Inform the invigilator if your name or examination details are not correct.

Each question shows **FOUR** possible answers (lettered a, b, c and d); only **ONE** is correct.

Decide which **ONE** is correct and mark you answer on the **ANSWER SHEET** with your **PEN**.

1	<input type="radio"/> a	<input type="radio"/> b	<input checked="" type="radio"/> c	<input type="radio"/> d
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For example if you decide c is correct, mark your answer like this



If you want to change your answer, cancel your first choice by filling in the lower half of the box like this

Then mark the answer which you have now decided is correct.

Any calculations or rough work can be done in this question book.

Attempt all questions; if you find a question difficult, leave and return to it later.

This paper contains 60 questions. Answer them using the 'boxes' numbered 1 to 60 on the answer sheet.

The above instructions appear on the actual examination paper.

See next page

7066-11-003 Food and Beverage Service Principles 1 (Certificate)

- 1 What type of fire extinguisher should be used on an electrical fire?
 - a Dry powder.
 - b Fire hose.
 - c Foam.
 - d Carbon dioxide.

- 2 An EMPLOYEE should expect to be supplied with Health and Safety procedures for the workplace by the
 - a health inspectors
 - b manager of the workplace
 - c local police station
 - d government department.

- 3 What is the MAIN reason for switching off an electrical appliance at the end of service?
 - a To prevent possible fires.
 - b To prevent possible burns.
 - c To save electricity.
 - d To save maintenance costs.

- 4 Which ONE of the following shows the group of actions that will most effectively control body odour smells?
 - a Wash regularly, shave body hair, use deodorant.
 - b Wash regularly, use after shave or perfume, change clothes regularly.
 - c Shave body hair, use deodorant, change clothes regularly.
 - d Wash regularly, use deodorant, change clothes regularly.

- 5 The MINIMUM working temperature for washing crockery to prevent food poisoning is
 - a 65⁰C
 - b 80⁰C
 - c 95⁰C
 - d 100⁰C

- 6 The MAIN reason a food handler should avoid wearing elaborate hand jewellery is because it
 - a might interfere with the service of food
 - b is not part of the restaurant uniform
 - c causes offence to customers
 - d might spread bacteria to the food.

- 7 Which is the most important of the following keys?
- a Master.
 - b Floor.
 - c Grand master.
 - d Office.
- 8 The way an employee can most help security at his/her place of work is by
- a always being punctual for work
 - b concentrating on the work he/she is given
 - c making sure that all customer queries are answered
 - d remaining alert and reporting anything suspicious.
- 9 Effective teamwork in a restaurant depends on
- a the popularity of individual staff members
 - b the friendship of individual staff members
 - c each individual concentrating on his/her own work
 - d each individual being ready to help other members in their work.
- 10 A table d'hôte menu would be correctly described as
- a a buffet of individually priced dishes
 - b a fixed meal with extra dishes individually priced
 - c a set menu at a set price
 - d choice of dishes individually priced
- 11 The term used to describe shallow fried cooking is
- a meunière
 - b poêle
 - c brochette
 - d au four.
- 12 In a restaurant operating a triplicate system, the top copy of the food check goes to the
- a kitchen
 - b waiter
 - c control office
 - d cashier.
- 13 The style of table setting is determined by the
- a type of menu in use
 - b restaurant manager
 - c type of customers expected
 - d size of the restaurant

14 When should bottle accompaniments be placed on the table?

- a After the course has been served.
- b When the customer requests them.
- c After the waiter has taken the wine order.
- d Before the course is served.

15 Lemon tea should be served

- a cold with lemon and milk
- b cold with lemon only
- c hot with lemon and milk
- d hot with lemon only

7066-11-003 Food and Beverage Service Principles 1 (Certificate)

Answer key

1	D
2	B
3	A
4	D
5	B
6	D
7	C
8	D
9	D
10	C
11	A
12	A
13	A
14	D
15	D