

## Principal Assessor Report 2004

**Assessment Panel:**

**Hospitality**

**Qualification area**

**Subject(s) and Level(s)  
Included in this report**

**Food Production Supervision — Higher  
Professional Patisserie — Higher**

### Statistical information: update

	Food Production Supervision	Professional Patisserie
<b>Number of entries in 2003</b>	1	42

<b>Number of entries in 2004</b>	4	66
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### General comments re entry numbers

As annual comparisons illustrate, numbers were slightly up on the previous year for both PBNCs.

## **Statistical Information: Performance of candidates**

### **Distribution of awards**

#### **Food Production Supervision**

There were four entries resulting in four no awards.

#### **Professional Patisserie**

There were 66 entries: 8 pass Grade A, 8 pass Grade B, 9 pass Grade C, one D and 40 no awards. Overall there was a 37.9% pass rate representing a 23.6% increase on the previous year's figure.

### **Comments on any significant changes in percentages or distribution of awards**

#### **Food Production Supervision**

This PBNC remains poor in terms of candidate uptake.

#### **Professional Patisserie**

The increase in entries for Professional Patisserie was encouraging and hopefully reflects an upward trend in centres offering the PBNC. Existing centres are now familiar with the structure and delivery of the PBNC and this was reflected in the quality of successful candidates work.

## Grade boundaries for each subject area included in the report

### Food Production Supervision

Distribution of awards	%	Cum %	Number of candidates	Lowest mark
A	-	-	-	-
B	-	-	-	-
C	-	-	-	-
D	-	-	-	-
No award	100.0	100.0	4	-

### Professional Patisserie

Distribution of awards	%	Cum %	Number of candidates	Lowest mark
A	12.1	12.1	8	140
B	12.1	24.2	8	120
C	13.6	37.8	9	100
D	1.5	39.3	1	
No award	60.7	100.0	40	

### Comments on grade boundaries for each subject area

Grade boundaries remain the same as last year.

## **Comments on candidate performance**

### **General comments**

Candidates performance was in general improved on previous years. As previously stated this was mainly due to individual centres familiarity with the PBNC and the preparation of candidates being entered for the award.

The availability of an exemplar pack for the planning and development stages clearly enhanced the quality of candidate submitted work.

### **Areas of external assessment in which candidates performed well**

There was a distinct improvement in the quality and depth of the written work, particularly in the Patisserie PBNC.

The structure and presentation of both written stages were of good quality.

This year marked a varied interpretation of dishes/items chosen for selected briefs with some very innovative and original results.

### **Areas of external assessment in which candidates had difficulty**

Several candidates had difficulty placing importance on the written element of the PBNC. Competency was clearly demonstrated by candidates during the development stage, however they failed to maximise marks by adequately adhering to the planning and development stage requirements.

Greater emphasis should be placed on the candidates understanding of written versus practical and the value of both in terms of final marks.

## **Recommendations**

### **Feedback to centres**

Refer to previous comments.