



EXAMINATIONS BOARD

FRENCH FOR CATERING STUDENTS

French is the international language of the kitchen and the catering industry. In this context this scheme is designed to give the candidate confidence in recognising and using culinary French. It is suitable for anyone with involvement in this area.

Target population

The examination is designed for craft caterers, although it may in practice be useful for other catering students requiring a basic knowledge of culinary French*.

Aims

To assess candidates' competence in the understanding and use of the basic elements of culinary French*. This includes the use of the written language and/or understanding of the spoken language in appropriate situations.

Assessment Objectives and Performance Criteria

Written Language

Assessment Objectives

Performance Criteria

Candidates must be able to:

- | | | |
|---|---------------------------------------|---|
| a | Recognise culinary French terminology | Terminology recognised and accurately interpreted |
| b | Translate culinary French | Translation accurately completed |
| c | Use grammar accurately | Grammar accurately used |

Spoken Language

Assessment Objectives

Performance Criteria

Candidates must be able to:

- | | | |
|-----|---|--|
| (a) | Extract information from explanations given in French | Explanations accurately extracted |
| (b) | Extract information from conversations in French | Information accurately extracted |
| (c) | Understand instructions and orders given in French by the aboyeur | Instructions and orders correctly understood |

* The term culinary French implies those aspects of the French language which are used in:

- 1 The preparation, ordering and serving of meals
- 2 Menus and recipes

A knowledge of well-known French dishes is required and may include dishes not usually served in the United Kingdom.

Form of Assessment

Written Language (A one hour written examination)

A series of language questions designed to test the candidate's ability to understand a range of culinary and related terms and to a lesser extent to write culinary terms correctly. This includes understanding a recipe or recipes totalling 100-120 words written in French. This paper carries 65% of the total marks and includes translation and comprehensive questions.

Spoken Language: A listening comprehension test in three parts, including:

questions designed to test comprehension of separate phrases or sentences read to candidates

a number of short conversations relating to ordering a meal or preparing dishes

an exercise to test comprehension of terms used by the aboyeur.

This section carries 35% of the total marks.

Certification

Results will be graded Distinction, Credit, Pass or Fail. Successful candidates will be awarded a Certificate in French for Catering Students.

Notes

The information in this leaflet is supplemented by an insert giving details for the current year of examination dates and fees.

RSA Examinations Board
Progress House
Westwood Way
Coventry
CV4 8HS