

Paper Code: M-EPA-CDP3003**Level 3**

Chef de Partie Mock Knowledge Test

Information for registered centres

The seal on this examination paper must only be broken by the candidate at the time of the examination.
Under no circumstances should a candidate use an unsealed examination paper.

Information for candidates

Under no circumstances should you, the candidate, use an unsealed examination paper.

This examination consists of **50 multiple-choice** questions.

The exam is worth **50 marks**, with a Pass being **30 marks**, and Distinction **40 marks**.

The duration of this examination is **75 minutes**.

You are **NOT** allowed any assistance to complete the answers.

You must use a pencil to complete the answer sheet - pens must **NOT** be used.

When completed, please leave the **examination answer sheet (EAS)** on the desk.

EXAMINATION ANSWER SHEET (EAS) INSTRUCTIONS:

For each question, fill in **ONE** answer **ONLY**.

If you make a mistake, ensure you erase it thoroughly.

You must mark your choice of answer by shading in **ONE** answer circle only.

Please mark each choice like this:

01 ☐ A ☐ B ☐ C ☒ D **ANSWER COMPLETED CORRECTLY**

Examples of how NOT to mark your examination answer sheet (EAS). These will not be recorded.

01 ☐ A ☐ B ☐ C ☐ D **DO NOT** partially shade the answer circle
ANSWER COMPLETED INCORRECTLY

01 ☐ A ☐ B ☒ C ☒ D **DO NOT** use ticks or crosses
ANSWER COMPLETED INCORRECTLY

01 ☐ A ☐ B ☐ C ☐ D **DO NOT** use circles
ANSWER COMPLETED INCORRECTLY

01 ☐ A ☐ B ☐ C ☐ D **DO NOT** shade over more than one answer circle
ANSWER COMPLETED INCORRECTLY

All candidates **MUST** sign the Examination Answer Sheet (EAS) in the bottom right-hand corner of the page before leaving the examination room.

1

What is the **main** food safety reason for using potable water when washing ingredients before cooking?

- A. It helps prevent contaminants from being introduced onto the food during preparation
- B. It indicates that water treatments beyond those required have been carried out
- C. It shows the water contains the correct level of minerals for food preparation
- D. It shows the water is safe to use because it appears clear and free from debris

2

What is the **main** purpose of food information regulations?

- A. To establish food hygiene requirements for consumers
- B. To establish workplace food waste procedures
- C. To provide consumers with guidance regarding food products
- D. To regulate workplace food safety arrangements

3

What is the **key** benefit of using a combination (combi) oven for the preparation and cooking of varied menu items?

- A. It allows cooking methods to be adapted during the cooking process
- B. It increases the speed of food regeneration during service
- C. It minimises the risk of the cross-contamination of ingredients
- D. It reduces the need for manual temperature checks during cooking

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Which of the following flavouring approaches supports a customer who requests a low-salt meal?

- A. Enhancing flavour using dried herbs and citrus
- B. Enhancing flavour using fish sauce and aromatics
- C. Enhancing flavour using soy-based seasoning and spices
- D. Enhancing flavour using stock cubes and herbs

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Within a risk matrix, which of the following pieces of information is typically combined to determine a risk rating?

- A. Existing control measures and the number of individuals exposed
- B. Frequency of exposure and the number of individuals exposed
- C. Potential consequences and the effectiveness of existing control measures
- D. Probability of harm occurring and the severity of the outcome

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Which of the following approaches provides the basis for maintaining food safety standards within a professional kitchen?

- A. Implementing a system that identifies and controls factors affecting food safety
- B. Operating a system that records food safety activities completed by staff
- C. Using a system that focuses on end-point temperature checks as the main control measure
- D. Working with a system that schedules routine food safety inspections

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Which of the following benefits does a vacuum packer provide when preparing food for water bath cooking?

- A. It allows quicker cooling after cooking stages
- B. It creates uniform shaping before thermal processing
- C. It enhances flavour development during finishing stages
- D. It prevents moisture loss during extended heating

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Which calculation determines whether a kitchen has made a profit or a loss during a financial period?

- A. Adding total income to total expenditure
- B. Calculating the percentage change in total sales
- C. Comparing stock value with supplier balances
- D. Deducting total expenses from total sales

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When developing a recipe that will be produced repeatedly, how does a free-standing mixer support consistency between batches?

- A. By increasing flavour development through extended mixing periods
- B. By producing uniform texture across repeated batches
- C. By reducing manual intervention during extended mixing operations
- D. By reducing variation in cooking conditions over multiple batches

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What is the **main** purpose of the Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR)?

- A. To ensure the relevant enforcing authority is notified about certain work-related incidents
- B. To maintain records of employee attendance following periods of illness
- C. To monitor completion of mandatory health and safety training
- D. To review workplace risk assessments after routine inspections

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How does maintaining clean work surfaces help control contamination during food preparation?

- A. By limiting the build-up of food debris during preparation activities
- B. By preventing the sanitising agent from interacting with multiple foods at the same time
- C. By reducing the contamination of chemical residues from cleaning agents onto food items
- D. By reducing the transfer of contamination from one food item to another

12

Why are checks documented during the storage of ingredients?

- A. To confirm storage requirements are being met throughout holding periods
- B. To minimise the risk of food and ingredient contamination
- C. To record ingredient quantities against expected usage levels
- D. To track ingredient movements between designated storage areas

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If a customer requests a meal that is suitable for a Jain diet, which of the following menu options is appropriate?

- A. Garlic fried rice
- B. Mushroom risotto
- C. Tofu and quinoa salad
- D. Vegetable and potato frittata

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Which of the following observations indicates that a bulb vegetable is suitable for immediate preparation?

- A. Outer layers are dry and the bulb yields slightly when pressure is applied
- B. Outer layers are intact and a small green shoot is emerging from the top
- C. Outer layers are intact and the bulb feels dense when handled
- D. Outer layers show uneven surface colouring and the bulb feels dense when handled

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What is the **main** purpose of training and development within a team?

- A. To build capability that supports improved workplace performance
- B. To enhance knowledge of available resources used during routine workplace operations
- C. To increase awareness of organisational structures and reporting lines
- D. To provide opportunities for staff members to exchange workplace information

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Why is it **key** to be aware of different customs when communicating with staff members from a range of cultural backgrounds?

- A. It helps establish standard approaches to interactions between staff members
- B. It helps maintain consistency in how workplace information is documented
- C. It helps maintain respectful working relationships between staff members
- D. It helps reduce differences in how staff members carry out workplace tasks

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Within workplace legislation, which of the following is classified as a dangerous occurrence?

- A. A member of staff requiring first aid following a minor cut
- B. A near miss involving the collapse of lifting equipment
- C. A scheduled fire evacuation drill identifying procedural issues
- D. An employee reporting symptoms of work-related dermatitis

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Which of the following local demographic factors is associated with family-sized menu options?

- A. Household composition
- B. Number of visitors in the area
- C. Population density
- D. Size of the local workforce

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Which of the following actions supports the effective monitoring of food safety temperatures during cooking?

- A. Assessing product appearance against documented quality specifications
- B. Calibrating cooking equipment against the specified operating settings
- C. Recording temperature probe readings at defined control points
- D. Monitoring equipment displays at the designated stages of production

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Which of the following actions supports customer needs when the local demographic regularly requests food in line with a religious celebration?

- A. Adding promotional dishes based on current sales trends during the relevant period
- B. Ensuring menu ingredients reflect food choices requested by the customer group
- C. Updating dish presentation to reflect seasonal themes during the relevant period
- D. Using locally sourced ingredients to develop additional dishes for the customer base

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Which of the following sources provides reliable confirmation that ingredients are suitable for a dietary intolerance before preparation begins?

- A. A chef de partie's own understanding and knowledge
- B. Ingredient specifications and product information
- C. Previous production records for the same ingredient
- D. Recipe documentation used for earlier service periods

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How can an ageing population impact a business's product range?

- A. It increases demand for menu items designed to meet specific dietary needs
- B. It increases demand for menu items reflecting a wider range of cultural preferences
- C. It increases demand for menu items that are suitable for larger family groups
- D. It increases demand for menu items targeted at higher spending customers

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What is a **key** purpose of coaching within a professional kitchen?

- A. Enhancing individual performance through workplace guidance
- B. Exploring key issues through structured group interaction
- C. Gaining experience through an external workplace placement
- D. Practising responses through an imitation of workplace situations

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Which of the following is a direct way a chef de partie can contribute to departmental financial objectives?

- A. Increasing order quantities to improve purchasing efficiency
- B. Minimising staff numbers on multiple sections
- C. Reviewing supplier pricing to identify cost-saving opportunities
- D. Using portion specifications to control ingredient usage

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What is the **main** benefit of using digital recipe management software?

- A. It enables consistent results when the menu item is prepared repeatedly
- B. It enables larger quantities of the menu item to be produced during service
- C. It supports increased cooking capacity during busy periods of production
- D. It supports shorter preparation times across multiple production stages

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Which of the following ingredients typically requires confirmation of its origin before inclusion in a halal menu item?

- A. Egg white powder
- B. Gelatine
- C. Prawn stock
- D. Sunflower oil

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Why are training programmes typically designed to include instruction, practice and assessment?

- A. To confirm learning has been applied before performance is evaluated
- B. To enable knowledge and techniques to be developed and checked systematically
- C. To help identify which employees are ready for promotion opportunities
- D. To provide evidence that mandatory training has been completed

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Which of the following actions supports departmental financial performance when ingredients remain unused?

- A. Incorporating available ingredients into planned menu production
- B. Purchasing larger quantities of ingredients to achieve lower unit costs
- C. Reviewing supplier prices before placing ingredient orders
- D. Revising menu items to include a greater variety of ingredients and produce

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Which of the following is an example of an engineering control measure used to reduce workplace risk?

- A. Carrying out routine inspections of storage areas
- B. Installing protective guards on machinery
- C. Monitoring stock rotation within refrigerated units
- D. Recording the temperatures of refrigerated food items

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Which of the following indicates that a fresh cod fillet is unsuitable for use based on its appearance?

- A. Areas of flesh showing a dull grey tone beneath the surface
- B. Slight darkening along the bloodline of the fillet
- C. Slight variation in colour between thicker and thinner areas of the fillet
- D. Uneven surface shading caused by the natural shape and cut of the fillet

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What is a **key** responsibility when demonstrating due diligence in a food business?

- A. Completing supplier questionnaires
- B. Maintaining relevant records
- C. Reviewing customer feedback
- D. Updating stock rotation schedules

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When storing flour for use over several weeks, which of the following methods helps maintain quality?

- A. Keeping the flour in a sealed container in a dry ambient storeroom
- B. Keeping the flour in a sealed container in a frequently used preparation area
- C. Keeping the flour in a sealed container in a refrigerated storeroom
- D. Keeping the flour in a sealed container in an area with limited air circulation

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What is the **main** purpose of maintaining traceability records throughout the food supply chain?

- A. To identify the origin and destination of food products
- B. To enable food quality levels to be tracked through the supply chain
- C. To support the forecasting and planning of future supply chain purchasing
- D. To track the quantity of food held at each supply chain stage

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What benefit is provided by using role-play as part of the learning process?

- A. It allows participants to practise workplace behaviours in a supported environment
- B. It improves consistency in written knowledge checks across the group
- C. It increases understanding through the structured delivery of subject content
- D. It supports the observation of completed tasks without active participation

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Which of the following actions provides direct information about how stock is being controlled to help manage food costs?

- A. Comparing ingredient costs with budgeted amounts
- B. Monitoring stock levels along with usage patterns
- C. Reviewing menu profitability at the end of each reporting period
- D. Reviewing supplier pricing for frequently used stock

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Why are records maintained following a risk assessment?

- A. To demonstrate that legal and organisational requirements have been met
- B. To determine the likelihood and severity of potential harm
- C. To identify hazards that may arise during future activities
- D. To select measures that may be used to reduce exposure to harm

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Which adaptation creates a low-carbohydrate version of a chicken and vegetable stir-fry while retaining the main characteristics of the dish?

- A. Reduce the noodle portion while adding extra vegetables
- B. Replace the noodles with brown rice
- C. Replace the noodles with shredded courgette
- D. Use wholewheat noodles instead of standard noodles

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Which activity is demonstrated by recognising a spill on a frequently used walkway during a risk assessment?

- A. Assessing whether current precautions remain suitable
- B. Documenting information from the assessment process
- C. Establishing the presence of a workplace hazard
- D. Evaluating the groups exposed to workplace hazards

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A chef de partie finds that some cooking equipment is left switched on between lunch and dinner service when it is not in use despite repeated reminders. Which of the following actions is appropriate in response to the issue identified?

- A. Agree equipment shutdown routines with staff members and monitor compliance
- B. Display energy-saving reminder notices near cooking equipment and review their effectiveness regularly
- C. Record weekly electricity consumption for the kitchen and discuss the results with staff members
- D. Schedule regular energy-efficiency briefings for the kitchen staff and monitor attendance

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During a kitchen inspection, a chef de partie notices that a mandatory hazard sign has become damaged and the warning symbol is no longer clearly visible. What action maintains compliance in this situation?

- A. Arrange for a replacement hazard sign to be displayed
- B. Display a temporary notice containing a written warning
- C. Place an additional warning label beside the hazard sign
- D. Restore the existing symbol using a permanent marker

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A hospitality business finds that discarded ingredients and unsold prepared items make up most of its waste. Which of the following initiatives is appropriate to address the issue found?

- A. Expanding arrangements for donating surplus prepared food to local organisations
- B. Increasing the frequency of stock checks for stored ingredients
- C. Reviewing forecast demand and portion control procedures
- D. Separating food waste into additional recycling and composting containers

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A chef de partie reports that a storage area has become difficult to access because items are stacked unevenly and some staff members have raised concerns about potential hazards. Which of the following actions supports the risk assessment process?

- A. Checking whether replacement storage equipment is required
- B. Investigating the situation by reviewing the storage area and speaking to staff about it
- C. Moving unused items to create space and making frequently used items accessible for staff
- D. Reporting the storage issue during the next team meeting

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A chef de partie reviews workplace monitoring arrangements and identifies that completed safety checks are not being consistently recorded. Which of the following actions supports effective monitoring of compliance?

- A. Filing completed records according to workplace procedures
- B. Informing the team that records are incomplete and arranging checks by senior staff
- C. Maintaining records of checks from previous periods
- D. Updating the incomplete records using information and guidance from staff

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A kitchen team has received refresher training on sustainability procedures, but they continue to show little improvement in following the procedures. Which of the following actions is appropriate?

- A. Delivering a briefing on sustainability procedures to all staff members
- B. Monitoring resource usage and discussing results with the staff
- C. Providing sustainability guidance materials for staff members to review independently
- D. Sharing sustainability targets and reviewing them with staff members at the start of each month

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A chef de partie investigates a blocked emergency exit and finds that staff are unclear about how safety concerns should be raised. Which of the following actions helps minimise the risk?

- A. Establishing a clearer system for escalating issues
- B. Increasing the frequency of workplace inspections
- C. Providing verbal reminders during team meetings
- D. Taking disciplinary action against those involved

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A chef de partie finds that a regularly used ingredient is frequently discarded during quieter weeks. Which of the following actions is appropriate in response to this issue?

- A. Basing purchasing decisions on anticipated business activity and stock usage patterns
- B. Increasing purchasing quantities before periods of higher customer demand
- C. Rotating menu items more frequently to increase overall ingredient utilisation
- D. Using annual purchasing averages to determine quantities for each delivery period

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A chef de partie checks that kitchen procedures are being followed and identifies that a required safety document is missing from the agreed storage area. Which of the following actions supports compliance with legal requirements?

- A. Reminding staff members where the document is normally stored
- B. Reporting the missing document through the relevant channels
- C. Requesting a replacement copy from the relevant document owner
- D. Reviewing the document content during the next scheduled check

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A chef de partie identifies that a cleaning chemical has been stored incorrectly and could be accessed by unauthorised people. What **must** the chef do first to reduce the immediate risk?

- A. Move the chemical to a secure, approved storage location
- B. Report the storage concern to the responsible person
- C. Review chemical storage procedures with the kitchen team
- D. Review the chemical risk assessment before taking further action

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A restaurant replaces several pieces of kitchen equipment and checks whether the new items can be used safely within the workplace. Which of the following areas is being assessed as part of this process?

- A. Equipment compliance with safety requirements
- B. Equipment maintenance records, including service history
- C. Manufacturer guidance for safe equipment operation
- D. Workplace procedures for equipment installation

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A catering business identifies that a small leak near a customer area cannot be repaired immediately and creates a temporary slip hazard. Which of the following actions helps manage the **immediate** risk?

- A. Displaying clear warning information near the affected area
- B. Introducing additional cleaning checks during service periods
- C. Reviewing methods used to prevent similar hazards occurring
- D. Updating workplace procedures to include the hazard identified



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