

Paper Code: M-EPA-CDP3001

# Level 3

## Chef de Partie - EPA Mock 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 **first** check that should be completed when determining the quality of a delivery of fresh herbs?

- A. They are vacuum packed and delivered in a cooler
- B. The hard herbs are separate from soft herbs
- C. Any flowering species still have their petals attached
- D. Their leaves and stalks are bright, full and fresh

2

What kind of menu item is **most** likely to increase custom in an area populated predominantly by students?

- A. 2-for-1 meals on the lunchtime menu
- B. Dishes that are popular on social media
- C. Organic and wholemeal products
- D. A plated Sunday lunch service

3

While using a food processor, you notice that the cord is frayed. Your **first** action should be to:

- A. attempt to flex the cord until it works
- B. inform your line manager and remove it
- C. tape up the cord and continue using it
- D. put it in the general waste bin

4

Digital scales aid in the production of complex dishes as they:

- A. allow for measurements to be taken in metric units
- B. can fit a greater volume and variety of ingredients in each bowl
- C. allow chefs to maintain precision when weighing out solids and fluids
- D. can track the nutritional content of the ingredients they are used to measure

5

Why is it important to perform regular stock takes?

- A. To identify the overall value of stock and how much will have to be re-ordered
- B. To identify which stock items are approaching their use by date
- C. To determine how often backroom areas should be cleaned and identify which appliances should be prioritised
- D. To determine whether pests and vermin are present in backroom areas

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When slicing a Beef Wellington, which colour chopping board should be used?

- A. Red
- B. Yellow
- C. Blue
- D. White

7

Which is one of the five steps to risk assessment?

- A. Implement emergency plans
- B. Evaluate the risk
- C. Write a policy to support the assessment
- D. Consult employee representatives

8

A new commis chef has recently joined the pastry section. In preparation for their first shift, they should **first** be made aware of the:

- A. process for ordering stock
- B. booking system
- C. menu, dishes and recipes
- D. till system and credit card machine

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It is important to check any upcoming bookings and events prior to completing the staff rota in order to:

- A. keep wage costs to a minimum
- B. schedule your own shifts on quieter days
- C. allow close colleagues to work together
- D. rota the most efficient employees

10

Which of the following presents the **greatest** risk to a restaurant?

- A. Deliveries of crab and lobster which are checked and signed for 90 minutes after arrival
- B. Deliveries of dairy goods which are checked and signed for within 30 minutes of arrival
- C. Deliveries of ambient goods which are checked and signed for 1 hour after arrival
- D. Deliveries of dry pasta and lentils checked and signed for within 2 hours

11

Food safety guidelines require fresh vegetables to be washed before use to:

- A. remove any harboured dirt
- B. extend their shelf life
- C. improve the dish's moisture content
- D. improve the aesthetics of finished dishes

12

A supervisor looking to identify the development needs of their team should:

- A. provide training courses every month
- B. conduct performance reviews
- C. complete a SWOT analysis
- D. give opportunities to the most efficient staff members

13

When adding a new fish dish to the menu which of these should be considered **first**?

- A. Whether it is oily, flat or round
- B. Whether the skin can be removed easily
- C. How attractive the presented dish will be
- D. How sustainable the species is

14

Which handling method **must** you avoid when preparing to cook a whole chicken?

- A. Trussing the legs for roasting
- B. Washing the carcass under a running tap
- C. Stuffing the cavity with herbs
- D. Basting in fat ahead of roasting

15

Which ingredient is commonly included in Jainism only diets?

- A. Beef
- B. Onions
- C. Lentils
- D. Eggs

16

Food safety records **must** be kept for:

- A. traceability and handling customer complaints
- B. food ordering and equipment purchases
- C. the regular review of standard operating procedures
- D. selecting suppliers in the future

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In a kitchen setting with potential trip hazards, which approach demonstrates the **best** practice of risk management and legal compliance?

- A. Conducting risk assessments, implementing appropriate control measures, and regularly monitoring their effectiveness
- B. Immediately conducting a risk assessment, relying on personal judgement to find solutions, and monitoring their effectiveness
- C. Prioritising speed and efficiency by mirroring actions taken in previous risk assessments, and reviewing their effectiveness at the most convenient opportunity
- D. Delegating the risk assessment to consultants, implementing their findings, and reviewing their effectiveness at the most convenient opportunity

18

A delivery of **fresh** fish should be stored:

- A. alongside the cooked scallops
- B. alongside the raw poultry
- C. on a deep tray in a fridge at 1°C to 5°C
- D. on crushed ice in the blast chiller at -24°C to -30°C

19

To achieve a good balance on menus, it is often agreed that main courses should contain which 3 **key** elements?

- A. Carbohydrates, lentils and oils
- B. Pulses, proteins and vegetables
- C. Starch, fats and carbohydrates
- D. Proteins, starch and vegetables

20

Understanding the cultural background of each team member helps to:

- A. maintain efficiency and productivity
- B. ensure their individual needs are met
- C. improve the customer experience
- D. increase the chances of promotion

21

To support sustainability, your restaurant decides to adapt its fish and shellfish menu. Which species of fish **best** supports sustainability?

- A. Cod
- B. Haddock
- C. Plaice
- D. Grouper

22

Which is the **best** example of a control measure that reduces risk?

- A. Only allowing staff over 18 to carry out challenging tasks
- B. Providing staff with optional training if they lack confidence
- C. Using electrical items that are under guarantee
- D. Introducing steps to avoid hazards in the workplace

23

The **most** suitable piece of equipment to use to poach a vacuum-packed piece of salmon would be a:

- A. microwave
- B. steamer
- C. water bath
- D. salamander grill

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The **first** check that should be completed when determining the quality of a delivery of fresh fish is that they:

- A. have red gills, raised eyes, firm flesh
- B. have been delivered on time from the market
- C. are wrapped in cling film in a cool box
- D. are easily identifiable as a specific species

25

During a skills needs analysis, you identified that you would benefit from working in a partner organisation at a higher level to gain new skills. Which form of learning and development **best** suits your needs?

- A. Coaching
- B. Induction
- C. Mentoring
- D. Secondment

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An organisation **must** conduct a risk assessment if they have at least:

- A. 3 members of staff
- B. 4 members of staff
- C. 5 members of staff
- D. 6 members of staff

27

Which of the following is a chef's responsibility under the Health and Safety at Work etc. Act 1974?

- A. To maintain the safety of themselves and others
- B. To inform the manager if customers complain
- C. To inform the local council when accidents occur at work
- D. To make sure all jobs are completed on time

28

Which approach would be **most** successful at enhancing food production and minimising waste?

- A. Ask the restaurant manager as to the types of dishes customers ordered in the last week
- B. Review year on year sales information to determine which menu items are the most popular
- C. Arrange for inexperienced staff to be on duty when the restaurant is busier
- D. Evaluate predicted sales information for the next month based on personal intuition

29

Which items in the kitchen area should be cleaned and disinfected to avoid cross-contamination?

- A. Shelves with packaged products, work surfaces and inside the oven
- B. Ovens, frequently touched items and walls
- C. Can openers, door handles and store room floors
- D. Frequently touched items, work surfaces and utensils



30

A restaurant caters mainly for customers of South East Asian descent. Which factor will have the **most** significant impact on the menu?

- A. The mean age of the customer base
- B. Religious dietary requirements
- C. Opening hours of the premises
- D. The availability of halal produce

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The cross-utilisation of ingredients is **best** defined as:

- A. using ingredients for more than 1 product
- B. storing different allergenic ingredients in the same area
- C. trying ingredients from other countries
- D. employing ingredient suppliers from previous workplaces

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You have a new commis chef joining your section. Prior to asking them to use specialist equipment, you **must**:

- A. instruct them on how to use it as quickly as possible
- B. ensure they are well trained on the specialist equipment
- C. verbally warn them of any potential dangers
- D. allow them to work out how to use it through trial and error

33

To **minimise** the risk of injury while using a frying pan on the stove, you should:

- A. avoid using a non-stick pan
- B. make sure the pan has a metal handle
- C. ensure the handle is turned inwards
- D. only use one pan at a time

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Which training method should be used when trying to teach a new dish to the rest of the team?

- A. Role play
- B. Professional discussion
- C. Coaching
- D. Instructor-led demonstration

35

Several whole chickens have been cooked on the spit roast, but will not be served until later in the week. The **most** effective way to chill them before storage is to:

- A. leave them on the spit until they cool naturally then break down and portion
- B. leave them on the spit until they cool then place them whole in the freezer
- C. break down into portions while hot, then place portions in a blast chiller
- D. break down into portion size and leave covered at room temperature

36

Which dish would increase a customer's carbohydrate intake?

- A. Poached salmon with kale and parsley sauce
- B. Mixed bean quinoa with sweet potato
- C. Chicken, cucumber and avocado salad
- D. Roasted cauliflower with golden sultanas

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A delivery of **fresh**, farm-grown parsley should be:

- A. sent directly to the appropriate sections for chopping
- B. left in the loading bay until required
- C. washed thoroughly until all soil is removed
- D. placed straight into the fridge for storage

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Which piece of legislation requires employers to report serious accidents?

- A. Reporting of Injuries, Diseases and Dangerous Occurrences (RIDDOR)
- B. Safer Food Better Business (SFBB)
- C. First Aid at Work Regulations (FAWR)
- D. Control of Substances Hazardous to Health (COSHH)

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Who is responsible for selecting the appropriate type of extinguisher to use during a fire?

- A. The restaurant manager
- B. The kitchen staff
- C. The fire warden
- D. The fire brigade

40

Revenue that remains after all operational costs have been paid is referred to as:

- A. current liabilities
- B. gross profit
- C. net profit
- D. fixed assets

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As mandated by the Health and Safety (Safety Signs and Signals) Regulations 1996, wet floor signs must be which colour?

- A. Red
- B. White
- C. Yellow
- D. Blue

42

Which method is **most** commonly used to prepare onion bhajis?

- A. Boiling
- B. Grilling
- C. Steaming
- D. Deep frying

43

Why is it important to clear a section of the kitchen before preparing raw fish?

- A. To avoid potential cross-contamination
- B. To improve the flavour of the fish
- C. To save time on the mise en place
- D. To set a good example for junior team members

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When preparing the staff meal, what is the **most** important factor to consider?

- A. The flavour and taste of the dish
- B. Each individual's dietary and religious needs
- C. The time it will take the staff to eat
- D. How often the dish has been served before

45

A 'complex dish' is comprised of:

- A. sustainably sourced ingredients
- B. 3 distinct food groups
- C. 2 or more elements
- D. multiple menu descriptors

46

Raw whole chickens are considered high quality if they:

- A. have minimal bruising or broken bones
- B. have been reared in a specific part of the country
- C. are delivered with their giblets bagged in the cavity
- D. are individually packaged in a spacious crate

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The **most** effective tool to use when testing whether a whole chicken is safely roasted is:

- A. a sugar thermometer
- B. a carving fork
- C. a digital probe
- D. an analogue probe

48

Where should fresh, unprepared herbs be stored?

- A. In the top of the fridge
- B. In the dry stores area
- C. In the bottom of the fridge
- D. On a shelf above the section

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Which food item are chicken and fish carcasses **best** used in?

- A. Pie fillings
- B. Stock
- C. Casserole
- D. Soup of the day

50

HACCP is intended to help manage:

- A. delivery, storage, preparation, cooking, holding and serving
- B. delivery, cleaning, re-using, preparation, recycling and waste disposal
- C. delivery, preparation, recycling, storage, cooking and cleaning
- D. delivery, holding, storage, waste disposal, preparation and cooking

# Level 3

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