

Paper Code: M-EPA-PC2003

Level 2

Production Chef - Mock On-demand 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 **30 multiple-choice** questions.

The exam is worth **30 marks**, with a Pass being **21 marks**, and Distinction **26 marks**.

The duration of this examination is **60 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** aim of the current Food Safety Act in a kitchen?

- A. To dictate how food is displayed
- B. To ensure food is fit for consumption
- C. To prevent food from being wasted
- D. To regulate the price of food in restaurants

2

Which of the following is an indication that ambient food has been stored correctly?

- A. A sharp odour is released when the item is opened
- B. Condensation and swelling are visible on the packaging
- C. The label is faded but the expiry date is valid
- D. The packaging is clean and free from damage

3

Which of the following techniques is typically considered when assembling a plated meal to ensure an appealing presentation?

- A. The arrangement and balance of colours
- B. The shape and size of the plate
- C. The temperature of the ingredients
- D. The type of cooking method used

4

Why is inventory management software useful in a kitchen?

- A. It allows chefs to create custom recipes based on available ingredients
- B. It helps maintain recipes and adjusts portion sizes
- C. It improves customer service by managing orders directly
- D. It tracks ingredient levels and suggests reordering

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When defrosting frozen food, what method is **safest** for maintaining quality?

- A. Defrosting at room temperature
- B. Defrosting in a refrigerator
- C. Placing food directly in boiling water
- D. Using a microwave on high power

6

How does the current Food Information Regulation support food safety?

- A. By ensuring accurate allergen and ingredient labelling
- B. By establishing rules for food packaging and storage
- C. By regulating how food is prepared and served to customers
- D. By setting standards for the quality and freshness of food

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Which of the following is typically a sign that frozen food has been stored at the correct temperature?

- A. Colour is dull or faded
- B. Ice crystals inside the packaging
- C. Natural colour and texture
- D. Packaging with rips or holes

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Which of the following actions maintains clear communication when working under pressure in a busy kitchen?

- A. Giving vague instructions to speed up communication
- B. Speaking in a quiet voice to avoid disturbing others
- C. Speaking quickly and loudly to be heard over the noise
- D. Using short and direct phrases to convey important information

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Which of the following is a legally recognised allergen?

- A. Chillies
- B. Eggs
- C. Garlic
- D. Potatoes

10

What is the **safest** way to store knives after use?

- A. In a designated rack or drawer
- B. In a drawer with other utensils
- C. In a locked cupboard out of sight
- D. On top of the counter for easy access

11

Which of the following is a good source of protein?

- A. Bananas
- B. Carrots
- C. Chicken
- D. Rice

12

What technique involves cutting food into small, square pieces?

- A. Chopping
- B. Dicing
- C. Grating
- D. Slicing

13

What is the **main** purpose of the current Health and Safety at Work etc. Act?

- A. To create new and popular recipes
- B. To maintain a clean and safe working environment
- C. To make sure all jobs are completed on time
- D. To train staff on customer service techniques

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What is the purpose of washing fruit and vegetables during the preparation of dishes?

- A. To help them stay ripe for longer
- B. To improve their natural taste and texture
- C. To make them easier to peel and chop
- D. To remove any harmful substances

15

Which of the following is a **key** task when closing down the kitchen after service?

- A. Cleaning and sanitising work surfaces and equipment
- B. Disposing food waste together with recyclables
- C. Leaving all equipment on and operational overnight
- D. Storing perishable items at room temperature

16

What cooking method involves cooking food in liquid at a gentle heat, just below boiling point?

- A. Baking
- B. Braising
- C. Grilling
- D. Poaching

17

What regulation ensures that food businesses keep records of food safety practices and procedures?

- A. Codes of Practice
- B. Hazard Analysis and Critical Control Point (HACCP)
- C. Manual Handling Operations Regulations
- D. Natasha's Law

18

What is the **main** purpose of a Food Delivery Record?

- A. To check the route and mileage of delivery vehicles
- B. To confirm the quality and safety of items delivered
- C. To document the names and contact details of delivery drivers
- D. To track the time and staff responsible for unloading deliveries

19

Which of the following is a **key** aspect of effective communication with customers?

- A. Avoiding eye contact to prevent interrupting the conversation
- B. Explaining dishes in detailed and technical terms
- C. Listening actively to customer preferences and feedback
- D. Speaking to customers only when directly asked a question

20

How can a kitchen team effectively reduce their environmental impact?

- A. By cleaning with disposable paper towels
- B. By sourcing and purchasing non-local ingredients
- C. By switching to single-use plastic items
- D. By using biodegradable packaging and materials

21

Which of the following methods supports an auditory learner in understanding a new recipe?

- A. Explaining the recipe during a hands-on session
- B. Reading the recipe aloud to reinforce key steps
- C. Showing them pictures to demonstrate the process
- D. Using a video to outline each stage of preparation

22

Which of the following is an impact of cross-training in different kitchen roles?

- A. It allows for better team flexibility and skill development
- B. It helps workers stay in the same position for longer periods
- C. It leads to fewer responsibilities for each employee
- D. It reduces the need for team collaboration and communication

23

How can a dish be adapted for someone with a lactose intolerance?

- A. Adding extra protein to balance the meal
- B. Replacing white flour with wholemeal flour
- C. Substituting dairy with coconut milk
- D. Using butter instead of oil

24

What technique involves cooking food by applying dry heat in an oven?

- A. Frying
- B. Roasting
- C. Steaming
- D. Stewing

25

Which of the following procedures is covered under the current Control of Substances Hazardous to Health (COSHH) Regulations?

- A. Correct food storage and handling of ingredients
- B. Pest control and waste disposal
- C. Risk assessment and staff training
- D. Safe handling and use of cleaning chemicals

26

How does portioning contribute to the efficiency of food assembly?

- A. It allows for faster cooking times of dishes
- B. It enhances the flavours of the ingredients being used
- C. It helps create consistent presentation across servings
- D. It reduces the need for multiple cooking methods

27

How can tools and equipment be maintained safely?

- A. By cleaning them with water after every use
- B. By following the manufacturer's instructions
- C. By leaving them in the same place after use
- D. By storing them in a heated area

28

How can controlling waste contribute to cost savings?

- A. It encourages serving smaller portion sizes to customers
- B. It helps make better use of ingredients
- C. It increases the frequency of ingredient orders
- D. It reduces the need to monitor ingredient usage

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Why **must** controls be in place to manage potential risks in food production?

- A. To ensure correct storage of cleaning materials
- B. To follow portion size guidelines
- C. To help monitor daily temperature checks
- D. To identify steps to reduce possible hazards

30

Why is it important to follow organisational specifications when preparing food?

- A. To allow more flexibility in ingredient choices
- B. To maintain food quality and consistency
- C. To reduce the need for staff training
- D. To simplify the assembly and cooking process





**Level
2**



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