

Paper Code: M-EPA-SPC3001

# Level 3

## Senior Production Chef - 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 **45 multiple-choice** questions.

The exam is worth **45 marks**, with a Pass being **31 marks**, and Distinction **38 marks**.

The duration of this examination is **90 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  **ANSWER COMPLETED CORRECTLY**

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

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

01  A  B   **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  **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

The **most** suitable temperature chilled perishable food should be stored at is:

- A. -9°C
- B. -5°C
- C. 5°C
- D. 9°C

2

You are catering an event for a Hindu customer. Which of the following dishes are unsuitable for Hindu diners?

- A. Pate de foie gras served with melba toast
- B. Poached salmon served with salsify
- C. Sole veronique served with duchesse potatoes
- D. Sweet potato and chickpea ragout served with rice

3

An Environmental health practitioner has cited a lack of due diligence records as the reason for issuing your employer with an improvement notice, following an outbreak of food poisoning. Due diligence is:

- A. being certain that everything has been done to prevent an outbreak of food poisoning
- B. changing key systems and controls to prevent an outbreak of food poisoning
- C. doing everything reasonably possible to prevent an outbreak of food poisoning
- D. evaluating the processes and procedures in place to prevent an outbreak of food poisoning

4

Your team are not working well with one another and it is causing disputes, misunderstandings and errors. You decide to arrange a training session to help address the problem. The **most** important elements to include are:

- A. discussion on social activities, ice-breaker activities, the importance of team targets and decision-making skills
- B. confidence building activities, learning how to take initiative, written communication skills and presentation skills
- C. team roles, meeting performance goals, personal improvement and opportunities for further development
- D. team building exercises, communication styles, active listening techniques and team dynamics

5

Your manager has asked you to create a new menu to broaden your customer base. The menu consists of prime rib of beef, tagliatelle served with shaved truffles and panna cotta decorated with gold leaf paper. The new menu is **most** likely to appeal to:

- A. young couples, customers who are employed and those earning above average salary
- B. families on a low income, lone parent families who are employed and retired couples
- C. coach parties, families on a low income and students from a local university
- D. young families, elderly customers and students from a local college

6

All hospitality businesses must ensure there is a range of minimum and maximum quantity limits for all items. The **most** effective way to maintain these limits is by:

- A. ordering items based on estimated requirements
- B. establishing periodic automatic replenishment levels
- C. meeting with suppliers and determining the best products to order
- D. establishing permanent automatic replacement levels

7

While working in the kitchen, you observe several unsafe working practices. You notify your head chef and submit a short report with what you have observed. Your employer is obligated to address your concerns as they **must** maintain their:

- A. COSHH commitments
- B. RIDDOR commitments
- C. customer service commitments
- D. duty of care commitments

8

One of your team members is a practicing Muslim. When allocating work tasks, which of the following products must you **not** ask them to handle?

- A. Beef
- B. Pork
- C. Lamb
- D. Goose

9

You have a previously high performing member of staff whose level of performance has started to drop. The **most** appropriate action to take is to:

- A. have an informal chat with the member of staff to try to find out the reason for this
- B. mention at a team meeting that team performance is dropping and explain it is not acceptable
- C. talk to the member of staff and explain that you will need to take disciplinary action
- D. wait to see if the issue with performance resolves itself without your involvement

10

Controlling temperatures throughout the preparation of food helps to prevent:

- A. bacteria multiplying
- B. toxins surviving
- C. contamination by spores
- D. allergens forming

11

You have been asked by the head chef to process a delivery. You notice that it includes some poor-quality items. The **most** appropriate course of action to take is to:

- A. accept the delivery, complain to the supplier and do not use that supplier again
- B. accept the delivery, seek advice from a senior member of staff and contact the supplier
- C. seek advice from a senior member of staff, refuse the delivery and request a credit note
- D. refuse the delivery, request a credit note and reorder the items from a different supplier

12

You observe a new member of staff not following the manufacturer's instructions while using a new piece of kitchen equipment. You **must**:

- A. ensure that the new member of staff does not use the equipment again
- B. report the member of staff to the health and safety officer
- C. report the member of staff to HR
- D. remind the member of staff how to use the machine

13

Your food service team is required to wear hairnets to prevent the physical contamination of food. The **most** appropriate action to take if a team member is not following this procedure is to:

- A. send them on a food hygiene course as soon as possible
- B. ask an experienced team member to explain the policy on hair covering
- C. explain the hygiene issues and demonstrate the correct way to wear the hair covering
- D. consider changing the procedure and ask the rest of the team for their opinions

14

You are working on the pass with a number of new front of house colleagues. The **best** way to work as a team is by:

- A. taking charge of all discussions to demonstrate your leadership
- B. ensuring that colleagues feel that they can always openly communicate
- C. allowing colleagues to speak in group discussions and being assertive when putting across your own view
- D. using assertive communication skills when required to put your points across forcefully

15

While preparing a function for clients who practice Judaism, you are informed that your local fish supplier has limited stock. Which of the following foods would be suitable to use?

- A. Haddock and bream
- B. Prawns and cod
- C. Winkles and haddock
- D. Mussels and bream

16

The **main** benefit of a computerised call order system in the kitchen is that it:

- A. helps the kitchen to cook orders quicker
- B. keeps wait staff out of the kitchen
- C. assists in the smooth running of a service
- D. provides an audit trail for the accounts department

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You are explaining to a production chef how to perform the initial quality checks on a delivery of fresh poultry. The features they should look for are:

- A. a pleasant smell, a pliable breastbone and signs of bruising
- B. a pliable breastbone, the smell of ammonia and ensuring the skin is intact
- C. a residue on the flesh, a pliable breastbone and ensuring it is free from bruising
- D. a pliable breastbone, a pleasant smell and ensuring it is free from bruising

18

The **main** reason for keeping accurate records is to:

- A. help with a due-diligence defence
- B. reduce the cooling time
- C. reduce the need for audits
- D. reduce the need for supervision

19

The **best** definition of diversity in the workplace is:

- A. treating everyone the same
- B. recognising and valuing that each person is unique
- C. ensuring that the ratio of different ethnicities within the organisation is the same as the national average
- D. actively implementing all employees' ideas and opinions to maximise business success

20

The business has not met its projected revenue targets, and the head chef has asked the rest of team to suggest ways in which profitability could be improved. Which of the following is **most** likely to increase profitability?

- A. Ensuring portion control requirements are adhered to and limiting the free use of condiments
- B. Monitoring the amount of food wastage and ensuring deliveries are signed for on time
- C. Monitoring the amount of food wastage and ensuring portion control requirements are adhered to
- D. Ensuring deliveries are signed for on time and that portion control requirements are adhered to

21

Which of the following is **most** likely to result in food poisoning?

- A. Cooked meat contaminated with pathogens
- B. Pasteurised milk unrefrigerated for 1 hour
- C. Raw meat contaminated with pathogens
- D. A product made with eggs that has been thoroughly cooked

22

When checking a dry goods delivery, you notice that the olive oil delivered is very cloudy. The **most** likely reason for this is that the oil has:

- A. become spoiled
- B. been kept too warm
- C. been refrigerated
- D. been opened

23

You have been asked by the head chef to ensure that your colleagues are serving food at the correct temperature. The **minimum** safe temperature for serving hot poultry dishes is:

- A. 62°C
- B. 65°C
- C. 72°C
- D. 75°C

24

You are creating a series of dish specifications that will be used to ensure meals are plated consistently across your organisation. The **most** effective method of communicating these requirements to the team is by implementing:

- A. one-to-one training sessions with all chefs
- B. a series of standard operating procedures
- C. a series of simple operating procedures
- D. regional training sessions with all chefs

25

Your head chef is looking for a piece of kitchen equipment that can shorten the length of time it takes to cool soups and stocks. Which of the following would be the **most** suitable for this?

- A. Blast freezer
- B. Domestic freezer
- C. Domestic cooler
- D. Blast chiller

26

Which of the following describes the **best** conditions for a storage area for boxes of cereals and canned goods?

- A. Damp, cool, clean and rodent-proof
- B. Well ventilated, cool, clean and rodent-proof
- C. Dark, cool, quiet and pest-free
- D. Cool, clean, warm and pest-free

27

Your organisation is due to be catering for several functions in the coming weeks. There are several new members of staff on the team, and you have a tight schedule to ensure all the required work has been carried out in time. Which of the following provides the **most** effective means of supporting the team?

- A. Allow the team to agree their own goals without the need for providing team updates
- B. Place written signs on all notice boards to minimise time away from work-based activities
- C. Provide constant reminders as to the required work outputs to ensure they understand what is required
- D. Take time to meet with team members at pre-agreed intervals to explain what is required of them

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The **most** effective way to convey a change in the procedures or processes in your place of work is to:

- A. upload technical manuals to the company intranet and remind staff to review the material out of hours
- B. make use of experienced members of staff and use internal notice boards
- C. update training materials and make use of internal notice boards
- D. update social media pages and provide updates on the internal notice board

29

Which of the following is the **best** way to keep food safe during preparation?

- A. Separate raw and ready-to-eat foods
- B. Ensure that knives used to chop food are undamaged
- C. Separate dry and ready-to-eat foods
- D. Use a reputable supplier

30

The most suitable temperature frozen food should be stored at is:

- A. -23°C
- B. -22°C
- C. -19°C
- D. -18°C

31

Your head chef reports that a large amount of plate waste is being created by the restaurant. Which of the following is the **most** appropriate action to take to attempt to reduce wastage?

- A. Monitor the portion sizes of food at the pass
- B. Charge extra for high quality and high-cost ingredients
- C. Ask customers to report their feedback on customer comment cards
- D. Reduce portion sizes to test whether customers prefer having less to eat

32

A new member of staff is struggling to meet dish specifications. This has impacted the rest of the team, and significantly increased their workload. Which of the following is the **most** appropriate action to take?

- A. Arrange a team meeting and reinforce the dish specifications requirement
- B. Ask another member of staff to speak to the team member concerned to identify what they are finding difficult
- C. Put a sign on the internal notice board to suggest that staff issues must be raised with you at team meetings
- D. Speak to the member of staff individually to identify and address any issues they are having

33

The correct process to follow when using a food processor is to:

- A. insert the blade, insert a clean bowl, add the ingredient, secure the cover and switch on
- B. insert a clean bowl, insert the blade and add the ingredient, secure the cover and switch on
- C. insert a clean bowl, add the ingredient, insert the blade, secure the cover and switch on
- D. secure the cover, insert a clean bowl, add the ingredient, insert the blade and switch on

34

What is the **main** benefit to the business of working as a team?

- A. Tasks are completed on schedule
- B. Staff can leave work earlier than planned
- C. Staff can take longer lunch breaks
- D. Tasks are given to the right people

35

To help improve the profitability of the business, you have been asked to learn the difference between the 3 main measures of profit. The formula you **must** use to determine gross profit is:

- A. revenue + staff costs
- B. revenue - costs of goods sold
- C. revenue + cost of goods sold
- D. revenue - overheads

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Your restaurant stores all high-risk food in refrigerators. The **most** important reason for this is to:

- A. reduce the risk of cross-contamination
- B. prevent food poisoning bacteria multiplying
- C. kill most of the food poisoning bacteria
- D. prevent all bacteria from forming spores

37

A piece of machinery has broken down during the mid-morning service and is likely to take 3 days to repair. To minimise the risk of injury you **must**:

- A. ensure that only experienced members of staff use the equipment
- B. verbally notify your colleagues that the equipment is faulty
- C. put the machine in the corner, and report it to your supervisor at the end of your shift
- D. report the issue to your supervisor at the earliest opportunity and attach a sign that labels the machine as 'out of order'

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The **most** important reason to share information with the front of house team is to:

- A. minimise arguments between different teams
- B. ensure that customers are served correctly
- C. increase the tips given by customers
- D. increase gross profit for the company

39

Which of the following lists the **correct** order of waste management principles that supports the reduction of waste?

- A. Prevent, re-use, recycle, recovery and safe disposal
- B. Prevent, re-use, recovery, safe disposal and recycle
- C. Recycle, safe disposal, prevent, recovery and re-use
- D. Re-use, recycle, recovery, prevent and safe disposal

40

Which of the following will **best** prevent microbiological contamination?

- A. Storing raw food above cooked food in a freezer
- B. Storing chemicals away from raw meat in storerooms
- C. Separating low-risk and high-risk foods at all times
- D. Storing raw food and cooked food in separate chillers

41

Your head chef has asked you to help them add some healthy fish and shellfish dishes to the menu. Fish can form part of a healthy diet as it is:

- A. high in saturated fats and high in protein
- B. high in protein and high in omega 3 fatty acids
- C. high in calcium and high in saturated fat
- D. low in omega 3 fatty acids and low in carbohydrates

42

Effective communication between the kitchen and front of house teams is important as it:

- A. keeps staff happy in the front of house
- B. ensures that tasks are coordinated and completed on time
- C. satisfies the legal requirements of human resources
- D. complies with the occupational health and safety legislation

43

You have been asked to be more involved in the purchase of supplies for your department. The **most** significant impact of adhering to your department's budget is that it will:

- A. help to ensure the department's financial goals are achieved
- B. ensure the company's profits increase
- C. mean you can spend more money than usual on better quality products or resources
- D. impress your manager

44

You are introducing a new team member to essential food hygiene procedures. The **most** important hygiene procedure for them to follow is to:

- A. check each meal is hot using a temperature probe and record the temperature before serving
- B. remove soiled workwear and wash hands thoroughly at the end of the shift to remove food debris
- C. wash hands thoroughly at the start of the shift and frequently throughout the shift
- D. check every dish is well presented before it is served by adding garnish and dressings with gloved hands

45

As a supervisor, you are likely to conduct performance reviews or appraisals with staff members. One of the **most** important benefits of appraisals for both staff and the organisation is that they:

- A. enable good performers to obtain regular promotions and pay increases
- B. enable specific training and development needs to be identified and addressed
- C. provide the opportunity to start appropriate disciplinary procedures
- D. provide a record to your manager of staff training and upcoming annual leave





# Level 3

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