

Paper Code: M-EPA-HMB4002

**Level 4**

# Hospitality Manager: Food and Beverage Management - 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 10 multiple-choice questions.

The minimum pass mark is 7 correct answers.

The duration of this examination is 26 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 ☐ **DO NOT** use circles  
**ANSWER COMPLETED INCORRECTLY**

01 ☐ A ☐ B ☒ ☒ **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.

**Scenario 1**

A food and beverage manager at a venue with several on-site restaurants and bars is responsible for supporting a wide range of events, including private celebrations, conferences and formal dining. The role involves ensuring appropriate combinations of food and drink are offered, identifying opportunities to increase revenue, overseeing the effective use of staffing and equipment, maintaining stock levels and selecting suitable service styles based on the nature of each event. The manager ensures operations run efficiently across all areas of the department.

**1**

What service style is typically used during private celebrations in a family-focused event?

- A. Delivering items in courses to each guest from the kitchen
- B. Designing a limited menu with minimal room for adaptation
- C. Displaying food for guests to collect from multiple stations
- D. Placing large portions on the table for guests to serve themselves

**2**

What approach can the food and beverage manager take to enhance a regional tasting menu using wine pairings?

- A. Align local food with long-established cultural combinations
- B. Match every dish with a beverage from a different country
- C. Prioritise stronger drinks for each lighter course
- D. Select drinks based entirely on their alcohol content

**3**

Which of the following supports the food and beverage manager in identifying patterns that affect venue performance during peak seasons?

- A. Comparing historical staffing records across departments
- B. Gathering feedback from guests immediately after events
- C. Reviewing booking figures across different time periods
- D. Rotating event types throughout the operational calendar

**4**

How can the food and beverage manager effectively reduce the risk of service disruption caused by equipment failure during large functions?

- A. By contacting suppliers once an issue is reported by staff
- B. By ensuring all equipment is tested before being stored
- C. By planning for the full replacement of key items each quarter
- D. By scheduling checks based on how often equipment is used

5

Which of the following actions enables the food and beverage manager to increase performance using pricing strategies across the venue?

- A. Balancing rates evenly across all service periods
- B. Following prices used in previous seasonal menus
- C. Monitoring demand to adjust rates at peak times
- D. Removing discounts during weekend functions

6

How can the food and beverage manager ensure a balanced pairing of food and drink at a formal dinner in the venue's restaurant?

- A. By aligning strong dishes with beverages that have complimentary flavours
- B. By focusing on how traditional dishes are presented during the event
- C. By offering food and beverages that contrast in both region and structure
- D. By using lighter beverages to reduce the richness of every course

7

What service style is typically used for high-end private dining events where food is finished beside the guest's table?

- A. Bistro service
- B. Buffet service
- C. Counter service
- D. Gueridon service

8

Which of the following methods enables the food and beverage manager to identify where service performance could be improved across the venue?

- A. Checking how often staff are rotated between sections
- B. Comparing daily rotas with the floorplan of each outlet
- C. Reviewing service logs that record timings and flow
- D. Tracking the frequency of service maintenance callouts

9

How can employee development contribute to stronger financial outcomes for the food and beverage manager?

- A. By encouraging consistent levels of customer care
- B. By introducing more standard operating procedures (SOPs)
- C. By limiting variation in how service is delivered across outlets
- D. By reducing the need for support from other departments

10

What action supports the food and beverage manager in effectively managing service equipment and stock across the venue?

- A. Asking guests for feedback on storage arrangements
- B. Carrying out checks to confirm item condition before use
- C. Rotating suppliers based on daily outlet requirements
- D. Using leftover stock to create a one-off menu for events



**Level**  
**4**

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