

**Paper Code: M-EPA-HMK4002****Level 4**

# Hospitality Manager: Kitchen 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 ☐ 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.

**Scenario 1**

A newly promoted kitchen manager is now responsible for overseeing kitchen operations in a fast-paced restaurant that specialises in locally sourced produce. As part of their role, they must manage procurement processes, ensure the delivery of food consistently meets the restaurant's quality standards and maintain food safety systems in line with current legislation. The business has recently introduced a new menu concept aligned with its brand identity and customer preferences. The kitchen manager is expected to contribute to the development of recipes while ensuring efficient workflows and compliance with all legal and operational requirements.

**1**

Which of the following helps demonstrate compliance with food safety legislation when preparing new recipes?

- A. Allocating kitchen tasks based on ingredient familiarity
- B. Assembling ingredients in advance to reduce pressure during service
- C. Conducting checks to ensure procedures are consistently applied
- D. Encouraging staff to record feedback from local suppliers

**2**

Which of the following actions supports the sourcing of high-quality local ingredients for a new menu concept?

- A. Building relationships with suppliers who prioritise regional produce
- B. Choosing ingredients that are available from global wholesalers
- C. Prioritising suppliers who offer loyalty discounts across categories
- D. Sourcing items that are regularly used by neighbouring restaurants

**3**

How can the kitchen manager ensure new menu items meet customer expectations?

- A. By adjusting preparation steps based on available kitchen equipment
- B. By deciding on pricing based on competitor promotions
- C. By reviewing feedback to make changes based on common trends
- D. By using visually complex presentation to create impact

**4**

Which of the following actions contributes to efficient kitchen operations when introducing a new menu concept?

- A. Designing each dish to include unique cooking techniques
- B. Ensuring production methods align with resource capacity
- C. Increasing the items offered to attract wider customer groups
- D. Reducing ingredient quantities to limit stock holding

5

How can the kitchen manager ensure new dishes reflect the business's brand and customer preferences?

- A. By creating dishes that can be adapted easily during service for flexibility
- B. By prioritising dishes that require minimal preparation and staff training
- C. By selecting recipes that have been successful in other venues
- D. By using local ingredients and presentation styles that are familiar to guests

6

Which of the following actions helps the kitchen manager maintain food consistency when new ingredients are introduced to the menu?

- A. Allocating the preparation of dishes to the most experienced team member
- B. Confirming all team members understand the preparation expectations
- C. Encouraging team members to interpret the recipes independently
- D. Using different cooking techniques to highlight ingredient flexibility

7

Which of the following actions supports effective stock control when managing a high turnover of fresh produce?

- A. Assigning a single team member responsibility for stock checks and ordering
- B. Comparing sales with competitor venues in the same area
- C. Forecasting usage based on recent customer trends and menu changes
- D. Ordering additional stock to cover unexpected customer complaints

8

How can the kitchen manager support compliance with the current Health and Safety at Work etc. Act when introducing new workflows?

- A. By assessing potential risks linked to changes in procedures
- B. By encouraging staff to develop their own safety routines during service
- C. By limiting formal safety processes during periods of high demand
- D. By seeking advice on hygiene practices from external suppliers

9

Which of the following supports the development of recipes in line with the operational requirements of a fast-paced service?

- A. Creating dishes that can be easily stored and reheated later
- B. Developing recipes that require specialist kitchen equipment
- C. Using rare ingredients to create unique flavour profiles
- D. Writing clear preparation methods to support consistency and speed

10

How can the kitchen manager maintain effective staff performance in a high-pressure environment?

- A. By conducting training tailored to operational demands
- B. By reducing communication to avoid distractions during peak times
- C. By relying on the experienced staff to complete all key tasks
- D. By rotating team roles daily to increase flexibility across shifts



**Level**  
**4**

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