

Paper Code: M-EPA-PC2002

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.

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Why is it important to follow stock rotation procedures during closing down?

- A. To allow staff to use their preferred ingredients first
- B. To ensure older stock is used before newer stock
- C. To improve the speed of food preparation during service
- D. To make it easier for the next team to find ingredients

2

How does portion control contribute to a kitchen's financial performance?

- A. It encourages the use of cheaper ingredients
- B. It increases waste disposal fees
- C. It leads to higher spending on kitchen equipment
- D. It reduces the amount of ingredients used

3

What cooking method involves cooking food in a small amount of fat?

- A. Baking
- B. Frying
- C. Grilling
- D. Stewing

4

How do the current Manual Handling Operations Regulations support kitchen staff?

- A. By advising on safe lifting and carrying techniques
- B. By making recommendations for kitchen layout and design
- C. By regulating food labelling requirements
- D. By restricting the number of hours that can be worked

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

- A. Reading the recipe aloud to reinforce key steps
- B. Talking through the recipe steps with a colleague
- C. Watching a demonstration of the recipe being prepared
- D. Writing out the recipe instructions multiple times

6

What is the correct way to carry a knife safely?

- A. Blade covered with a cloth and carried in hand
- B. Blade pointing downwards and away from the body
- C. Blade pointing forwards, in line with the body
- D. Blade pointing upwards with the sharp edge exposed

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Which of the following dishes is suitable for a vegan customer?

- A. A fish-based broth with rice
- B. A pasta dish with cheese sauce
- C. A salad containing boiled eggs
- D. A vegetable curry made with coconut milk

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Why **must** businesses follow recipes and food production methods strictly?

- A. To avoid compromising food safety
- B. To enhance flexibility in the kitchen
- C. To make the food more flavourful
- D. To reduce the time spent on preparation

9

What technique involves cutting food into long, thin strips?

- A. Carving
- B. Dicing
- C. Juliennning
- D. Mincing

10

Which of the following characteristics indicates that fresh chicken is of good quality?

- A. Flesh that is dry and a grey colour
- B. Flesh that is firm and a peach colour
- C. Flesh that is rough and has visible ice crystals
- D. Flesh that is soft and mushy

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How does a Hazard Analysis and Critical Control Point (HACCP) plan support food safety regulations?

- A. It ensures accurate portion control
- B. It improves kitchen workflow efficiency
- C. It manages potential risks in food handling
- D. It sets guidelines for staff uniforms

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When receiving feedback from a line manager, which of the following actions demonstrates active listening?

- A. Asking follow-up questions to clarify points
- B. Continuing with tasks while the feedback is given
- C. Looking away to avoid showing discomfort
- D. Talking over the line manager to express disagreement

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How can personal protective equipment (PPE) help when handling kitchen tools?

- A. It ensures the equipment is sterilised
- B. It increases the lifespan of the tools
- C. It makes the tools more effective at performing tasks
- D. It reduces the risk of injury when using equipment

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Which of the following typically indicates that fresh fruit and vegetables are suitable for use?

- A. Bruising or visible cuts on the skin
- B. Firm texture and vibrant colour
- C. Sour or fermented smell
- D. Wrinkled and soft flesh

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What is the purpose of layering ingredients in a dish?

- A. To create a visual contrast and depth
- B. To ensure all ingredients are cooked at the same rate
- C. To prevent ingredients from sticking together
- D. To speed up the preparation and cooking process

16

What is the **main** function of carbohydrates in the body?

- A. Assisting in the absorption of vitamins and minerals
- B. Providing energy for daily activities and bodily functions
- C. Strengthening bones and teeth
- D. Supporting the growth and repair of tissues

17

What technique involves removing the outer layer of a vegetable or fruit?

- A. Chopping
- B. Filleting
- C. Peeling
- D. Slicing

18

What is the purpose of Natasha's Law?

- A. To ensure food is prepared following strict nutritional guidelines
- B. To prevent businesses from selling food that contains nuts
- C. To recommend that all food products list the source of their ingredients
- D. To require all food items to be labelled with accurate allergen information

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What is the **main** focus of the current Food Safety Act?

- A. To ensure food is protected during transportation, delivery and handover
- B. To establish standards for food handling, storage and preparation
- C. To protect employees and others from work-related risks
- D. To regulate the temperature of the kitchen and dining areas

20

How does portion control affect food presentation?

- A. It ensures an appropriate serving size for the dish
- B. It increases the complexity of the dish
- C. It makes the plate appear more crowded
- D. It reduces the need for additional garnishing

21

How can using a point-of-sale (POS) system in a kitchen support food production?

- A. By automatically calculating food preparation times for each dish
- B. By helping kitchen staff select ingredients based on customer orders
- C. By managing customer orders and communicating them to the kitchen
- D. By tracking customer payment methods and offering loyalty rewards

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What does the current Health and Safety at Work etc. Act require employers to do?

- A. Limit the amount of food waste produced
- B. Provide staff with appropriate protective equipment
- C. Reduce the cost of kitchen equipment
- D. Train staff to create new recipes

23

What is the **main** purpose of rehydrating dried food during regeneration?

- A. To enhance the aroma and flavour
- B. To make the food more colourful
- C. To reduce the cooking time
- D. To restore moisture and improve texture

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Why **must** legal documentation be completed in a kitchen?

- A. To allocate kitchen resources correctly
- B. To assess customer satisfaction with food
- C. To ensure compliance with food safety laws
- D. To improve kitchen workflow efficiency

25

Why is it important to carry out risk assessments in a kitchen?

- A. To enhance the speed and efficiency at which orders are prepared
- B. To ensure a pleasant and safe working environment for staff
- C. To optimise kitchen efficiency and reduce waste
- D. To recognise and address issues that compromise food safety

26

How does professionalism impact customer service?

- A. It creates a respectful environment and ensures customers feel valued
- B. It discourages employees from engaging with customers
- C. It encourages staff to focus on personal conversations with customers
- D. It reduces the level of communication between staff and customers

27

What method involves cooking food in water at a low temperature?

- A. Braising
- B. Poaching
- C. Searing
- D. Steaming

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When **must** a Hazard Analysis and Critical Control Point (HACCP) plan be reviewed in a kitchen?

- A. After each customer review or feedback
- B. At the end of each working shift
- C. When a food hygiene inspection is scheduled
- D. When there is a change in suppliers or processes

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How does improving leadership skills affect team performance in a kitchen?

- A. It allows the team to work with less guidance and encourages independence
- B. It enables better delegation, ensuring teams complete tasks effectively
- C. It increases competition between team members, improving individual results
- D. It reduces the need for feedback and open communication between team members

30

Why is sourcing local ingredients important for sustainability?

- A. It allows for longer shelf-life of ingredients
- B. It helps maintain the freshness and quality of ingredients
- C. It lowers the cost of food for customers
- D. It reduces transportation costs and the carbon footprint



**Level
2**



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