

**Paper Code: M-EPA -PC2001**
**Level 2**

# 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 **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

When a Local Environmental Health Practitioner enters a food establishment, they have the power to:

- A. imprison food handlers for serious offences
- B. search food handlers suspected of abusing food
- C. inspect the premises at any reasonable time
- D. issue spot fines for serious hygiene offences

2

To ensure that meals are balanced, which of the following **must** each main course contain as a minimum?

- A. Protein, vegetables, fats and carbohydrates
- B. Vegetables, carbohydrates, sugars and garnish
- C. Protein, sugars, fats and carbohydrates
- D. Carbohydrates, sugars, garnish and vegetables

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The document used to provide training on the safe use of allergens is known as the:

- A. company policies
- B. HACCP manual
- C. rota
- D. mise en place list

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The person employed by the local authority to advise upon, inspect and enforce food safety legislation is the:

- A. Environmental Health Practitioner
- B. Health and Safety Executive
- C. Local Authority Practitioner
- D. Health and Safety Supervisor

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A food handler can **best** prevent food poisoning bacteria from multiplying in dried foods by:

- A. reducing ventilation
- B. keeping the food warm
- C. using newer stock first
- D. keeping the food free from moisture

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Recipe specifications are an example of an instruction tool that utilises which of the following learning styles?

- A. Kinaesthetic
- B. Verbal
- C. Visual
- D. Aural

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HACCP regulations require food production settings to keep a daily record of:

- A. customer information
- B. corrective actions
- C. the number of cancelled bookings
- D. the amount of food waste produced

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When asked to prepare several large raw cod fillets for the deep fried fish dish of the day, which colour chopping board **must** you use?

- A. Red
- B. Blue
- C. White
- D. Brown

9

Which of the following is **most** likely an indication of food spoilage?

- A. Oddly-shaped vegetables
- B. Damaged labels on cans
- C. Discoloured meat
- D. Eggs that are cold to touch

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The efficient and responsible use of ingredients helps to reduce waste and:

- A. make dishes more nutritious
- B. make food production quicker
- C. increase profitability
- D. increase staff wages

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It is Sunday carvery and you have been asked to check the roast chicken. Using a temperature probe, what is the **minimum** temperature that would indicate the chicken is cooked?

- A. 60 °C
- B. 65 °C
- C. 70 °C
- D. 75 °C

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Before the start of each shift, you **must** perform visual checks on:

- A. mise en place list
- B. scheduled deliveries, to ensure that they have been completed
- C. staff, to ensure that they have arrived on time
- D. fridge temperature indicators

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The **main** benefit of vacuum packing steaks before storage is that it:

- A. speeds up the cooking process
- B. prevents cross-contamination
- C. improves the nutritional content
- D. provides a longer shelf life

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Securing your chopping board prior to using it to perform a task is important as it:

- A. reduces the risk of cross-contamination
- B. ensures chopping is consistent
- C. ensures no food is wasted
- D. reduces the risk of slips and accidents

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The tool that should be used when taking the skin off of carrots, parsnips and potatoes is a:

- A. large cooks knife
- B. filleting knife
- C. peeler
- D. grater

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Of the following, which religion usually has no restriction on the foods that they are able to eat?

- A. Hinduism
- B. Judaism
- C. Christianity
- D. Islamic

17

Which of the following is the **best** means of communicating important **information** in the workplace?

- A. Email
- B. Instant messaging
- C. Text
- D. Message on a sheet of paper

18

The distance food travels from the producer to the consumer is called:

- A. food miles
- B. air miles
- C. pollutant miles
- D. sustainable miles

19

Which of the following is **not** an important factor to consider when deciding how dishes should be presented?

- A. How the presentation will impact on the taste
- B. Allergens
- C. The amount of additional washing up
- D. The theme of the restaurant

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Which of the following is **most** important to prevent food poisoning?

- A. Cooling food slowly at room temperature
- B. Storing cooked meat at room temperature
- C. Cooling food quickly after cooking
- D. Cooking the outside of food to 50°C

21

Effective communication is an important part of providing excellent customer service. One characteristic of effective verbal communication is:

- A. using easy to understand language
- B. telling the customer what they want to hear
- C. using technical or industry terms to show your knowledge
- D. speaking quickly

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The information that you would need to review before starting to prepare, cook and present a dish of the day is the:

- A. weekly menu
- B. recipe specification
- C. rota
- D. kitchen log book

23

The **main** reason to correctly store knives is to:

- A. keep the kitchen tidy
- B. stop knives being damaged
- C. prevent accidents
- D. stop knives being stolen

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The **main** reason for following food safety legislation in the kitchen is to:

- A. train staff
- B. ensure recipes are up to date
- C. keep customers safe
- D. help with costs

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Receiving feedback on performance is important as it helps to ensure that:

- A. tasks are completed with your manager's help
- B. managers are aware of how well you can work
- C. it takes a longer time to complete tasks
- D. teamwork and job skills are improved

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The **minimum** temperature at which a jacket potato can be safely hot held is:

- A. 60 °C
- B. 63 °C
- C. 70 °C
- D. 73 °C

27

The **first** thing you should check on receipt of a delivery is that the:

- A. produce is fresh
- B. produce matches the delivery note
- C. produce is delivered on time
- D. the interior of the delivery vehicle is clean

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Which of the following foods would be **most** suitable for regeneration after being blanched?

- A. Asparagus
- B. Chicken breast
- C. Omelette
- D. Fish cake

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Which legislation relates to the safe use of cleaning materials?

- A. Control of Substances Hazardous to Health
- B. Health & Safety at Work etc. 1974
- C. The Dangerous Substances and Explosive Atmospheres Regulations
- D. The Provision and Use of Work Equipment Regulations 1998

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Which of the following **best** describes a brand standard?

- A. The same ingredients are always used, but in different dishes
- B. Only serving basic dishes with no garnish
- C. The same dish is served at every outlet or establishment
- D. A similar dish with the chef's own interpretation is served at every outlet or establishment



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