

Paper Code: M-EPA-HMK4003**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 ☒ ☒ **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 kitchen manager in a venue is responsible for leading a busy kitchen team that serves a diverse customer base. They are required to oversee the development of new menu items that reflect the style of the business and meet customer expectations. As part of their role, they manage procurement, maintain consistent food quality and ensure the kitchen operates efficiently. They are also accountable for food safety systems and must ensure all activities comply with current legislation and organisational requirements.

1

How can the kitchen manager ensure new dishes meet the expectations of the venue's diverse customer base?

- A. By designing recipes around existing kitchen stock levels
- B. By gathering feedback on preferences from regular guests
- C. By preparing meals that reflect competitor menu descriptions
- D. By selecting dishes that require minimal skill to produce

2

How can the kitchen manager use a Hazard Analysis Critical Control Point (HACCP) system when introducing new menu items?

- A. By assessing where risks may occur during each stage of preparation
- B. By confirming all ingredients are sourced from approved suppliers
- C. By evaluating supplier delivery times to reduce kitchen delays
- D. By offering samples of new dishes to regular customers for review

3

Which of the following supports the kitchen manager in managing disruption when equipment repairs are required during service?

- A. Delaying food preparation until replacement parts are delivered
- B. Implementing a contingency plan that identifies alternate preparation methods
- C. Limiting food production to a small number of menu options
- D. Preparing all food in advance to reduce pressure during trading hours

4

How can the kitchen manager ensure fresh ingredients support the new menu while maintaining food safety?

- A. By choosing items based on recommendations from front-of-house staff
- B. By prioritising supplier contracts based on price flexibility
- C. By selecting suppliers based on convenience and distance
- D. By verifying that deliveries meet the agreed quality standards

5

Which of the following actions supports consistent quality when introducing new dishes in the busy kitchen?

- A. Allowing chefs to use alternative techniques during service
- B. Following standardised recipes for preparation and presentation
- C. Limiting the number of ingredients used across all dishes
- D. Trialling different versions of each dish across multiple shifts

8

How can the kitchen manager ensure that quality checks are conducted consistently during service?

- A. By briefing the team to visually inspect dishes at the end of each shift
- B. By collecting customer reviews at the pass during each service
- C. By confirming all staff understand the expected standards for each dish
- D. By deciding which items require checks based on customer preferences

6

How does effective inventory management contribute to the kitchen manager's role in delivering the new menu?

- A. By allowing the team to reorder stock as needed during service
- B. By helping track the number of dishes sold during each shift
- C. By reducing the need for scheduled deliveries and stock checks
- D. By supporting planning around ingredient usage and availability

9

How can the kitchen manager support staff performance during busy periods?

- A. By assigning all new tasks to the most experienced team member
- B. By delivering regular training that focuses on service efficiency and quality
- C. By reducing the preparation time to increase the number of covers per shift
- D. By rotating team members between departments each week

7

Which of the following demonstrates compliance with the current Health and Safety at Work etc. Act in the kitchen?

- A. Assigning trained staff to carry out regular equipment checks
- B. Displaying emergency contact details near all fire exits
- C. Encouraging staff to report concerns when convenient
- D. Monitoring dish returns to identify customer concerns

10

Which of the following actions does the kitchen manager need to consider when planning recipes to suit the venue's busy service environment?

- A. Choosing dishes that can be reheated across multiple shifts
- B. Creating dishes that showcase individual staff creativity
- C. Designing dishes that can be plated quickly during peak times
- D. Selecting dishes that require minimal preparation time

Level 4



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