



City & Guilds

Level 2 End-point Assessment

for Commis Chef

(9081-22)

March 2025 Version 1.1

Sample Knowledge Test

Sample paper, multiple choice mark sheet and mark scheme

| Version and date | Change detail | Section |
|------------------|------------------|---------|
| 1, January 2023 | Document created | N/A |
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1 Introduction



What is in this document

This document contains the Sample Knowledge test for the Level 2 End-point Assessment for ST0228/AP04 Commis Chef Multiple Choice Knowledge test.

How to use the forms

The following documents are included:

- Sample test
- Multiple choice answer sheet
- Mark scheme

Apprentices should be provided with the sample test and the answer sheet only.

The mark scheme is to be used by employers / training providers / tutors to mark the completed tests.

Test duration: 75 minutes

You should have the following for this test

- a pen with black or blue ink
- multiple-choice/short answer questions answer sheets

Read the following notes before you answer any questions:

- Attempt all questions
- If you find a question difficult, leave it and return to it later

This paper contains 50 multiple choice questions worth 1 mark each.

This question paper is the property of City & Guilds

How to complete the multiple choice answer sheet

Each multiple choice question shows four possible answers (lettered 'a', 'b', 'c' and 'd'); only one is correct.

Decide which one is correct and mark your answer on the answer sheet with your pen.

For example if you decide 'b' is correct, mark your answer with a cross like this:

1 a b c d

If you change your answer, cancel your first choice by filling in the box then put a cross in the answer which you have now decided is correct like this:

1 a b c d

**9081-203 End-point Assessment -
Knowledge Test (Sample)**

- 1 What prime cut of meat is shown in the image?



Figure 1
dreamstime.com

- a. T-bone steak.
 - b. Rib of beef.
 - c. Leg of lamb.
 - d. Pork loin.
- 2 What second cut of meat is shown in the image?



Figure 2
sutcliffemeat.com

- a. Shoulder.
- b. Chuck.
- c. Silverside.
- d. Cheek.

3 What type of poultry cut is shown in this image?



Figure 3
kochfoods.com

- a. Leg.
- b. Wing.
- c. Thigh.
- d. Crown.

4 Which of the following is an example of a flat fish?

- a. Haddock.
- b. Halibut.
- c. Herring.
- d. Hake.

5 What traditional cut of fish is shown in this image?



Figure 4
dacipriano.com

- a. Darne.
- b. Tronçon.
- c. Suprême.
- d. Paupiette.

- 6 Which of the following is an example of a flower head vegetable?
- a. Broccoli.
 - b. Cabbage.
 - c. Courgette.
 - d. Brussels sprout.
- 7 What term identifies vegetables cut into quarter centimetre dice?
- a. Mirepoix.
 - b. Brunoise.
 - c. Jardinière.
 - d. Paysanne.
- 8 Which ingredient is traditionally added to make an enriched dough?
- a. Egg.
 - b. Lard.
 - c. Cream.
 - d. Yeast.
- 9 What ingredient is added to beef casserole to give it a bitter flavour?
- a. Wine.
 - b. Stock.
 - c. Lemon.
 - d. Treacle.
- 10 Which of the following herbs enhances the flavour of a Béarnaise sauce?
- a. Thyme.
 - b. Tarragon.
 - c. Basil.
 - d. Bay leaf.
- 11 What is the **main** nutrient found in white rice?
- a. Fibre.
 - b. Protein.
 - c. Minerals.
 - d. Carbohydrates.
- 12 Which cookery method would be **best** to use in order to reduce the fat content of meat?
- a. Roasting.
 - b. Grilling.
 - c. Baking.
 - d. Frying.

- 13 What type of grain is suitable for a coeliac?
- a. Rye.
 - b. Wheat.
 - c. Barley.
 - d. Oat.
- 14 What should **not** typically be eaten by a lactose intolerant customer?
- a. Eggs.
 - b. Cheese.
 - c. Margarine.
 - d. Mayonnaise.

- 15 What type of knife is shown in the image?



Figure 5
tb-haute-coutellerie.com

- a. Paring.
 - b. Carving.
 - c. Filleting.
 - d. Turning.
- 16 What is the **most** appropriate knife for trimming excess fat from raw lamb?
- a. Boning.
 - b. Serrated.
 - c. Cook's.
 - d. Cleaver.
- 17 What is the **most** important reason for keeping knives sharp?
- a. To reduce injuries.
 - b. To produce neat cuts.
 - c. To avoid excess waste.
 - d. To maintain cutting speed.
- 18 What is the **main** reason for setting the correct temperature on a fryer?
- a. To achieve the correct finish.
 - b. To retain the food nutrients.
 - c. To maintain energy costs.
 - d. To control the risk of fire.

- 19 What is the **most likely** outcome of opening the door of a steamer incorrectly?
- a. Wet floor.
 - b. Misty kitchen.
 - c. Scalded face.
 - d. Loss of temperature.
- 20 Which of the following indicates a good quality, fresh fish?
- a. Firmly attached scales.
 - b. Flat, opaque eyes.
 - c. Grey gills.
 - d. Dry skin.
- 21 Which of the following are quality points of fresh dough?
- a. Soft and wet.
 - b. Wet and sticky.
 - c. Soft and smooth.
 - d. Dry and smooth.
- 22 During which months is English rhubarb at its best?
- a. January - March.
 - b. April - June.
 - c. July - September.
 - d. October - December.
- 23 Why is it important for a commis chef to practise 'clean as you go'?
- a. To ensure food is clean.
 - b. To ensure hands are clean.
 - c. To ensure uniform is clean.
 - d. To ensure workbench is clean.
- 24 A restaurant is introducing a new menu. What would they need to monitor on social media to **best** support this?
- a. Feedback.
 - b. Marketing.
 - c. Influencers.
 - d. Competition.
- 25 In which activity is a tablet computer **most** useful to a chef?
- a. Food storage.
 - b. Food ordering.
 - c. Food production.
 - d. Food preparation.

- 26 Which legislation **must** be followed to ensure customers are provided with accurate menu information?
- Food Hygiene.
 - Consumer Rights.
 - Equal Opportunities.
 - Data Protection.
- 27 When **must** Reporting of Incidents, Disease and Dangerous Occurrences Regulations (RIDDOR) be followed?
- When reviewing critical control points.
 - When a customer has fainted in the restaurant.
 - When writing a risk assessment.
 - When a chef has lost a finger in an accident.
- 28 Which Health and Safety regulation should be followed when lifting heavy equipment?
- Manual Handling.
 - Weights and Measures.
 - Personal Protective Equipment.
 - Control of Substances Hazardous to Health.
- 29 Which employment legislation regulates the fair treatment of employees?
- Minimum Wage.
 - Equal Opportunities.
 - Working Time Directive.
 - General Data Protection.
- 30 Which is the **most** important reason for menus to provide the correct information for customers?
- To comply with Data Protection.
 - To comply with Food Hygiene.
 - To comply with Consumer Rights.
 - To comply with Equal Opportunities.
- 31 How can a chef **best** comply with food safety legislation when deep frying chicken?
- Control allergen contamination.
 - Ensure core temperatures are met.
 - Follow equipment cleaning routine.
 - Check cooking times for food items.
- 32 What is the **most** important reason for a commis chef to follow the Health and Safety at Work Act?
- To reduce staff sickness.
 - To retain reputation.
 - To avoid accidents.
 - To assist security.

- 33 What is the **most** important reason for employees' personal information to be kept secure?
- To maintain the business reputation.
 - To comply with data protection regulation.
 - To comply with employment legislation.
 - To maintain human resource records.
- 34 A business has been issued with an improvement notice following an Environmental Health Officer inspection. What is the **most likely** consequence to the business of **not** complying with the notice?
- Issued with a fine.
 - Loss of reputation.
 - Permanent closure.
 - Prohibited from trading.
- 35 A restaurant has received a 2-star hygiene rating from an Environmental Health Inspection. What impact will this have on the customers?
- Slower service.
 - Loss of confidence.
 - Reduced value for money.
 - Increased risk of accidents.
- 36 What is the **most** important reason for a chef to take part in continuous professional development (CPD)?
- To update skills.
 - To improve team building.
 - To increase motivation.
 - To maintain profitability.
- 37 When a waiter reads out a special request on an order to the chef, how can the chef **best** demonstrate it is understood?
- Listen carefully.
 - Repeat it back.
 - Write it down.
 - Nod in agreement.
- 38 Which method of communication can **most** easily be misunderstood?
- Verbal.
 - Written.
 - Non-verbal.
 - Digital.
- 39 Appraisals are being carried out with the kitchen team to identify those ready for promotion. Which personal attribute is **most likely** to be considered when reviewing their flexibility?
- Passion.
 - Work ethic.
 - Trustworthiness.
 - Time management.

- 40 Which is the **most** important reason for a member of the kitchen team to receive positive feedback and to be encouraged to share ideas?
- To feel valued.
 - To aid retention.
 - To maintain results.
 - To improve productivity.
- 41 A restaurant prides itself on offering training opportunities to the kitchen team, leading to promotion within the company. What is the **most likely** impact on the team?
- Regular pay rises.
 - Increased motivation.
 - Higher productivity level.
 - Positive customer feedback.
- 42 A pub has taken on an additional full-time pot washer to help improve crockery and equipment turnaround times. What impact is this **most likely** to have on the business finances?
- Reduced selling price.
 - Reduced net profit.
 - Reduced mark up.
 - Reduced yield.
- 43 What is meant by 'gross profit' in a restaurant?
- The percentage used to calculate the total profit made on a dish.
 - The selling price minus the cost of ingredients in a dish.
 - The total income from a dish sold less the fixed costs.
 - The amount of portions produced from a recipe.
- 44 A chef in a fine dining restaurant is reviewing the finances of menu items.

Statement 1

Garnish should be costed as part of the dish costs.

Statement 2

Disposables should be costed as part of the dish costs.

Which of the following is correct for the above statements?

- | | Statement 1 | Statement 2 |
|----|-------------|-------------|
| a. | True | True |
| b. | True | False |
| c. | False | True |
| d. | False | False |

- 45 What is the **main** reason for setting portion control targets to kitchen staff?
- To promote best use of skills.
 - To promote waste management.
 - To promote financial success.
 - To promote customer satisfaction.

- 46 Which of the following is the **best** example of a poor costing decision made by a business?
- a. Reduced stock levels.
 - b. Increased daily specials on the menu.
 - c. Reduced portion size.
 - d. Increased purchasing of out-of-season food.
- 47 What is required to prove a chicken is free range?
- a. Code of practice.
 - b. Quality assurance label.
 - c. Soil association certificate.
 - d. Environmental health report.
- 48 Which of the following purchasing practices will **best** help a business reduce its food miles?
- a. Use national suppliers.
 - b. Use preferred suppliers.
 - c. Use local suppliers.
 - d. Use fair trade suppliers.
- 49 What would be the **main** environmental impact of a kitchen buying in-season local produce?
- a. Reduced energy use.
 - b. Increased provenance.
 - c. Increased sustainability.
 - d. Reduced carbon footprint.
- 50 Which of the following is a way a restaurant can reduce waste?
- a. Buying pre-cut fish.
 - b. Hand peeling vegetables.
 - c. Increasing portion size.
 - d. Carrying out a stock take.

9081-203 End-point Assessment – Knowledge test
(Sample) Answer sheet



| | | | |
|------------------|--|-------------|--|
| Candidate | | Date | |
|------------------|--|-------------|--|

| | | | | |
|----|----------------------------|----------------------------|----------------------------|----------------------------|
| 1 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 2 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 3 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 4 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 5 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 6 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 7 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 8 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 9 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 10 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 11 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 12 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 13 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 14 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 15 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 16 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 17 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 18 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 19 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 20 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 21 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 22 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 23 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 24 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 25 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |

| | | | | |
|----|----------------------------|----------------------------|----------------------------|----------------------------|
| 26 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 27 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 28 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 29 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 30 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 31 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 32 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 33 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 34 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 35 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 36 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 37 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 38 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 39 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 40 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 41 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 42 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 43 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 44 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 45 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 46 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 47 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 48 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 49 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |
| 50 | a <input type="checkbox"/> | b <input type="checkbox"/> | c <input type="checkbox"/> | d <input type="checkbox"/> |

| | | | |
|------------------|-----|--------------|--|
| Score | /50 | Grade | |
| Marked by | | Date | |

**9081-203 End-point Assessment Knowledge Test
(Sample) – Multiple Choice Mark Scheme**



Grading: Pass 30 marks (60%)
Distinction 40 marks (80%)

| Question | Key |
|----------|-----|
| 1 | C |
| 2 | C |
| 3 | A |
| 4 | B |
| 5 | D |
| 6 | A |
| 7 | B |
| 8 | A |
| 9 | A |
| 10 | B |
| 11 | D |
| 12 | B |
| 13 | D |
| 14 | B |
| 15 | C |
| 16 | C |
| 17 | A |
| 18 | A |
| 19 | C |
| 20 | A |
| 21 | C |
| 22 | B |
| 23 | D |
| 24 | A |
| 25 | B |

| Question | Key |
|----------|-----|
| 26 | B |
| 27 | D |
| 28 | A |
| 29 | B |
| 30 | C |
| 31 | B |
| 32 | C |
| 33 | B |
| 34 | D |
| 35 | B |
| 36 | A |
| 37 | B |
| 38 | C |
| 39 | B |
| 40 | A |
| 41 | B |
| 42 | B |
| 43 | B |
| 44 | B |
| 45 | C |
| 46 | D |
| 47 | B |
| 48 | C |
| 49 | D |
| 50 | A |