

Sl. no.	Question	Option - 1	Option - 2	Option - 3	Option - 4	Correct Answer
1	Which practice helps a kitchen supervisor ensure that food stock levels within the kitchen inventory are maintained as per requirement?	Ordering supplies only after stock finishes	Checking inventory levels regularly and planning replenishment	Storing excess items without monitoring usage	Reducing menu items without reviewing stock	2
2	Fill in the blank: Proper quality, storage, and stock rotation of food ingredients are ensured by following the _____ method.	FIFO	LIFO	JIT	EOQ	1
3	Identify this kitchen item used by a Sous Chef to store food safely with proper labeling. 	Waste collection bin	Labeled food storage container	Cooking gas burner	Dishwashing sink	2
4	Which action helps prevent wastage of surplus stock without compromising food quality?	Discarding surplus items immediately	Lowering food quality to use surplus	Planning menu use for surplus ingredients	Ignoring surplus stock until expiry	3
5	True or False: Estimating the required quantity of ingredients and supplies supports smooth kitchen operations.	TRUE	FALSE	Depends on staff strength	Depends on menu price	1
6	Which action is MOST appropriate when preparing requisition or ordering supplies for the kitchen inventory?	Ordering maximum quantity without checking storage	Ordering based on estimated requirements and usage	Placing orders only after shortages occur	Ordering supplies without written records	2
7	A kitchen reports repeated shortages of key ingredients even though purchase requests are raised on time. To avoid disruption in operations and ensure compliance with organisational inventory standards, which combination of actions should be followed on a regular basis?	Place urgent purchase orders whenever shortages are noticed	Depend only on supplier confirmations for stock availability	Increase buffer stock without checking past consumption trends	Coordinate with purchasing, conduct audits, and maintain updated records	4
8	While planning food production for a large service, the Sous Chef must ensure that the quantity prepared, the cooking methods used, and the final output remain consistent. Which approach best supports these objectives during planning?	Prepare extra food and adjust quality during service	Determine requirements, select processes, and use standard recipes	Allow cooks to decide quantities and preparation methods	Focus only on speed of preparation during service	2
9	During peak service hours, delays occur due to poor coordination between sections and improper use of equipment. As a Sous Chef, what action would most effectively improve efficiency, coordination, and safe equipment usage?	Add additional staff without changing work processes	Focus only on faster cooking techniques during service	Reduce the menu size without reviewing kitchen workflow	Prepare mise en place, adjust workflow, and ensure equipment use	4
10	During a busy service period, you observe inconsistent food quality across sections and deviations from documented procedures. To address the issue immediately and prevent future recurrence, what should be your most appropriate course of action?	Ignore variations until service is completed	Stop production until all staff independently correct errors	Monitor processes, refer manuals, and inform the Executive Chef	Allow sections to continue with their own methods	3
11	In a professional kitchen, portion size decisions directly influence guest satisfaction, food cost control, and waste reduction. Why must a Sous Chef calculate and clearly communicate portion sizes to all kitchen staff?	To improve serving speed during peak service hours	To allow flexibility in plating and food presentation	To control waste, ensure value, and protect profit margins	To reduce the need for monitoring staff performance	3
12	Which source is MOST appropriate for identifying recent developments and current information related to food items?	Old printed menus kept in storage	Professional food journals and culinary websites	Personal cooking preferences of staff	Past sales records only	2
13	Fill in the blank: Evaluating current menu items helps the organisation understand customer appeal, cost, and _____.	popularity	packaging	decoration	promotion	1
14	Identify this document used by a Sous Chef to review menu performance and customer feedback. 	Staff attendance register	Sales and customer feedback record	Equipment service log	Purchase order form	
15	Why is it important to suggest menu items at different cost points for a food outlet?	To increase kitchen workload	To suit different customer segments	To complicate menu planning	To reduce ingredient quality	2