

CANDIDATE EMAIL: [REDACTED]  
CANDIDATE NAME: [REDACTED]  
CITY/TOWN: [REDACTED]  
POSTAL CODE: [REDACTED]  
ROLE REFERENCE: Chef  
TEST TITLE: Commis Chef | Duration: 10min



DATE TAKEN: 28/11/2017

TIME TAKEN: 3 min 55 secs

CORRECT: 40.0%



## OVERALL RESULTS

Correct answers: 8/20

40%

Incorrect answers: 12/20

60%

Answers left blank: 0/20

0%



## ANSWERS ANALYSIS BY DIFFICULTY LEVEL

N/A: 0/0

0%

Easier: 2/7

28%

Medium: 4/8

50%

Harder: 2/5

40%



## ANALYSIS BY SKILL CATEGORY

SKILL CATEGORY	CORRECT	TOTAL	%
Cooking Methods	1	3	33.3%
Dessert	2	3	66.7%
Fish	3	3	100.0%
Health & Safety	0	3	0.0%
Meat	0	3	0.0%
Preparation	1	2	50.0%
Sauces	1	3	33.3%

8

20

40.0%



## ANALYSIS BY QUESTION

NO.	DIFFICULTY	SKILL	BRIEF DESCRIPTION	RESULT
1	Harder	Dessert	Meringue	Correct
2	Harder	Health & Safety	Minimum temperature	InCorrect
3	Medium	Cooking Methods	Best Way to cook salmon	InCorrect
4	Medium	Fish	Darne	Correct
5	Easier	Fish	Fresh fish	Correct
6	Harder	Sauces	Classifications of Soup	InCorrect
7	Medium	Dessert	Baking pastry alone	Correct
8	Medium	Dessert	Short crust pastry	InCorrect
9	Medium	Fish	Defrosting frozen fish	Correct
10	Harder	Health & Safety	Stored meat temperature	InCorrect
11	Medium	Meat	Classed as game	InCorrect
12	Easier	Preparation	Turned vegetables	Correct
13	Easier	Cooking Methods	Benefits of braising	InCorrect
14	Harder	Cooking Methods	Sealing meat in a pan	Correct
15	Easier	Health & Safety	Chopping board colour	InCorrect
16	Easier	Sauces	Sauce-Flour, Butter & milk	InCorrect
17	Medium	Meat	Venison	InCorrect
18	Easier	Meat	Most expensive cut of beef	InCorrect
19	Medium	Sauces	Sauce-Flour, Butter & milk	Correct
20	Easier	Preparation	Julienne	InCorrect