

- D 1) Food is served on what side with what hand?
- a) On the left side with the left hand
 - b) On the left side with the right hand
 - c) On the right side with the left hand
 - d) On the right side with the right hand
- D 2) Drinks are served on what side with what hand?
- a) On the left side with the left hand
 - b) On the left side with the right hand
 - c) On the right side with the left hand
 - d) On the right side with the right hand
- D 3) Food and drinks are removed on what side with what hand?
- a) On the left side with the left hand
 - b) On the left side with the right hand
 - c) On the right side with the left hand
 - d) On the right side with the right hand
- A 4) Which side of the plate would you place forks?
- a) On the left with the salad fork on the outside and dinner fork on the inside
 - b) On the left with the salad fork on the inside and dinner fork on the outside
 - c) On the right with the salad fork on the outside and dinner fork on the inside
 - d) On the right with the salad fork on the inside and dinner fork on the outside
- D 5) Which side of the plate would you place knives?
- a) On the left with the blade facing out
 - b) On the left with the blade facing in
 - c) On the right with the blade facing out
 - d) On the right with the blade facing in
- D 6) If there is a fork and spoon at the top of a table setting they are used for which course?
- a) Salad and soup
 - b) Extra if you drop silverware on the floor
 - c) Entrée
 - d) Dessert and coffee
- B 7) Who is the person that controls the flow of the dining room during a banquet event?
- a) The Host of the event
 - b) The Captain
 - c) The Expeditor
 - d) The Caterer
- A 8) When setting a table your setting should not extend past?
- a) The edge of the table
 - b) The sides of the chair
 - c) None of the above
 - d) A and B
- D 9) Who is the person that you report to if you have any question or need to change the order?
- a) The Captain
 - b) A cook working the line
 - c) The lead server
 - d) The Expeditor
- A 10) At off site banquet events dirty glassware should be placed in racks?
- a) Right side up
 - b) Upside down
 - c) It depends on what drink was in the glass
 - d) It doesn't matter

Servers Test

- B 11) What is a slush bucket?
- a) A bucket where you dispose of left over food
 - b) A bucket where you dispose of left over liquid
 - c) A bucket where you place dirty dishes
 - d) A bucket that hold ice
- A 12) What part of a glass should you handle at all times?
- a) The stem
 - b) The widest part of the glass
 - c) The top
- D 13) If you bring the wrong entrée to a guest what should you do?
- a) Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
 - b) Inform the guests that you will bring the correct entrée once everyone else in the dinning room is served
 - c) Try to convince the guests to eat what you brought them
 - d) Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée
- ~~D~~ B 14) What is an oval tray used for?
- a) It is a tray that you place dirty dishes on
 - b) It is a tray that you carry entrees on
 - c) It is a tray that you can place clean dishes on
 - d) All of the above
- D 15) What is the correct order for glasses (the first glass being closest to the guest)?
- a) Water glass, red wine glass and white wine glass
 - b) White wine glass, red wine glass and water glass
 - c) Water glass, white wine glass and red wine glass
 - d) Red wine glass, white wine glass and water glass
- B 16) What is a tray jack?
- a) It is a piece of equipment used to lift heavy items
 - b) It is a piece of equipment used to hold an oval tray
 - c) It is a piece of equipment used to hold a variety of different types of glassware
 - d) It is a rack that holds trays when they're not in use
- B 17) What is Pellegrino?
- a) It is bottle of white wine
 - b) It is a sparkling water
 - c) It is the term for "featured drink of the night"
 - d) It is a high quality beer
- A 18) When you're assigned to "tray passing" what is expected of you?
- a) To walk around at a reception and offer drinks from a tray
 - b) To clean all the glasses off the tables after the guests have gone home
 - c) To wipe down the trays and make sure they're clean before putting them away
 - d) To work together as a team and make sure we're helping each other serve food to all tables promptly
- D 19) When you are setting a dining room how should you set up your table cloths?
- a) Neatly and evenly across the tables
 - b) The creases should all be going in the same directions
 - c) The chairs should be centered and gently touching the table cloth
 - d) All of the above
- A 20) What does the term "Hor d'Oeuvres" mean?
- a) Appetizers
 - b) Soup of the Day
 - c) House Wine
 - d) The hour that dinner is served

Prep Cooks Test

Score 11 / 15

Multiple Choice Test (1 point each)

D ✓

1) Food handlers must always wash their hands

- a) Before starting work
- b) Switching between handling raw and ready-to-eat food
- c) After going to the restrooms
- d) All of the above

A ✓

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

C ✓

3) Which of these conditions requires immediate corrective action?

- a) Packaged food items are stored at least 6 inches above the floor
- b) Ice is being used to cool beef stew in a shallow pan
- c) Raw meats are stored on a shelf above ready-to-eat egg salad in the walk-in cooler
- d) Raw fish is stored above raw chicken in the walk-in freezer

C ✓

4) Bacteria grow best in the temperature "danger zone" which includes temperatures between?

- a) 0°F and 100°F
- b) 32°F and 220°F
- c) 41°F and 135°F
- d) 39°F and 178°F

D ✓

5) After cutting raw chicken, what should be done before the cutting board is used for slicing onions for salad?

- a) Clean the cutting board with a wet wiping cloth
- b) Turn the board over and use the other side
- c) Rinse the board with running water
- d) Wash, rinse, and sanitize the board prior to slicing the onions

A ✓

6) Which of the following is NOT an approved method to thaw potentially hazardous foods?

- a) In a microwave oven
- b) During the cooking process
- c) Under cool running water
- d) On a clean counter, at room temperature

A ✓

7) Wiping cloths stored submerged in a bucket of sanitizing solution are for:

- a) Wiping spills only
- b) Washing hands if the hand sinks are too far away
- c) Sanitizing the blade of utensils such as knives
- d) Maintaining moisture on the wiping cloth

E ✓

8) Food-handling gloves must be changed frequently and also:

- a) After handling garbage
- b) After every break
- c) After picking things up off the floor
- d) Between handling raw and cooked foods
- e) All of the above

D ✓

9) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- d) 128

Prep Cooks Test

D ✓ 10) How many cups are in a quart?

- a) 2
- b) 4
- c) 6
- d) 8

D ✓ 11) Potentially hazardous hot foods must be maintained at an internal temperature of _____ or higher to be safe

- a) 145° F
- b) 135° F
- c) 160° F
- d) 180° F

C ✓ 12) Which of the following explains the process of poaching?

- a) Poke poultry on the thickest part in order to make sure it's tender
- b) To cook food in an oven that has reached 350° F
- c) Cook gently in water that is hot but not boiling (160°-180°)
- d) Submerge protein in boiling liquid to speed cooking time

B ✓ 13) If a recipe calls for 16oz of mirepoix, how many ounces of onion, celery, and carrots do you need?

- a) 8 oz of celery, 4 oz of onion, 4 oz of carrot
- b) 4 oz of celery, 8 oz of carrot, 4 oz of onion
- c) 4 oz of celery, 8 oz of onion, 4 oz of carrot
- d) 2 oz of celery, 10 oz of carrot, 2 oz of onion

C ✓ 14) Which of the following best describes braising?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process

B ✓ 15) Which of the following best describes the process of Caramelization?

- a) To cook quickly in a pan on top of the stove until food is browned
- b) Process through which natural sugars in food become browned and flavorful while cooking
- c) Cooking method by which food is browned in fat, then cooked, tightly covered, in liquid at low heat
- d) To plunge food into boiling water briefly, then into cold water to stop the cooking process