

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 dinning 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

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 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 (/ 15)

Multiple Choice Test (1 point each)

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

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

C V 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 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 I 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 X 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 C 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 V 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 C 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

PB 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