

*Jamir White***Bartenders Test****Score / 30**

- C 1) What is a Classic Martini garnished with?
a) Onion
b) Lemon Twist
c) Olive
d) Cherry
- B 2) What type of liquor is in a Cuba Libre?
a) Vodka
b) Rum
c) Gin
d) Tequila
- D 3) What type of juice is in a Screw Driver?
a) Lemonade
b) Cranberry Juice
c) Grapefruit Juice
d) Orange Juice
- C 4) What type of juice is in a Greyhound?
a) Lemonade
b) Cranberry Juice
c) Grapefruit Juice
d) Orange Juice
- B 5) What is in a Cape Cod?
a) Lemonade and Gin
b) Cranberry Juice and Vodka
c) Grapefruit Juice and Vodka
d) Orange Juice and Gin
- D 6) Which of the following is not a liqueur?
a) Amaretto
b) Southern Comfort
c) Triple Sec
d) Absinthe
- B 7) What are the six most commonly used spirits?
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequilla
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 8) What are the ingredients in a Margarita?
a) Rum, Cola and Lime Wedge
b) Tequila, triple sec, Sweet & Sour, Lime Juice
c) Tequila, Orange Juice and Grenadine
d) Rum, Sweet & Sour and Orange Juice
- D 9) What are the ingredients in a Cosmopolitan?
a) Vodka, Sweet & Sour, Cranberry Juice, Lime Juice, and Triple Sec
b) Vodka, Lime juice and Triple sec
c) Vodka, Sweet & sour, Cranberry Juice and Splash Soda Water
d) Vodka, Triple sec, Cranberry juice, Lime Juice
- C 10) What are the ingredients in a Long Island?
a) Vodka, Gin, Tequila, Triple Sec, Sweet and Sour, Cranberry Juice
b) Vodka, Gin, Strawberry Puree, Sweet and Sour
c) Vodka, Gin, Triple Sec, Rum, Sweet and Sour, splash of Coca Cola
d) Gin, and splash of Dry vermouth

30

To

Servers Test

Multiple Choice

35 / 35

11

- A 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) 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 5) When you are setting a dining room how should you set up your tablecloths?
- 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
- D 6) 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 dining 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

Match the Correct Vocabulary

- D Scullery
- E Queen Mary
- A Chaffing Dish
- B French Passing
- G Russian Service
- F Corkscrew
- C Tray Jack

- A. Metal buffet device used to keep food warm by heating it over warmed water
- B. Style of service where food is prepared or served individually at the dinner table to fit the customer's specific taste (i.e. providing dressing and pepper for salad or handing out bread to each patron)
- C. Used to hold a large tray on the dining floor
- D. Area for dirty dishware and glasses
- E. Large metal shelving unit for prepared food to be held or for dirty trays to be stored
- F. Used to open bottles of wine
- G. Style of dining in which the courses come out one at a time

Grill Cooks Test

Score / 40

Multiple Choice Test (1 point each)

- B 1) How much time should you take to wash your hands with soap?
- a) 1 minute
 - b) 20 seconds
 - c) Time does not matter, water temperature does
 - d) 5 minutes
- C 2) The recommended temperature for your refrigerator is...
- a) 45°F
 - b) 50°F
 - c) 40°F
 - d) 20°F
- D 3) 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
- D 4) The most important reason for having food handlers wear hair restraints is to
- a) Prevent food from getting into food handlers' hair
 - b) Prevent food handlers from contaminating their hands by touching their hair
 - c) Keep the food handlers' hair in place
 - d) None of the above
- C 5) 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 6) 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 7) 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
- D 8) 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
- D 9) 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

~~30~~ / 40

Grill Cooks Test

B 19) 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

C 20) What temperature should chicken be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

C 21) What temperature should ALL ground meat be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

A 22) What temperature should fish be cooked to?

- a) 145°F
- b) 155°F
- c) 165°F
- d) 175°F

23) What is a roux and what is it used for? (2 points)

Base to soups stews
Gravy

24) What is the process of making clarified butter, and why is clarified butter used? (3 points)

Process of removing milk solids from
butter fat giving you a clear golden brown

25) What are the 5 mother sauces? (5 points) That can be heated with out ^{fat} burning

1. Veloute sauce
2. hollandaise sauce
3. cheddar cheese sauce
4. mustard sauce
5. creme sauce

26) What does it mean to season a grill and why is this process important? (3 points)

oil it grease it

27) What are the ingredients in Hollandaise sauce? (5 points)

egg yolks lemon juice
salt butter cayenne pepper