Acrobat
outsourcing
Your Hospitality Staffing Professionals

80%

Cashier Test   Score 8 / 10

b 1) A roll of quarters is worth?
- a) $5.00
- (b) $10.00
- c) $15.00
- d) $20.00

A 2) A roll of dimes is worth?
- (a) $5.00
- b) $4.00
- c) $3.00
- d) $2.00

d 3) A roll of nickels is worth?
- a) $8.00
- b) $6.00
- c) $4.00
- (d) $2.00

C 4) A roll of pennies is worth?
- a) $1.00
- b) $0.75
- (c) $0.50
- d) $0.25

C 5) What does POS stand for?
- a) Patience over standards
- b) Percentage of sales
- (c) Point of sales
- d) People over service

6) What is the current sales tax rate in your city _____ ?

C 7) A customer buys a bowl of soup for $1.25, an apple $0.90 and a soda is $0.79. If you are given $10.00 how much change should you give back?
- a) $4.06
- b) $2.06
- (c) $7.06
- d) $5.06

1.25
90
79
294
$+294$
$.06$

D 8) A customer buys two shirts for 10.50 each and two ball caps for $7.25 each. If you are given $50.00 how much change should you give back?

21 14.50

- a) $19.50
- b) $14.50
- c) $9.50
- d) $4.50

D 9) A customer buys soda for $3.75 and a hot dog for $4.25. If you are given $20.00 how much change should you give back?
- a) $6.00
- b) $8.00
- c) $10.00
- (d) $12.00

A 10) A customer buys two hamburgers at $3.75 each, two bags of chips at $1.25 each, two cookies at $2.50 each and two sodas at $3.25 each. If you are given $100.00 how much change should you give back?

7.50 2.50 5.00

- 650 (a) $78.50
- b) $58.50
- c) $38.50
- d) $28.50

75%

Prep Cooks Test

Score 15 / 20

<u>**Multiple Choice**</u> (1 point each)

D 1) A gallon is equal to _____ ounces
   a. 56
   b. 145
   c. 32
   d. (128)

C 2) Mesclun are what type of vegetable?
   a. Roots
   b. Beans
   c. Salad Greens
   d. Spices

3) What does the term braise mean?
   a. Sear quickly on both sides
   b. Slowly cook in covered pan with little liquid
   c. Cook on high heat and quickly
   d. Slowly cook in simmering water

B 4) At what internal temperature must chicken be cooked so that it is safe to eat?
   a. 155 degrees F
   b. 165 degrees F
   c. 175 degrees F
   d. 185 degrees F

X 5) How do you blanche vegetables?
   a. Immerse for a short time in boiling water
   b. Cook lightly in butter over med heat
   c. Soak in cold water overnight
   d. Rub with salt before cooking

C 6) Which of the following ingredients would you pack before measuring?
   a. Olive Oil
   b. Salt
   c. Brown Sugar
   d. White Sugar

B 7) What is Al Dente?
   a. Firm but not hard
   b. Soft to the touch
   c. Very hard
   d. Very soft

8) Food should be left out no more than
   a. 2 hours
   b. 3 hours
   c. 4 hours
   d. 5 hours

Prep Cooks Test

A 17) **What is a Julien cut?**

- a. Food cut into long thin strips, matchstick
- b. Food cut into long thin strips then turned and cut into a 1/8' dice
- c. Food diced into finely chopped and uniform pieces
- d. Cutting and peeling into oblong seven sided football like shapes

A 18) **To cook a food in a pan without browning over low heat until the item softens and releases moisture.**

- a. Sweat
- b. Boil
- c. Roast
- d. Grill

Fill-in the Blank (1 point each)

19) _____Salt_____ & _____Pepper_____ are the basic seasoning ingredients for all savory recipes.

20) _____mince_____: to cut into very small pieces when uniformity of size and shape is not important.