

**Dishwasher Test**

**Score / 10**

-4 / 6

- C 1) After washing your hands, which item should be used to dry them?
- a) Clean apron
  - b) Sanitized wiping cloth
  - ☒ c) Single use paper towel
  - d) Common used cloth
- C 2) While washing dishes by hand, which item should you wear?
- a) Cutting glove
  - b) Oven Mitt
  - ☒ c) Rubber glove
  - d) Nothing
- X 3) When should you wash your hands?
- a) Before you start work
  - b) After handling non-food items (garbage, money, cleaning chemicals)
  - c) After using the restroom
  - ☒ d) All of the above
- X 4) If you need to move a heavy load, you should PULL and not PUSH the object.
- ☒ a) True
  - b) False
- e 5) Which of the following could you be at risk for getting burned from?
- a) Steam from boiling pots
  - b) Hot liquids (coffee, soup, tea)
  - c) Hot equipment (ovens, pots, chaffing dishes)
  - d) Harsh chemicals
  - ☒ e) All of the above
- e 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
- ☒ a) True
  - b) False
- C 7) What should you do if you spill liquids or see a liquid spill?
- a) Leave it for someone else to clean-up
  - b) Wait until the end of your shift to clean it
  - ☒ c) Flag the spill and clean it immediately
  - d) Not sure
- a 8) When handling hot items you should?
- ☒ a) Wear rubber gloves
  - b) No need to wear anything
  - c) Use an oven mitt or dry cloth towel
  - d) Nothing
- X 9) If you are using a three-compartment sink for cleaning and sanitizing, the second sink is used for?
- a) Rinsing
  - b) Scraping
  - ☒ c) Washing
  - d) Sanitizing
- C 10) What is the proper method for cleaning and sanitizing stationary equipment?
- a) Spray with a strong cleaning solution and wipe with a sanitized cloth
  - b) Spray with a sanitizing solution, then rinse with clean water and dry
  - ☒ c) Wash and rinse, then wipe or spray with a chemical-sanitizing solution
  - d) Brush off loose soil with a clean cloth, then wipe with a sanitizing solution



**Multiple Choice** (1 point each)

14

- ☒ 1) A gallon is equal to \_\_\_\_\_ ounces
- a. 56
  - ☒ b. 145
  - c. 32
  - d. 128
- ☒ 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
- ☒ 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
- ☒ 5) How do you blanch 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
- ☒ 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
  - b. Salt
  - ☒ c. Brown Sugar
  - d. White Sugar
- ☒ 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

b 9) Which is the improper way to thaw frozen food?

- a. In the fridge
- ☒ b. In a sink with cold water
- c. On the counter
- d. In the microwave

x 10) Which of the following can you use to put out a grease fire?

- a. Baking Soda
- b. Baking Powder
- c. Flour
- ☒ d. Water

c 11) What is the temperature range of the danger zone?

- a. 25-135
- b. 40-140
- ☒ c. 50-160
- d. 30-130

e 12) Which of the following is listed from smallest to largest?

- a. Dice, chop, mince
- b. Mince, chop, dice
- ☒ c. Chop, dice, Mince
- d. Mince, dice, chop

x 13) Which direction should pan handles be turned while cooking on the stove?

- a. Over the fire at all times
- ☒ b. Turned towards you for better control
- c. Turned towards the right or left at all times
- d. Over the countertop at all times

A 14) When you poach something, you cook it with what?

- a. Noodles
- b. Vegetables
- c. Liquid
- ☒ d. Oil

c 15) Which spoon is used to remove fat from soups and stews

- a. Basting Spoon
- b. Ladle
- ☒ c. Slotted Spoon
- d. Portion Spoon

k 16) Which of the following means to cook in a small amount of fat?

- a. Season
- b. Sauté
- ☒ c. Broil
- d. Boil
- e. Fry

## Prep Cooks Test

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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

C

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) \_\_\_\_\_ & \_\_\_\_\_ are the basic seasoning ingredients for all savory recipes.

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

