

- _____ 1) After brewing a pot or kettle of coffee how long is the coffee good for until you need to re-brew?
- a) 20 minutes
 - b) 30 minutes
 - ☒ c) 60 minutes
- _____ 2) What are the basic ingredients of a Latte?
- a) Milk, Espresso, Whipped Cream
 - ☒ b) Espresso, Steamed Milk
 - c) Water, Espresso, and Foam
- _____ 3) When making cup of tea for a customer, how long should you tell the customer to let the tea bags steep?
- a) 2 minutes
 - b) 4 minutes
 - ☒ c) 5 minutes
- _____ 4) When steaming milk for a beverage, what temperature should you steam the milk to?
- a) 150-160 degrees
 - ☒ b) 190-200 degrees
 - c) 120-130 degrees
- _____ 5) Once an Espresso Shot has been pulled from an Espresso machine, how long do you have to mix the shot with other liquid before the shot goes bad?
- a) 8 seconds
 - b) 20 seconds
 - ☒ c) 10 seconds
- _____ 6) What do you do if a customer says their latte does not taste like there is espresso in it?
- a) Tell them you made the drink according to the recipe so it should be fine
 - b) Apologize to the customer, then add another shot of espresso to their drink and encourage the customer to return
 - ☒ c) Apologize to the customer and remake their drink according to standards
 - d) Walk away and have another barista remake their drink
- _____ 7) You can re-steam milk _____?
- a) Only Once
 - ☒ b) Never
 - c) Sometimes
 - d) Always
- _____ 8) What is the proper ratio of coffee grounds to water?
- ☒ a) 2 Tablespoons coffee to 6oz water
 - b) 2 Tablespoons coffee to 8oz water
 - c) 1 Tablespoon coffee to 6oz water
 - d) 2 Teaspoons coffee to 8oz water
- _____ 9) A customer requests a non-dairy coffee beverage and you are out of soy, what actions do you take?
- a) Make their drink with regular milk and hope they do not notice
 - b) Apologize and ask the customer to come back tomorrow
 - ☒ c) Apologize and inform the customer we are out of soy, and offer a beverage alternative
 - d) Inform your manager we are out of soy

10) Decaffeinated coffee is 100% caffeine free?

- ☐ a) True
☒ b) False

11) What are the basic ingredients in a cappuccino?

- ☐ a) Coffee, Milk, Foam
☒ b) Espresso, Foam
☒ c) Espresso, Steamed Milk, Foam
☐ d) Espresso, Cream, Foam

12) What is a café au lait?

- ☒ a) Coffee, Steamed Milk
☐ b) Coffee, Cold Milk
☐ c) Coffee, Cream, Sugar
☐ d) Espresso, Cold Milk

13) What does "half caf" mean?

- ☐ a) Half cream and half regular milk
☐ b) Half as much coffee as normal
☒ c) Half regular and half decaf coffee

14) What does it mean when a customer requests their cappuccino "dry"?

- ☒ a) Less milk and more foam
☐ b) No milk and lots of foam
☐ c) Extra foam
☐ d) No foam and no milk

15) What is an Americano?

- ☐ a) Regular drip coffee
☒ b) Espresso with water
☐ c) Coffee with cream
☐ d) Iced coffee

Cashier Test

Score / 10

14/15

93%

1) A roll of quarters is worth?

- a) \$5.00
- ☒ b) \$10.00
- c) \$15.00
- d) \$20.00

2) A roll of dimes is worth?

- ☒ a) \$5.00
- b) \$4.00
- c) \$3.00
- d) \$2.00

3) A roll of nickels is worth?

- a) \$8.00
- b) \$6.00
- c) \$4.00
- ☒ d) \$2.00

4) A roll of pennies is worth?

- a) \$1.00
- b) \$0.75
- ☒ c) \$0.50
- d) \$0.25

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, **SAN JOSE ? 9.25**

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

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 14.5

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

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

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? 67

- ☒ a) \$78.50
- b) \$58.50
- c) \$38.50
- d) \$28.50

11) Counterfeit pens should be used on which three denominations?

- ☒ a) \$20, \$50, \$100
- ☐ b) \$10, \$20, \$50
- ☐ c) \$5, \$50, \$100
- ☐ d) \$10, \$20, \$50

12) How many times should you count change when giving it to the customer?

- ☐ a) one
- ☒ b) two
- ☐ c) three
- ☐ d) no need to count

Question & Answer:

13) What is the minimum age for legal alcohol purchases? 21

14) What are the acceptable forms of ID for alcohol purchases? ID passport

15) How many \$20 bills are in a bank band? 1000

Dishwasher Test

Score 10 / 10

100%

- 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
- 2) While washing dishes by hand, which item should you wear?
☐ a) Cutting glove
☐ b) Oven Mitt
☒ c) Rubber glove
☐ d) Nothing
- 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
- 4) If you need to move a heavy load, you should PULL and not PUSH the object.
☐ a) True
☒ b) False
- 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
- 6) All work-related injuries, accidents or illnesses should be reported immediately to the supervisor on duty.
☒ a) True
☐ b) False
- 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
- 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
- 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
- 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

Grill Cooks Test

Score ~~11/40~~

Multiple Choice Test (1 point each)

23/40

58%

- 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
- 2) The recommended temperature for your refrigerator is...
☒ a) 45°F
☐ b) 50°F
☒ c) 40°F
☐ d) 20°F
- 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
- 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
- 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
- 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
- 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
- 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
- 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

Grill Cooks Test

10) 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

11) A Julienne is:

- a) to cut food into 1 inch X 1 inch cubes
- b) A cooking method using high heat
- ☒ c) To cut food into 1/8 X 1/8 slices
- d) A rough cutting method producing oblong shapes

12) A gallon is equal to _____ ounces

- a) 56
- b) 145
- ☒ c) 32
- d) 128

13) How many cups are in a quart?

- a) 2
- b) 4
- ☒ c) 6
- d) 8

14) A Chiffonade is:

- a) To slice an herb or leafy vegetable into thin ribbons
- b) To de bone a fish
- c) Another name for parchment paper
- d) To cook food in liquid, or at just below the boiling point

15) 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

16) 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

17) 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

18) 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

Grill Cooks Test

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

20) What temperature should chicken be cooked to?

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

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

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

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)

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

25) What are the 5 mother sauces? (5 points)

- 1.
- 2.
- 3.
- 4.
- 5.

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

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

Multiple Choice (1 point each)

- _____ 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

70%

Prep Cooks Test

- _____ 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
- _____ 10) Which of the following can you use to put out a grease fire?
- ☒ a. Baking Soda
 - b. Baking Powder
 - c. Flour
 - d. Water
- _____ 11) What is the temperature range of the danger zone?
- a. 25-135
 - ☒ b. 40-140
 - ☒ c. 50-160
 - d. 30-130
- _____ 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
- _____ 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
- _____ 14) When you poach something, you cook it with what?
- a. Noodles
 - b. Vegetables
 - ☒ c. Liquid
 - d. Oil
- _____ 15) Which spoon is used to remove fat from soups and stews
- a. Basting Spoon
 - ☒ b. Ladle
 - c. Slotted Spoon
 - d. Portion Spoon
- _____ 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

- _____ 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
- _____ 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) chop: to cut into very small pieces when uniformity of size and shape is not important.

