

**Multiple Choice** (1 point each)

- A 1) A gallon is equal to \_\_\_\_\_ ounces
- a. 56
  - b. 145
  - c. 32
  - d. 128
- B 2) Mesclun are what type of vegetable?
- a. Roots
  - b. Beans
  - c. Salad Greens
  - d. Spices
- C 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
- D 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
- A 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
- B 6) Which of the following ingredients would you pack before measuring?
- a. Olive Oil
  - b. Salt
  - c. Brown Sugar
  - d. White Sugar
- C 7) What is Al Dente?
- a. Firm but not hard
  - b. Soft to the touch
  - c. Very hard
  - d. Very soft
- D 8) Food should be left out no more than
- a. 2 hours
  - b. 3 hours
  - c. 4 hours
  - d. 5 hours

## Prep Cooks Test

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- A 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
- B 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
- D 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
- A 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
- B 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
- D 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

B 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.



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## Cashier Test

Score / 15

- b 1) A roll of quarters is worth?
- \$5.00
  - \$10.00
  - \$15.00
  - \$20.00
- A 2) A roll of dimes is worth?
- \$5.00
  - \$4.00
  - \$3.00
  - \$2.00
- A 3) A roll of nickels is worth?
- \$8.00
  - \$6.00
  - \$4.00
  - \$2.00
- A 4) A roll of pennies is worth?
- \$1.00
  - \$0.75
  - \$0.50
  - \$0.25
- C 5) What does POS stand for?
- Patience over standards
  - Percentage of sales
  - Point of sales
  - 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?
- $$\begin{array}{r} 10.00 \\ - 2.94 \\ \hline 7.06 \end{array}$$
- $$\begin{array}{r} 90 \\ .79 \\ + 1.25 \\ \hline 2.94 \end{array}$$
- $$\begin{array}{r} 10.00 \\ - 2.94 \\ \hline 7.06 \end{array}$$
- \$4.06
  - \$2.06
  - \$7.06
  - \$5.06
- B 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?
- $$\begin{array}{r} \times 2 \\ 10.50 \\ \hline 21.00 \end{array}$$
- $$\begin{array}{r} 21.00 \\ + 14.50 \\ \hline 35.50 \end{array}$$
- $$\begin{array}{r} \times 2 \\ 14.50 \\ \hline 29.00 \end{array}$$
- $$\begin{array}{r} 50.00 \\ - 35.50 \\ \hline 14.50 \end{array}$$
- \$19.50
  - \$14.50
  - \$9.50
  - \$4.50
- B 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?
- \$6.00
  - \$8.00
  - \$10.00
  - \$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?
- $$\begin{array}{r} 7.50 \\ + 5.00 \\ + 6.50 \\ \hline 19.00 \end{array}$$
- $$\begin{array}{r} 100.00 \\ - 19.00 \\ \hline 81.00 \end{array}$$
- \$78.50
  - \$58.50
  - \$38.50
  - \$28.50

A

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

D

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? Passport, Drivers Licence, ID

15) How many \$20 bills are in a bank band? Not Sure