

Servers Test

a 1) Food is served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

d 2) Drinks are served on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

a 3) Food and drinks are removed on what side with what hand?

- On the left side with the left hand
- On the left side with the right hand
- On the right side with the left hand
- On the right side with the right hand

CX 4) Which side of the plate would you place forks?

- On the left with the salad fork on the outside and dinner fork on the inside
- On the left with the salad fork on the inside and dinner fork on the outside
- On the right with the salad fork on the outside and dinner fork on the inside
- On the right with the salad fork on the inside and dinner fork on the outside

a 5) Which side of the plate would you place knives?

- On the left with the blade facing out
- On the left with the blade facing in
- On the right with the blade facing out
- On the right with the blade facing in

d 6) If there is a fork and spoon at the top of a table setting they are used for which course?

- Salad and soup
- Extra if you drop silverware on the floor
- Entrée
- Dessert and coffee

a 7) What is the correct order for glasses (the first glass being closest to the guest)?

- Water glass, red wine glass and white wine glass
- White wine glass, red wine glass and water glass
- Water glass, white wine glass and red wine glass
- Red wine glass, white wine glass and water glass

a 8) What part of a glass should you handle at all times?

- The stem
- The widest part of the glass
- The top

d 9) When you are setting a dining room how should you set up your table cloths?

- Neatly and evenly across the tables
- The creases should all be going in the same directions
- The chairs should be centered and gently touching the table cloth
- All of the above

d 10) If you bring the wrong entrée to a guest what should you do?

- Go back into the kitchen and patiently wait in line behind the rest of the servers until it's your turn
- Inform the guests that you will bring the correct entrée once everyone else in the dining room is served
- Try to convince the guests to eat what you brought them
- Go back into the kitchen to the front of the line and inform the expeditor that you need a different entrée

Bartenders Test

b 1) What is a Cosmopolitan garnished with?

- a) Orange wheel
- b) Lime
- c) Lemon
- d) Cherry

dv 2) What is a Manhattan garnished with?

- a) Olive
- b) Lemon
- c) Orange wheel
- d) Cherry

C✓ 3) What is a Classic Martini garnished with?

- a) Onion
- b) Lemon Twist
- c) Olive
- d) Cherry

C✓4 4) What type of liquor is in a Tom Collins?

- a) Vodka
- b) Rum
- c) Gin
- d) Tequila

B✓5 5) What type of liquor is in a Cuba Libre?

- a) Vodka
- b) Rum
- c) Gin
- d) Tequila

d✓6 6) What type of juice is in a Screw Driver?

- a) Lemonade
- b) Cranberry Juice
- c) Grapefruit Juice
- d) Orange Juice

B✓7 7) What type of juice is in a Cape Cod?

- a) Lemonade
- b) Cranberry Juice
- c) Grapefruit Juice
- d) Orange Juice

a 8) What form of alcohol is found in liquor, beer and wine?

- a) Ethanol
- b) Methanol
- c) Ethyl
- d) Butyl

Xa 9) What does VSOP stand for?

- a) Very Special Old Pale
- b) Very Superior Old Pale
- c) Very Selective Old Pale
- d) Very Specific Old Pale

C✓ 10) 51% of all Bourbon must be made from?

- a) Wheat
- b) Corn
- c) Rye
- d) Barley



Cashier Test

Name Sean Connor

Score 10/10

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

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

8.25 *San Joaquin County*
8.25 *El Dorado County*

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

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?

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

P ✓ 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?

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

Prep Cooks Test

Score 14/15

Multiple Choice Test (1 point each)

D 1) 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

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

C 3) 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 4) 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 5) 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 6) 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

a 7) 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

C 8) 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

d 9) A gallon is equal to _____ ounces
 a) 56
 b) 145
 c) 32
 d) 128