

Name Sean Connor**Servers Test****Score 8/10**a✓ 1) Food is served on what side with what hand?

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

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

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

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

- a) On the left side with the left hand
- b) On the left side with the right hand
- c) On the right side with the left hand
- d) On the right side with the right hand

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

- a) On the left with the salad fork on the outside and dinner fork on the inside
- b) On the left with the salad fork on the inside and dinner fork on the outside
- c) On the right with the salad fork on the outside and dinner fork on the inside
- ☒ d) 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?

- a) On the left with the blade facing out
- b) On the left with the blade facing in
- c) On the right with the blade facing out
- d) 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?

- a) Salad and soup
- b) Extra if you drop silverware on the floor
- c) Entrée
- d) Dessert and coffee

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

- a) Water glass, red wine glass and white wine glass
- b) White wine glass, red wine glass and water glass
- ☒ c) Water glass, white wine glass and red wine glass
- d) Red wine glass, white wine glass and water glass

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

- a) The stem
- b) The widest part of the glass
- c) The top

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

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

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

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

Bartenders Test

Score 18/20

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) What type of liquor is in a Tom Collins?

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

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

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

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

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

b 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

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

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

Name Sean Connor**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
- 8.25 6) What is the current sales tax rate in your city 8.25 ^{Soc county} _{El Paso 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) \$20.50

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