

B 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

C 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

B 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

C 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

B 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 dinning 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

Grill Cooks Test

Score 29 / 40

Multiple Choice Test (1 point each)

A

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

C

2) The recommended temperature for your refrigerator is...

- a) 45°F
- b) 50°F
- c) 40°F
- d) 20°F

D

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

D

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

C

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

C

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

D

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

D

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

A

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

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

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

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

A 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)

x 2 = Part Flour 3 = Part Fat
and its use to thicken sauces

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

x 3 Put the Butter in a pot Simmer it
till it separates

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

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

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

x 3 Put oil on it to keep the Food
from sticking

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

x 1 egg yolks
x 2 Clarified Butter
x 3 Worchestershire
Hot sauce
S + P

Multiple Choice Test (1 point each)

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- c) After going to the restrooms
- d) All of the above

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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

A 9) A gallon is equal to _____ ounces

- a) 56
- b) 145
- c) 32
- d) 128

B 1) What is a Cosmopolitan garnished with?

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

A 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

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

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

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

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

B 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

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

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