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|  | **Foods II Enterprise Test 1** |
|  | **Practice Exam** |

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| **1.**  | ***Which is NOT a characteristic of a TCS food? ()***  |

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| **Description: a** | **A.**  | **Dry** |
| **Description: a** | **B.**  | **Neutral pH** |
| **Description: a** | **C.**  | **Moist** |
| **Description: a** | **D.**  | **Low acid** |

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| **2.**  | **The biggest threat to food safety comes from which hazard? ()**  |

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| **Description: a** | **A.**  | **Dirt and soil** |
| **Description: a** | **B.**  | **Food additives** |
| **Description: a** | **C.**  | **Metal shavings** |
| **Description: a** | **D.**  | **Viruses** |

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| **3.**  | **Which is a source of Hepatitis A virus? ()**  |

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| **Description: a** | **A.**  | **Poultry and poultry products** |
| **Description: a** | **B.**  | **Shellfish and salads** |
| **Description: a** | **C.**  | **Uncooked ground beef** |
| **Description: a** | **D.**  | **Unpasteurized milk** |

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| **4.**  | **One of the most common cause of food borne illness is: ()**  |

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| **Description: a** | **A.**  | **Bacteria.** |
| **Description: a** | **B.**  | **Hair.** |
| **Description: a** | **C.**  | **Heavy metals.** |
| **Description: a** | **D.**  | **Seafood toxins.** |

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| **5.**  | **Which microorganism is MOST likely to cause a foodborne intoxication? ()**  |

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| **Description: a** | **A.**  | **Salmonella enteritidis** |
| **Description: a** | **B.**  | **Listeria monocytogenes** |
| **Description: a** | **C.**  | **Shigella spp** |
| **Description: a** | **D.**  | **Staphylococcus aureus** |

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| **6.**  | **What does bacteria need to grow in food? ()**  |

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| **Description: a** | **A.**  | **Cool and damp environment with very little oxygen** |
| **Description: a** | **B.**  | **Room temperature and adequate time** |
| **Description: a** | **C.**  | **High heat, adequate time and dry environment** |
| **Description: a** | **D.**  | **Sunlight, nitrogen, and oxygen** |

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| **7.**  | **Which food is commonly associated with *Vibrio spp.*? ()**  |

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| **Description: a** | **A.**  | **Cream filled pastries** |
| **Description: a** | **B.**  | **Vacuum packaged food** |
| **Description: a** | **C.**  | **Oysters** |
| **Description: a** | **D.**  | **Tofu** |

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| **8.**  | **Pesticides found on food-contact surfaces in a kitchen is an example of what kind of contamination? ()**  |

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| **Description: a** | **A.**  | **Biological** |
| **Description: a** | **B.**  | **Chemical** |
| **Description: a** | **C.**  | **Physical** |
| **Description: a** | **D.**  | **Temperature** |

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| **9.**  | **A shipment of grouper contained ciguatera toxin. This is an example of what kind of contaminant? ()**  |

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| **Description: a** | **A.**  | **Biological** |
| **Description: a** | **B.**  | **Chemical** |
| **Description: a** | **C.**  | **Physical** |
| **Description: a** | **D.**  | **Temperature** |

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| **10.**  | **Which is NOT a common food allergen? ()**  |

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| **Description: a** | **A.**  | **Eggs** |
| **Description: a** | **B.**  | **Fruit** |
| **Description: a** | **C.**  | **Peanuts** |
| **Description: a** | **D.**  | **Tofu** |

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| **11.**  | **Which is a plant toxin? ()**  |

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| **Description: a** | **A.**  | **Broccoli stems** |
| **Description: a** | **B.**  | **Green beans** |
| **Description: a** | **C.**  | **Parsley** |
| **Description: a** | **D.**  | **Rhubarb leaves** |

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| **12.**  | **Which is the best way to wash hands in a foodservice operation? ()**  |

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| **Description: a** | **A.**  | **1. Wet hands with warm water 2. Apply soap 3. Vigorously scrub hands and forearms 4. Clean under fingernails and between fingers 5. Apply a hand antiseptic 6. Rinse under warm water 7. Dry hands and arms with a single-use paper towel** |
| **Description: a** | **B.**  | **1. Wet hands with warm water 2. Apply a hand antiseptic 3. Vigorously scrub hands and forearms 4. Clean under fingernails and between fingers 5. Rinse thoroughly under running water 6. Dry hands and forearms with a warm cloth towel** |
| **Description: a** | **C.**  | **1. Wet hands with warm water 2. Apply soap 3. Vigorously scrub hands and forearms 4. Clean under fingernails and between fingers 5. Rinse under cold water 6. Dry hands and arms with a single-use paper towel** |
| **Description: a** | **D.**  | **1. Wet hands with warm water 2. Apply soap 3. Vigorously scrub hands and forearms for at least twenty seconds 4. Clean under fingernails and between fingers 5. Rinse thoroughly under running water 6. Dry hands and forearms with a single-use paper towel** |

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| **13.**  | **Which is the BEST way to keep food safe from bacterial contamination? ()**  |

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| **Description: a** | **A.**  | **Apply hand antiseptic before and after** |
| **Description: a** | **B.**  | **Store cleaning supplies away from food** |
| **Description: a** | **C.**  | **Wear a hair net when preparing food** |
| **Description: a** | **D.**  | **Wear gloves over a bandage when handling deli meats.** |

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| **14.**  | **A food worker who has been diagnosed with Hepatitis A should be: ()**  |

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| **Description: a** | **A.**  | **Reassigned to wait staff.** |
| **Description: a** | **B.**  | **Told to stay home.** |
| **Description: a** | **C.**  | **Told to wash dishes.** |
| **Description: a** | **D.**  | **Told to wear single-use gloves and continue working.** |

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| **15.**  | **Which is the proper work attire for a food worker? ()**  |

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| **Description: a** | **A.**  | **Clean shirt and pants, closed-toe shoes, hair restraint** |
| **Description: a** | **B.**  | **Clean shirt and pants, open-toe shoes, and baseball cap** |
| **Description: a** | **C.**  | **Clean shirt and pants, closed-toe shoes, and watch** |
| **Description: a** | **D.**  | **Clean shirt and pants, open-toed shoes, and two rings** |

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| **16.**  | **Which food worker could contaminate food? ()**  |

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| **Description: a** | **A.**  | **One who is nauseated** |
| **Description: a** | **B.**  | **One who washes hands after coughing** |
| **Description: a** | **C.**  | **One who washes their hands thoroughly for 20 seconds** |
| **Description: a** | **D.**  | **One who wears single-use gloves to cover a bandaged on a hand** |

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| **17.**  | **Which is a sign that a canned product is STILL safe to eat? ()**  |

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| **Description: a** | **A.**  | **Dents** |
| **Description: a** | **B.**  | **Rust on can** |
| **Description: a** | **C.**  | **Swollen ends** |
| **Description: a** | **D.**  | **Torn label** |

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| **18.**  | **What is the maximum temperature at which shell eggs can be received? ()**  |

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| **Description: a** | **A.**  | **39ºF** |
| **Description: a** | **B.**  | **41ºF** |
| **Description: a** | **C.**  | **45ºF** |
| **Description: a** | **D.**  | **50ºF** |

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| **19.**  | **All are purchasing and receiving principles EXCEPT: ()**  |

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| **Description: a** | **A.**  | **Check shipments for intact packaging** |
| **Description: a** | **B.**  | **Inspect deliveries and put items away as quickly as possible** |
| **Description: a** | **C.**  | **Schedule all deliveries at the same time** |
| **Description: a** | **D.**  | **Use calibrated thermometers to check the temperature** |

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| **20.**  | **Receiving is an important step in the flow of food because: ()**  |

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| **Description: a** | **A.**  | **An invoice is proof of purchase.** |
| **Description: a** | **B.**  | **Food is inspected before it enters the establishment** |
| **Description: a** | **C.**  | **The receiver gets a break from other food handling duties.** |
| **Description: a** | **D.**  | **The receiver gets to meet the food delivery supplier to determine their hygiene practices.** |

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| **21.**  | **A fresh shipment of pork should be: ()**  |

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| **Description: a** | **A.**  | **Bright red in color.** |
| **Description: a** | **B.**  | **Brown with purple blotches.** |
| **Description: a** | **C.**  | **Light red with white spots.** |
| **Description: a** | **D.**  | **Pink with white fat.** |

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| **22.**  | **Raw poultry with an USDA stamp is: ()**  |

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| **Description: a** | **A.**  | **Free from Salmonella spp.** |
| **Description: a** | **B.**  | **Safe to eat even if not cooked to 165º F or hotter.** |
| **Description: a** | **C.**  | **Safe to eat if it is cooked to 165º F or hotter.** |
| **Description: a** | **D.**  | **Safe to marinate at room temperature before cooking to 165º F for 15 seconds.** |

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| **23.**  | **Which shipment of food should be rejected? ()**  |

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| **Description: a** | **A.**  | **Cans with shallow dents** |
| **Description: a** | **B.**  | **Oysters with closed shells** |
| **Description: a** | **C.**  | **Raw chicken received at 41ºF (5ºC)** |
| **Description: a** | **D.**  | **Salmon packed in self-draining, crushed ice** |

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| **24.**  | **What is MOST important when choosing a food supplier? ()**  |

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| **Description: a** | **A.**  | **They meets food safety standards.** |
| **Description: a** | **B.**  | **They offers deliveries whenever wanted.** |
| **Description: a** | **C.**  | **Their prices are the lowest.** |
| **Description: a** | **D.**  | **Their warehouse is close to your location.** |

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| **25.**  | **Which is NOT a correct step when using the ice- point method to calibrate a thermometer? ()**  |

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| **Description: a** | **A.**  | **Adjust the thermometer until it reads 32ºF (0ºC)** |
| **Description: a** | **B.**  | **Insert thermometer stem or probe into a container of boiling water to sterlize** |
| **Description: a** | **C.**  | **Insert thermometer stem or probe into a container of ice water** |
| **Description: a** | **D.**  | **Wait thirty seconds or until the temperature indicator stops moving** |

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| **26.**  | **Which items should NOT be stored in the dry- storage area? ()**  |

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| **Description: a** | **A.**  | **Canned vegetables** |
| **Description: a** | **B.**  | **Drink cups** |
| **Description: a** | **C.**  | **Floor cleaner** |
| **Description: a** | **D.**  | **Saltine crackers** |

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| **27.**  | **What does the term "first in, first out" mean? ()**  |

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| **Description: a** | **A.**  | **Always receive food from same supplier at the same time.** |
| **Description: a** | **B.**  | **Always take inventory of food items at same time and remove them from refrigerator at the same time each day.** |
| **Description: a** | **C.**  | **Remove food from storeroom before the shift begins.** |
| **Description: a** | **D.**  | **Use food supplies in the order in which they were received.** |

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| **28.**  | **To keep food at 41° F, at what temperature should the refrigerator be operating? ()**  |

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| **Description: a** | **A.**  | **39º F** |
| **Description: a** | **B.**  | **38º F** |
| **Description: a** | **C.**  | **35º F** |
| **Description: a** | **D.**  | **34º F** |

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| **29.**  | **Dry goods should be stored at a temperature between: ()**  |

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| **Description: a** | **A.**  | **50º F to 70º F** |
| **Description: a** | **B.**  | **60º F to 80º F** |
| **Description: a** | **C.**  | **70º F to 90º F** |
| **Description: a** | **D.**  | **80º F to 100º F** |

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| **30.**  | **What is an UNSAFE internal temperature to store ground pork? ()**  |

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| **Description: a** | **A.**  | **0º F** |
| **Description: a** | **B.**  | **32º F** |
| **Description: a** | **C.**  | **41º F** |
| **Description: a** | **D.**  | **45º F** |

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| **31.**  | **To prevent pests, how should food supplies be stored? ()**  |

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| **Description: a** | **A.**  | **On the floor and away from the wall** |
| **Description: a** | **B.**  | **On the floor and next to the wall** |
| **Description: a** | **C.**  | **Six inches off the floor and away from wall** |
| **Description: a** | **D.**  | **Twelve inches off the floor and away from the wall** |

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| **32.**  | **How many days can potentially TCS, ready-to-eat food be stored in a refrigerator before throwing it out? ()**  |

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| **Description: a** | **A.**  | **1** |
| **Description: a** | **B.**  | **3** |
| **Description: a** | **C.**  | **7** |
| **Description: a** | **D.**  | **13** |

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| **33.**  | **How often should the temperature of a commercial refrigerator and freezer e checked? ()**  |

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| **Description: a** | **A.**  | **Every hour** |
| **Description: a** | **B.**  | **Every 30 minutes** |
| **Description: a** | **C.**  | **Every other day** |
| **Description: a** | **D.**  | **Daily** |

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| **34.**  | **Which food is stored correctly in the refrigerator? ()**  |

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| **Description: a** | **A.**  | **Cooked chicken breasts over fresh poultry** |
| **Description: a** | **B.**  | **Fresh eggs over lettuce** |
| **Description: a** | **C.**  | **Fresh ground pork over a cooked turkey breast** |
| **Description: a** | **D.**  | **Raw poultry over cooked poultry** |

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| **35.**  | **Which is a safe method to thaw frozen steaks? ()**  |

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| **Description: a** | **A.**  | **At room temperature** |
| **Description: a** | **B.**  | **In the bottom of the sink** |
| **Description: a** | **C.**  | **In the refrigerator overnight** |
| **Description: a** | **D.**  | **On the kitchen counter overnight** |

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| **36.**  | **Which food has NOT been cooked safely? ()**  |

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| **Description: a** | **A.**  | **Fish fillet cooked to 145° F for fifteen seconds** |
| **Description: a** | **B.**  | **Hamburger cooked to 135° F for fifteen seconds** |
| **Description: a** | **C.**  | **Pork chop cooked to 145° F for fifteen seconds** |
| **Description: a** | **D.**  | **Turkey breast cooked to 165° F for 15 seconds** |

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| **37.**  | **Which practice might cause cross-contamination during food preparation? ()**  |

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| **Description: a** | **A.**  | **Assigning separate equipment for preparing raw meat and poultry** |
| **Description: a** | **B.**  | **Preparing raw meat at a separate time from ready-to- eat food** |
| **Description: a** | **C.**  | **Rinsing cutting boards under hot water between preparing raw foods and ready-to-eat food** |
| **Description: a** | **D.**  | **Storing tomatoes over chopped lettuce** |

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| **38.**  | **TCS cooked foods must be discarded if kept in the temperature danger zone for how many hours? ()**  |

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| **Description: a** | **A.**  | **One** |
| **Description: a** | **B.**  | **Two** |
| **Description: a** | **C.**  | **Three** |
| **Description: a** | **D.**  | **Four** |

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| **39.**  | **Which food should be cooked to 165° F for fifteen seconds? ()**  |

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| **Description: a** | **A.**  | **Chicken casserole** |
| **Description: a** | **B.**  | **Fish sticks** |
| **Description: a** | **C.**  | **Rib eye steak** |
| **Description: a** | **D.**  | **Steamed broccoli** |

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| **40.**  | **Hamburger patties should be cooked to what temperature for 15 seconds? ()**  |

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| **Description: a** | **A.**  | **135° F** |
| **Description: a** | **B.**  | **145° F** |
| **Description: a** | **C.**  | **155° F** |
| **Description: a** | **D.**  | **165° F** |

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| **41.**  | **Which is a proper method to thaw food? ()**  |

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| **Description: a** | **A.**  | **In a refrigerator at 41° F or lower** |
| **Description: a** | **B.**  | **On the counter** |
| **Description: a** | **C.**  | **In the microwave oven if refrigerated immediately after thawing** |
| **Description: a** | **D.**  | **Submerged in cold water** |

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| **42.**  | **Which is a proper way to handle ice? ()**  |

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| **Description: a** | **A.**  | **With a cleaned, sanitized glass** |
| **Description: a** | **B.**  | **With a cleaned, sanitized scoop** |
| **Description: a** | **C.**  | **With a cleaned, sanitized pair of tongs** |
| **Description: a** | **D.**  | **With a properly washed hand** |

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| **43.**  | **Ground beef, pork, and fish should be cooked to what temperature for 15 seconds? ()**  |

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| **Description: a** | **A.**  | **135° F** |
| **Description: a** | **B.**  | **145° F** |
| **Description: a** | **C.**  | **155° F** |
| **Description: a** | **D.**  | **165° F** |

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| **44.**  | **Which item CANNOT be re-served in a restaurant? ()**  |

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| **Description: a** | **A.**  | **Unopened package of crackers** |
| **Description: a** | **B.**  | **Unopened packets of mayonnaise** |
| **Description: a** | **C.**  | **Unopened packet of relish** |
| **Description: a** | **D.**  | **Tomato garnish** |

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| **45.**  | **Which is an appropriate method to replenish food on a self-service bar? ()**  |

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| **Description: a** | **A.**  | **Discard potentially hazardous food after eight hours if not held at or above 140° F** |
| **Description: a** | **B.**  | **Keep hot foods at an internal temperature of 125° F or higher** |
| **Description: a** | **C.**  | **Mix fresh food with the remaining food on the bar** |
| **Description: a** | **D.**  | **Replenish with small containers of food** |

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| **46.**  | **Which is an UNSAFE serving method? ()**  |

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| **Description: a** | **A.**  | **Holding cups by the rim** |
| **Description: a** | **B.**  | **Holding glassware by the stem** |
| **Description: a** | **C.**  | **Holding spoons by the handle** |
| **Description: a** | **D.**  | **Serving soup with a long-handled ladle** |

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| **47.**  | **Which is a SAFE practice when handling serving utensils? ()**  |

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| **Description: a** | **A.**  | **Clean and sanitize once a day** |
| **Description: a** | **B.**  | **Store in the food as long as the handles extend above the rim.** |
| **Description: a** | **C.**  | **Use to handle more than one food at a time.** |
| **Description: a** | **D.**  | **Wipe with a clean cloth after falling on the floor.** |

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| **48.**  | **How often should the internal temperature of cold foods be checked using a calibrated thermometer? ()**  |

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| **Description: a** | **A.**  | **After four hours** |
| **Description: a** | **B.**  | **Every 30 minutes** |
| **Description: a** | **C.**  | **Every hour** |
| **Description: a** | **D.**  | **Every two hours** |

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| **49.**  | **Several cold TCS foods are held on a cafeteria serving line. How can the servers ensure that these items are safe to eat? ()**  |

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| **Description: a** | **A.**  | **Add fresh cold food to the food already being held on the line to keep it cold** |
| **Description: a** | **B.**  | **Check the internal temperature of the cold food before putting it on the serving line** |
| **Description: a** | **C.**  | **Discard the cold food after two hours if it has not been held at 41° F or below** |
| **Description: a** | **D.**  | **Cool food by adding ice every 30 minutes** |

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| **50.**  | **What is NOT a sanitary method of holding glassware during beverage service? ()**  |

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| **Description: a** | **A.**  | **By the bottom** |
| **Description: a** | **B.**  | **By the middle** |
| **Description: a** | **C.**  | **By the rim** |
| **Description: a** | **D.**  | **By the stem** |

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| **51.**  | **What risk factor is associated with mixing new food with food already on a buffet? ()**  |

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| **Description: a** | **A.**  | **Cross-contamination** |
| **Description: a** | **B.**  | **Poor personal hygiene** |
| **Description: a** | **C.**  | **Temperature abuse** |
| **Description: a** | **D.**  | **Unsafe food source** |

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| **52.**  | **Determining how and when critical limits are being met is part of which HACCP principle? ()**  |

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| **Description: a** | **A.**  | **Hazard analysis** |
| **Description: a** | **B.**  | **Monitoring** |
| **Description: a** | **C.**  | **Record keeping** |
| **Description: a** | **D.**  | **Verification** |

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| **53.**  | **What is the goal of a HACCP plan? ()**  |

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| **Description: a** | **A.**  | **Identify and control possible hazards throughout the flow of food.** |
| **Description: a** | **B.**  | **Identify faulty equipment within the establishment.** |
| **Description: a** | **C.**  | **Identify the proper methods for receiving food.** |
| **Description: a** | **D.**  | **Keep the establishment pest free.** |

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| **54.**  | **A person who monitors critical control points would measure: ()**  |

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| **Description: a** | **A.**  | **A food's flow through the establishment.** |
| **Description: a** | **B.**  | **The amount of time food remains in the temperature danger zone.** |
| **Description: a** | **C.**  | **The food pH levels.** |
| **Description: a** | **D.**  | **The temperature of food during the cooking process.** |

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| **55.**  | **Which is NOT one of the seven principles of HACCP? ()**  |

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| **Description: a** | **A.**  | **Identify likely hazards** |
| **Description: a** | **B.**  | **Develop procedures to educate the regulators about the HACCP plan** |
| **Description: a** | **C.**  | **Develop procedures to measure critical limits** |
| **Description: a** | **D.**  | **Verify the critical control points are accurate** |

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| **56.**  | **Which is not a hazardous situation? ()**  |

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| **Description: a** | **A.**  | **Uncovered hair** |
| **Description: a** | **B.**  | **Open wound on employee arm** |
| **Description: a** | **C.**  | **Reserved uneaten fresh roll** |
| **Description: a** | **D.**  | **Reserved unopened mustard packet** |

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| **57.**  | **Which statement about dry storage areas is TRUE? ()**  |

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| **Description: a** | **A.**  | **Doors should be self-closing.** |
| **Description: a** | **B.**  | **Leaks don't have to be repaired.** |
| **Description: a** | **C.**  | **Shelves should be placed at least 12 inches above the floor.** |
| **Description: a** | **D.**  | **The temperature of the room should be held at 90ºF.** |

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| **58.**  | **A handwashing station MUST be equipped with: ()**  |

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| **Description: a** | **A.**  | **Electric hand dryer.** |
| **Description: a** | **B.**  | **Hand sanitizer.** |
| **Description: a** | **C.**  | **Hot and cold running water.** |
| **Description: a** | **D.**  | **Liquid soap.** |

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| **59.**  | **What step is necessary to insure the proper strength of a sanitizing solution? ()**  |

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| **Description: a** | **A.**  | **Compare the color of the solution to another solution** |
| **Description: a** | **B.**  | **Test the solution with a sanitizer test kit** |
| **Description: a** | **C.**  | **Try the solution on a test area** |
| **Description: a** | **D.**  | **Use hot water to make the solution** |

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| **60.**  | **Which is NOT a purpose of a routine food inspection? ()**  |

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| **Description: a** | **A.**  | **Educate workers about food safety** |
| **Description: a** | **B.**  | **Evaluate the quality of the food** |
| **Description: a** | **C.**  | **Evaluate whether a resturant is meeting sanitation standards** |
| **Description: a** | **D.**  | **Protect the public's health** |

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| **61.**  | **Which agency inspects a school cafeteria for food safety? ()**  |

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| **Description: a** | **A.**  | **EPA** |
| **Description: a** | **B.**  | **FDA** |
| **Description: a** | **C.**  | **Local health department** |
| **Description: a** | **D.**  | **CDC** |

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| **62.**  | **What is the FDA Food Code? ()**  |

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| **Description: a** | **A.**  | **Inspection practices for meat processing plants.** |
| **Description: a** | **B.**  | **Maximum standards required to insure food safety.** |
| **Description: a** | **C.**  | **Minimum standards required to insure food safety.** |
| **Description: a** | **D.**  | **Voluntary guidelines for food safety** |

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| **63.**  | **Which is NOT an appropriate response to a CRITICAL violation? ()**  |

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| **Description: a** | **A.**  | **Take 30 days to correct the violation** |
| **Description: a** | **B.**  | **Correct the violation within 48 hours** |
| **Description: a** | **C.**  | **Determine the cause of the violation** |
| **Description: a** | **D.**  | **Discuss the violation with the health inspector** |

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| **64.**  | **What action should the manager NOT do when the health inspector arrives for an inspection? ()**  |

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| **Description: a** | **A.**  | **Check identification** |
| **Description: a** | **B.**  | **Accompany the health inspector** |
| **Description: a** | **C.**  | **Show records at the health inspector's request** |
| **Description: a** | **D.**  | **Refuse the inspection** |

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| **65.**  | **What is a DISADVANTAGE of using a dull knife? ()**  |

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| **Description: a** | **A.**  | **Makes clean cuts** |
| **Description: a** | **B.**  | **More likely to be cut with a dull knife** |
| **Description: a** | **C.**  | **Requires less pressure to slice bread** |
| **Description: a** | **D.**  | **Requires less pressure to slice tomatoes** |

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| **66.**  | **What are the advantages of using a sharp knife? ()**  |

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| **Description: a** | **A.**  | **Make clear smooth cuts and is safer** |
| **Description: a** | **B.**  | **More likely to be injured** |
| **Description: a** | **C.**  | **Require more pressure to slice bread** |
| **Description: a** | **D.**  | **Require more pressure to slice vegetables** |

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| **67.**  | **A serrated knife should be used to cut: ()**  |

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| **Description: a** | **A.**  | **Apples, oranges, and cake.** |
| **Description: a** | **B.**  | **Bread, tomato, and soft food.** |
| **Description: a** | **C.**  | **Carrots, tomato, and cucumbers.** |
| **Description: a** | **D.**  | **Roast beef, chicken, and pork roast.** |

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| **68.**  | **Which two metals are commonly used to make knife blades? ()**  |

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| **Description: a** | **A.**  | **Aluminum and steel** |
| **Description: a** | **B.**  | **Copper and iron** |
| **Description: a** | **C.**  | **Stainless steel and copper** |
| **Description: a** | **D.**  | **Stainless steel and high-carbon steel** |

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| **69.**  | **Why should knives have a full tang? ()**  |

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| **Description: a** | **A.**  | **Give more power and strength to knives** |
| **Description: a** | **B.**  | **Make the knives sharper** |
| **Description: a** | **C.**  | **Make the knife easier to clean** |
| **Description: a** | **D.**  | **Require more pressure to cut vegetables** |

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| **70.**  | **Which knife is MOST appropriate to chopping vegetables? ()**  |

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| **Description: a** | **A.**  | **Chef's** |
| **Description: a** | **B.**  | **Paring** |
| **Description: a** | **C.**  | **Slicing** |
| **Description: a** | **D.**  | **Utility** |

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| **71.**  | **What is the proper way to carry a knife in the kitchen? ()**  |

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| **Description: a** | **A.**  | **Gripping the blade** |
| **Description: a** | **B.**  | **Holding the blade pointed down** |
| **Description: a** | **C.**  | **Holding the blade pointing straight in front** |
| **Description: a** | **D.**  | **Holding the blade pointing toward you** |

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| **72.**  | **Which vegetable is usually cut into julienne shapes? ()**  |

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| **Description: a** | **A.**  | **Bell pepper** |
| **Description: a** | **B.**  | **Carrot** |
| **Description: a** | **C.**  | **Mushroom** |
| **Description: a** | **D.**  | **Onions** |

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| **73.**  | **Which tool should be used to sharpen a knife? ()**  |

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| **Description: a** | **A.**  | **Another knife of equal size** |
| **Description: a** | **B.**  | **Knife steel** |
| **Description: a** | **C.**  | **Sharpening stone or whetstone** |
| **Description: a** | **D.**  | **Vegetable peeler** |

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| **74.**  | **Which is an IMPROPER safety procedure for knives? ()**  |

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| **Description: a** | **A.**  | **Cut with the blade facing away from the body** |
| **Description: a** | **B.**  | **Do not try to catch a falling knife** |
| **Description: a** | **C.**  | **Soak knives in a sink filled with soapy water** |
| **Description: a** | **D.**  | **Use a sharp knife** |

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| **75.**  | **Which is NOT an appropriate place to store knives? ()**  |

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| **Description: a** | **A.**  | **In a drawer with other knives** |
| **Description: a** | **B.**  | **In a slotted knife holder** |
| **Description: a** | **C.**  | **In a vinyl knife case** |
| **Description: a** | **D.**  | **With magnetized bars on the wall** |

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| **76.**  | **To prevent damage to blades and to people, the best place to store knives is/on a: ()**  |

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| **Description: a** | **A.**  | **Cabinet.** |
| **Description: a** | **B.**  | **Ceramic container.** |
| **Description: a** | **C.**  | **Drawer.** |
| **Description: a** | **D.**  | **Slotted holder.** |

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| **77.**  | **Which vegetable is diced? ()**  |

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| **Description: a** | **A.**  | **Carrots cut into ¼" squares** |
| **Description: a** | **B.**  | **Garlic cut into very small pieces** |
| **Description: a** | **C.**  | **Onions chopped into irregular pieces** |
| **Description: a** | **D.**  | **Potatoes cut into ¼" thick matchsticks** |

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| **78.**  | **Which vegetable is sliced? ()**  |

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| **Description: a** | **A.**  | **Carrots cut into ¼" squares** |
| **Description: a** | **B.**  | **Garlic cut into very small pieces** |
| **Description: a** | **C.**  | **Onions chopped into irregular pieces** |
| **Description: a** | **D.**  | **Potatoes cut diagonally ¼" thick** |

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| **79.**  | **Which garnishing tool should be used to make curls and grooves and marble-size balls? ()**  |

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| **Description: a** | **A.**  | **Butter cutter** |
| **Description: a** | **B.**  | **Channel knife** |
| **Description: a** | **C.**  | **Fluting knife** |
| **Description: a** | **D.**  | **Melon baller** |

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| **80.**  | **Which is used in plate painting? ()**  |

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| **Description: a** | **A.**  | **Chocolate and raspberry sauces** |
| **Description: a** | **B.**  | **Colored cake icing** |
| **Description: a** | **C.**  | **Lemon zest** |
| **Description: a** | **D.**  | **Parsley** |

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| **81.**  | **Which garnishing tool should be used to scoop out balls of cheese, potatoes, butter, cantaloupe, and watermelon? ()**  |

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| **Description: a** | **A.**  | **Butter cutter** |
| **Description: a** | **B.**  | **Channel knife** |
| **Description: a** | **C.**  | **Fluting knife** |
| **Description: a** | **D.**  | **Melon baller** |

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| **82.**  | **A Parisienne scoop or melon baller should be used to ()**  |

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| **Description: a** | **A.**  | **Create attractive designs in soft foods.** |
| **Description: a** | **B.**  | **Make chocolate curls.** |
| **Description: a** | **C.**  | **Scoop out potatoes, butter and melons.** |
| **Description: a** | **D.**  | **Shave pieces from colorful vegetables.** |

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| **83.**  | **Which is NOT a purpose for garnishing food? ()**  |

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| **Description: a** | **A.**  | **Add color and balance to roast beef and potatoes** |
| **Description: a** | **B.**  | **Add nutritional value to the meal** |
| **Description: a** | **C.**  | **Add visual appeal to a grilled chicken breast** |
| **Description: a** | **D.**  | **Take attention away from a piece of chocolate cake** |

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| **84.**  | **Which is the most appropriate garnish for strawberry cheesecake? ()**  |

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| **Description: a** | **A.**  | **Chocolate curls** |
| **Description: a** | **B.**  | **Fanned strawberry** |
| **Description: a** | **C.**  | **Orange slices** |
| **Description: a** | **D.**  | **Twist of lemon** |

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| **85.**  | **A fluting knife can be used to make: ()**  |

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| **Description: a** | **A.**  | **Carrot curls and chocolate curls.** |
| **Description: a** | **B.**  | **Shaved pieces from colorful vegetables like carrots.** |
| **Description: a** | **C.**  | **Thin grooves in carrots and cucumbers.** |
| **Description: a** | **D.**  | **V-cuts in melons and bell peppers.** |

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| **86.**  | **A vegetable peeler can be used to make: ()**  |

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| **Description: a** | **A.**  | **Carrot curls and chocolate curls.** |
| **Description: a** | **B.**  | **Scooped out balls of cheese, potatoes, and butter.** |
| **Description: a** | **C.**  | **Thick slices of carrots.** |
| **Description: a** | **D.**  | **V-cuts in melons and bell peppers.** |

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| **87.**  | **Which tool is MOST appropriate for plate painting? ()**  |

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| **Description: a** | **A.**  | **Decorating spatula** |
| **Description: a** | **B.**  | **Melon baller** |
| **Description: a** | **C.**  | **Squeeze bottle** |
| **Description: a** | **D.**  | **Zester** |

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| **88.**  | **A butter curler is used to: ()**  |

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| **Description: a** | **A.**  | **Carve a watermelon basket.** |
| **Description: a** | **B.**  | **Create spiral designs on a cake.** |
| **Description: a** | **C.**  | **Make chocolate curls and balls of butter.** |
| **Description: a** | **D.**  | **Scoop out balls of cantaloupe and watermelon.** |

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| **89.**  | **A tournee knife is used to: ()**  |

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| **Description: a** | **A.**  | **Carve a watermelon basket.** |
| **Description: a** | **B.**  | **Create spiral designs on a cake.** |
| **Description: a** | **C.**  | **Cut potatoes that are oblong and seven sided.** |
| **Description: a** | **D.**  | **Scoop out balls of cantaloupe and watermelon.** |

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| **90.**  | **A decorating or icing spatula is used to: ()**  |

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| **Description: a** | **A.**  | **Carve a watermelon basket.** |
| **Description: a** | **B.**  | **Make chocolate curls and balls of butter.** |
| **Description: a** | **C.**  | **Scoop out balls of cantaloupe and watermelon.** |
| **Description: a** | **D.**  | **Smooth icing on a cake.** |

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| **91.**  | **Which is NOT a proper technique when plating fruits and desserts? ()**  |

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| **Description: a** | **A.**  | **Allow drippings to touch the rim of the plate** |
| **Description: a** | **B.**  | **Avoid leaving thumbprints on the rim** |
| **Description: a** | **C.**  | **Make colorful and well balanced** |
| **Description: a** | **D.**  | **Use a variety of fruits** |

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| **92.**  | **Which is the BEST way to garnish a sandwich? ()**  |

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| **Description: a** | **A.**  | **No garnish** |
| **Description: a** | **B.**  | **On a separate plate** |
| **Description: a** | **C.**  | **On the side** |
| **Description: a** | **D.**  | **On the top** |

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| **93.**  | **What is the proper technique for measuring flour? ()**  |

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| **Description: a** | **A.**  | **Displacement** |
| **Description: a** | **B.**  | **Pack** |
| **Description: a** | **C.**  | **Pour** |
| **Description: a** | **D.**  | **Spoon** |

 **Please use the following passage for this question.
COOL RISE BREAD
INGREDIENTS:
2 pkg. yeast
1/2 c warm water
1 3/4 c warm milk
2 T sugar
1 T salt
3 T soft margarine
6 c flour

DIRECTIONS:
Dissolve yeast in warm water in large bowl. Add milk, sugar, salt and soft margarine. Stir in 2 cups flour, beat with beater until smooth. Add 1 cup flour, beat with wooden spoon until smooth. Gradually add remaining flour to make soft dough. Knead on floured board until smooth and elastic. Let rest 20 minutes then divide into 2 loaves. Place dough seam side down in greased pans. Brush surface of dough with oil. Cover with wax paper- covered with oil. Top with transparent wrap. Refrigerate 2-24 hours. When ready to bake, uncover. Let stand 10 minutes at room temperature. Break any gas bubbles with a greased toothpick. Bake at 400°F fir 30-40 minutes. Recipe yields 2 loaves.**

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| **94.**  | **Which kneading time of the Cool Rise Bread recipe above would result in a tough bread product? ()**  |

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| **Description: a** | **A.**  | **2 minutes** |
| **Description: a** | **B.**  | **5 minutes** |
| **Description: a** | **C.**  | **15 minutes** |
| **Description: a** | **D.**  | **20 minutes** |

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| **95.**  | **Which flour contains the largest amount of gluten and produces the strongest and most elastic gluten? ()**  |

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| **Description: a** | **A.**  | **All-purpose** |
| **Description: a** | **B.**  | **Bread** |
| **Description: a** | **C.**  | **Cake** |
| **Description: a** | **D.**  | **Self-rising** |

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| **96.**  | **In a recipe that calls for double-acting baking powder, at what point during the preparation will the MOST carbon dioxide be released? ()**  |

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| **Description: a** | **A.**  | **Heated** |
| **Description: a** | **B.**  | **Kneaded** |
| **Description: a** | **C.**  | **Moistened** |
| **Description: a** | **D.**  | **Proofed** |

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| **97.**  | **The bakery attendant is preparing a yeast bread recipe that calls for the use of baking soda as a leavening agent. What type of leavening agent is produced by the baking soda? ()**  |

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| **Description: a** | **A.**  | **Gas** |
| **Description: a** | **B.**  | **Heat** |
| **Description: a** | **C.**  | **Liquid** |
| **Description: a** | **D.**  | **Moisture** |

 **Please use the following passage for this question.
COOL RISE BREAD
INGREDIENTS:
2 pkg. yeast
1/2 c warm water
1 3/4 c warm milk
2 T sugar
1 T salt
3 T soft margarine
6 c flour

DIRECTIONS:
Dissolve yeast in warm water in large bowl. Add milk, sugar, salt and soft margarine. Stir in 2 cups flour, beat with beater until smooth. Add 1 cup flour, beat with wooden spoon until smooth. Gradually add remaining flour to make soft dough. Knead on floured board until smooth and elastic. Let rest 20 minutes then divide into 2 loaves. Place dough seam side down in greased pans. Brush surface of dough with oil. Cover with wax paper- covered with oil. Top with transparent wrap. Refrigerate 2-24 hours. When ready to bake, uncover. Let stand 10 minutes at room temperature. Break any gas bubbles with a greased toothpick. Bake at 400°F fir 30-40 minutes. Recipe yields 2 loaves.**

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| **98.**  | **Instructions for the Cool Rise Bread recipe above say to break any gas bubble. What causes the bubbles to develop? ()**  |

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| **Description: a** | **A.**  | **Baking** |
| **Description: a** | **B.**  | **Fermentation** |
| **Description: a** | **C.**  | **Kneading** |
| **Description: a** | **D.**  | **Shaping** |

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| **99.**  | **Which is NOT a leavening agent? ()**  |

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| **Description: a** | **A.**  | **Baking powder** |
| **Description: a** | **B.**  | **Baking soda** |
| **Description: a** | **C.**  | **Gluten** |
| **Description: a** | **D.**  | **Steam** |

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| **100.**  | **Oven spring causes bread to: ()**  |

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| **Description: a** | **A.**  | **Cook without burning.** |
| **Description: a** | **B.**  | **Have a hard surface.** |
| **Description: a** | **C.**  | **Rise.** |
| **Description: a** | **D.**  | **Stay fresh longer.** |

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| **101.**  | **The baker is preparing refrigerator dough for yeast rolls. Which mixing method should be chosen if the baker does NOT want to knead the dough? ()**  |

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| **Description: a** | **A.**  | **Batter** |
| **Description: a** | **B.**  | **Mixer** |
| **Description: a** | **C.**  | **One-rise** |
| **Description: a** | **D.**  | **Traditional** |

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| **102.**  | **To prepare yeast breads, which method speeds the mixing time and shortens kneading time? ()**  |

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| **Description: a** | **A.**  | **Batter** |
| **Description: a** | **B.**  | **Mixer** |
| **Description: a** | **C.**  | **One-rise** |
| **Description: a** | **D.**  | **Traditional** |

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| **103.**  | **What is the appropriate temperature for liquid to dissolve yeast? ()**  |

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| **Description: a** | **A.**  | **35°F to 45°F** |
| **Description: a** | **B.**  | **85°F to 95°F** |
| **Description: a** | **C.**  | **105°F to 115°F** |
| **Description: a** | **D.**  | **120°F to 130°F** |

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| **104.**  | **When yeast is dissolved in the traditional mixing method, what is the correct temperature for the liquid? ()**  |

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| **Description: a** | **A.**  | **35°F to 50°F** |
| **Description: a** | **B.**  | **75°F to 85°F** |
| **Description: a** | **C.**  | **105°F to 115°F** |
| **Description: a** | **D.**  | **120°F to 140°F** |

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| **105.**  | **What is the correct temperature for liquid when mixing dry and liquid ingredients together when making yeast bread? ()**  |

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| **Description: a** | **A.**  | **35°F to 45°F** |
| **Description: a** | **B.**  | **75°F to 85°F** |
| **Description: a** | **C.**  | **100°F to 115°F** |
| **Description: a** | **D.**  | **120°F to 130°F** |

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| **106.**  | **What nutrients give baked products their structure? ()**  |

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| **Description: a** | **A.**  | **Carbohydrates and fat** |
| **Description: a** | **B.**  | **Protein and starch** |
| **Description: a** | **C.**  | **Protein and sugar** |
| **Description: a** | **D.**  | **Sugar and fat** |

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| **107.**  | **What happened to a yeast bread product that is dry and crumbly? ()**  |

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| **Description: a** | **A.**  | **Not enough flour** |
| **Description: a** | **B.**  | **Oven temperature too low** |
| **Description: a** | **C.**  | **Over kneaded** |
| **Description: a** | **D.**  | **Too much yeast** |

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| **108.**  | **When using the microwave oven to bake yeast bread, it will: ()**  |

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| **Description: a** | **A.**  | **Lack a crisp, brown crust.** |
| **Description: a** | **B.**  | **Need additional rising times.** |
| **Description: a** | **C.**  | **Need extra kneading.** |
| **Description: a** | **D.**  | **Need less liquid.** |

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| **109.**  | **Which is the LAST step to be completed when proofing dough in the microwave? ()**  |

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| **Description: a** | **A.**  | **Microwave on low power for 1 minute, let stand in oven for 15 minutes.** |
| **Description: a** | **B.**  | **Microwave on low power for 10 minutes, let stand in oven for 15 minutes.** |
| **Description: a** | **C.**  | **Microwave on high power for 1 minute, proofing is complete.** |
| **Description: a** | **D.**  | **Microwave on high power for 10 minute, proofing is complete.** |

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| **110.**  | **If a yeast bread recipe calls for 2 teaspoons of baking powder, what ingredients could be used as a substitution? ()**  |

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| **Description: a** | **A.**  | **½ teaspoon baking powder + 1 teaspoon dry milk** |
| **Description: a** | **B.**  | **1 teaspoon baking soda + 1 teaspoon cream of tartar** |
| **Description: a** | **C.**  | **½ teaspoon dry yeast + 1 teaspoon salt** |
| **Description: a** | **D.**  | **½ teaspoon flour + 1 teaspoon sugar** |

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| **111.**  | **What is TRUE about the use of fat in yeast breads? ()**  |

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| **Description: a** | **A.**  | **Increases tenderness** |
| **Description: a** | **B.**  | **Decreases tenderness** |
| **Description: a** | **C.**  | **Increases volume** |
| **Description: a** | **D.**  | **Decreases volume** |

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| **112.**  | **What adjustment should be made if an egg is added to a recipe for yeast breads? ()**  |

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| **Description: a** | **A.**  | **Decrease the amount of liquid by ¼ cup** |
| **Description: a** | **B.**  | **Increase the amount of flour by 1cup** |
| **Description: a** | **C.**  | **Increase the amount of salt by T** |
| **Description: a** | **D.**  | **Decrease the amount of sugar by ¼ t** |

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| **113.**  | **Which yeast bread shape is baked using a special fluted pan? ()**  |

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| **Description: a** | **A.**  | **Brioche** |
| **Description: a** | **B.**  | **Cloverleaf** |
| **Description: a** | **C.**  | **Crescent** |
| **Description: a** | **D.**  | **Parker House** |

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| **114.**  | **Pound cakes are different from other shortened cakes because they contain NO: ()**  |

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| **Description: a** | **A.**  | **Butter.** |
| **Description: a** | **B.**  | **Chemical leavener.** |
| **Description: a** | **C.**  | **Eggs.** |
| **Description: a** | **D.**  | **Flour.** |

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| **115.**  | **What mixing method is used if the recipe says to cream the sugar and fat? ()**  |

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| **Description: a** | **A.**  | **Biscuit** |
| **Description: a** | **B.**  | **Muffin** |
| **Description: a** | **C.**  | **One-bowl** |
| **Description: a** | **D.**  | **Standard** |

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| **116.**  | **Which is a recommended method to determine cake doneness? ()**  |

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| **Description: a** | **A.**  | **Bake for the stated time** |
| **Description: a** | **B.**  | **Insert a toothpick** |
| **Description: a** | **C.**  | **Observe the cake's edges** |
| **Description: a** | **D.**  | **Press the top of the cake with a finger** |

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| **117.**  | **A shortened cake should be cooled in the pan: ()**  |

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| **Description: a** | **A.**  | **For 10 minutes, then remove and place on a wire rack.** |
| **Description: a** | **B.**  | **On the stovetop.** |
| **Description: a** | **C.**  | **On a wire rack** |
| **Description: a** | **D.**  | **With the pan inverted.** |

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| **118.**  | **Which is an inappropriate use of timesaving techniques or products to prepare an unshortened cake? ()**  |

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| **Description: a** | **A.**  | **Box mix** |
| **Description: a** | **B.**  | **Canned frosting** |
| **Description: a** | **C.**  | **Canned filling** |
| **Description: a** | **D.**  | **Microwave** |

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| **119.**  | **What must the company know in advance to predict when it will begin making a profit? ()**  |

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| **Description: a** | **A.**  | **Break-even point** |
| **Description: a** | **B.**  | **Credit card sales** |
| **Description: a** | **C.**  | **Net profit income** |
| **Description: a** | **D.**  | **Turnover rate** |

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| **120.**  | **How do general expenses affect the cost of a product? ()**  |

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| **Description: a** | **A.**  | **Adds to production costs** |
| **Description: a** | **B.**  | **Does not affect the cost** |
| **Description: a** | **C.**  | **Is not considered in the cost** |
| **Description: a** | **D.**  | **Keeps production costs down** |

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| **121.**  | **What document predicts the success of a business? ()**  |

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| **Description: a** | **A.**  | **Mission Statement** |
| **Description: a** | **B.**  | **Business plan** |
| **Description: a** | **C.**  | **Marketing plan** |
| **Description: a** | **D.**  | **Safety policy** |

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| **122.**  | **Which agency regulates safe and healthy working conditions? ()**  |

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| **Description: a** | **A.**  | **CPSC** |
| **Description: a** | **B.**  | **FDA** |
| **Description: a** | **C.**  | **OSHA** |
| **Description: a** | **D.**  | **UCC** |

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| **123.**  | **A system for verifying and maintaining the desired standards in a product or service is called: ()**  |

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| **Description: a** | **A.**  | **Automation.** |
| **Description: a** | **B.**  | **Inspection.** |
| **Description: a** | **C.**  | **Quality circle.** |
| **Description: a** | **D.**  | **Quality control.** |

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| **124.**  | **FACS students practice making several products before choosing which one to sell. The result of that practice is called a/an : ()**  |

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| **Description: a** | **A.**  | **Carrier.** |
| **Description: a** | **B.**  | **Mock.** |
| **Description: a** | **C.**  | **Profile.** |
| **Description: a** | **D.**  | **Prototype.** |

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| **125.**  | **What should be considered when choosing vendors? ()**  |

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| **Description: a** | **A.**  | **Industry averages** |
| **Description: a** | **B.**  | **Reliability** |
| **Description: a** | **C.**  | **Storage costs** |
| **Description: a** | **D.**  | **Visual inventory** |

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| **126.**  | **Before offering a service or product for sale, determine that there is: ()**  |

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| **Description: a** | **A.**  | **A demand for the product.** |
| **Description: a** | **B.**  | **A niche in the market.** |
| **Description: a** | **C.**  | **Enough inventory available.** |
| **Description: a** | **D.**  | **Opportunity for sales.** |

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| **127.**  | **What is a working model of a product? ()**  |

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| **Description: a** | **A.**  | **Production model** |
| **Description: a** | **B.**  | **Prototype** |
| **Description: a** | **C.**  | **Sample** |
| **Description: a** | **D.**  | **Target product** |

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| **128.**  | **To set goals for a school-based enterprise, select a product or service that will be: ()**  |

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| **Description: a** | **A.**  | **Accepted by the entire student body.** |
| **Description: a** | **B.**  | **Approved by every class member.** |
| **Description: a** | **C.**  | **Hard and complicated to do.** |
| **Description: a** | **D.**  | **Inexpensive and easy to do.** |

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| **129.**  | **Who should be consulted before beginning an entrepreneurial project in the Foods II classroom? ()**  |

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| **Description: a** | **A.**  | **FCCLA officers** |
| **Description: a** | **B.**  | **Foods I students** |
| **Description: a** | **C.**  | **School principal** |
| **Description: a** | **D.**  | **Student body president** |

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| **130.**  | **The Foods II class is just beginning to discuss what product to produce for sale this semester. What should be a PRIMARY consideration at this stage of planning? ()**  |

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| **Description: a** | **A.**  | **Cost of specific ingredients** |
| **Description: a** | **B.**  | **Product mix** |
| **Description: a** | **C.**  | **Temperature accuracy of ovens** |
| **Description: a** | **D.**  | **Time available** |

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| **131.**  | **A person created, manages, and owns an Italian restaurant. He/She would be considered a/an: ()**  |

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| **Description: a** | **A.**  | **Economist.** |
| **Description: a** | **B.**  | **Entrepreneur.** |
| **Description: a** | **C.**  | **Market analyst.** |
| **Description: a** | **D.**  | **Venture capitalist.** |

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| **132.**  | **Which is a low-fat frosting alternative? ()**  |

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| **Description: a** | **A.**  | **Caramel sauce** |
| **Description: a** | **B.**  | **Chocolate shavings** |
| **Description: a** | **C.**  | **Fruit sauce** |
| **Description: a** | **D.**  | **Nuts** |

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| **133.**  | **What should be included in a student portfolio? ()**  |

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| **Description: a** | **A.**  | **All recipes used for the semester** |
| **Description: a** | **B.**  | **Equipment list for baking lab** |
| **Description: a** | **C.**  | **Essay on importance of washing hands** |
| **Description: a** | **D.**  | **Picture of finished bakery products** |

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| **134.**  | **What is appropriate to include in a student portfolio? ()**  |

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| **Description: a** | **A.**  | **List of knives used during the semester** |
| **Description: a** | **B.**  | **Large poster made for classroom** |
| **Description: a** | **C.**  | **Picture of large poster made for classroom** |
| **Description: a** | **D.**  | **Report on history of yeast** |

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| **135.**  | **What is a DISADVANTAGE of using a portfolio to evaluate a student's progress? ()**  |

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| **Description: a** | **A.**  | **Less time and work is spent in preparing a portfolio.** |
| **Description: a** | **B.**  | **More time and work is involved in preparing a portfolio.** |
| **Description: a** | **C.**  | **Samples of actual work are included.** |
| **Description: a** | **D.**  | **Test scores are not valid.** |

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| **136.**  | **What is an advantage of using a portfolio to evaluate a student's progress? ()**  |

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| --- | --- | --- |
| **Description: a** | **A.**  | **Less time and work is spent in preparing a portfolio.** |
| **Description: a** | **B.**  | **Samples of actual work are included.** |
| **Description: a** | **C.**  | **Test scores are not valid.** |
| **Description: a** | **D.**  | **The teacher has no papers to grade.** |

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| **137.**  | **What is NOT appropriate to include in a portfolio? ()**  |

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| **Description: a** | **A.**  | **Internet research projects** |
| **Description: a** | **B.**  | **List of unfinished projects** |
| **Description: a** | **C.**  | **Sample business plan** |
| **Description: a** | **D.**  | **Samples/pictures of student's projects** |

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| **138.**  | **A student's high school class portfolio is usually kept in: ()**  |

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| **Description: a** | **A.**  | **A notebook or folder.** |
| **Description: a** | **B.**  | **The classroom.** |
| **Description: a** | **C.**  | **The student's locker.** |
| **Description: a** | **D.**  | **The school office.** |

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| **139.**  | **What must a business obtain before it can open? ()**  |

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| **Description: a** | **A.**  | **Business permit** |
| **Description: a** | **B.**  | **Lease agreement** |
| **Description: a** | **C.**  | **Profit margin** |
| **Description: a** | **D.**  | **Trademark** |

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| **140.**  | **Which is NOT a common way that food becomes unsafe? ()**  |

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| **Description: a** | **A.**  | **Cross-contamination** |
| **Description: a** | **B.**  | **Good handwashing** |
| **Description: a** | **C.**  | **Poor personal hygiene** |
| **Description: a** | **D.**  | **Time-temperature abuse** |

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| **141.**  | **Escherichia coli (e.coli) can best be prevented by: ()**  |

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| --- | --- | --- |
| **Description: a** | **A.**  | **Cooking ground turkey to 185° F for 15 seconds..** |
| **Description: a** | **B.**  | **Cooking ground beef to 155º F for 15 seconds.** |
| **Description: a** | **C.**  | **Cooking steak to 145 º F for 15 seconds.** |
| **Description: a** | **D.**  | **Cooking chicken 165º F for 15 seconds** |

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| **142.**  | **Which conditions do bacteria prefer to grow and reproduce? ()**  |

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| **Description: a** | **A.**  | **Cool, dark, and damp environment with human contact** |
| **Description: a** | **B.**  | **Food source, slightly acidic, room temperature, adequate time, oxygen, and moisture.** |
| **Description: a** | **C.**  | **No human contact, sunlight, nitrogen, oxygen, and sulfur with adequate time to grow** |
| **Description: a** | **D.**  | **Very warm temperatures, appropriate time, dry environment, and appropriate level of alkaline conditions** |

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| **143.**  | **In which temperature range do harmful microorganisms grow best in food? ()**  |

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| **Description: a** | **A.**  | **0ºF to 50ºF** |
| **Description: a** | **B.**  | **32ºF to 60ºF** |
| **Description: a** | **C.**  | **41ºF to 135ºF** |
| **Description: a** | **D.**  | **145ºF to 165ºF** |

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| **144.**  | **Escherichia coli (E.coli): ()**  |

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| **Description: a** | **A.**  | **Can live in the intestinal tract of cattle.** |
| **Description: a** | **B.**  | **Is found in oysters and other shellfish.** |
| **Description: a** | **C.**  | **Is found on the hair of rodents, dogs, and cats.** |
| **Description: a** | **D.**  | **Lives in the human intestinal tract.** |

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| **145.**  | **The leading cause of foodborne illness is eating foods contaminated with: ()**  |

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| --- | --- | --- |
| **Description: a** | **A.**  | **Bacteria.** |
| **Description: a** | **B.**  | **Chemicals.** |
| **Description: a** | **C.**  | **Hair.** |
| **Description: a** | **D.**  | **Parasites.** |

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| **146.**  | **In what area is a handwashing station required? ()**  |

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| **Description: a** | **A.**  | **Cleaning supply closet** |
| **Description: a** | **B.**  | **Dishwashing** |
| **Description: a** | **C.**  | **Dry storage** |
| **Description: a** | **D.**  | **Receiving** |

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| **147.**  | **A handwashing station is NOT required in what area? ()**  |

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| **Description: a** | **A.**  | **Dry storage** |
| **Description: a** | **B.**  | **Food preparation** |
| **Description: a** | **C.**  | **Service** |
| **Description: a** | **D.**  | **Dishwashing** |

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| **148.**  | **Which is NOT required at a hand washing station? ()**  |

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| **Description: a** | **A.**  | **Hand sanitizer** |
| **Description: a** | **B.**  | **Handwashing sign** |
| **Description: a** | **C.**  | **Hot and cold running water** |
| **Description: a** | **D.**  | **Waste container** |

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| **149.**  | **Which procedure should be used to sanitize a food preparation area? ()**  |

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| **Description: a** | **A.**  | **Spray with sanitizer and wipe dry** |
| **Description: a** | **B.**  | **Wash and dry** |
| **Description: a** | **C.**  | **Wash, rinse, wipe with sanitizer, and air dry** |
| **Description: a** | **D.**  | **Wash, spray with sanitizer, and wipe dry** |

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| **150.**  | **What information is NOT found on the Material Safety Data Sheet? ()**  |

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| **Description: a** | **A.**  | **Building safety codes** |
| **Description: a** | **B.**  | **First aid information** |
| **Description: a** | **C.**  | **Guidelines for safe storage** |
| **Description: a** | **D.**  | **Manufacturer's address** |