



Cook Pre-hire Quiz

1. At what temperature does water boil?
2. Hot food should be held at no less than what temperature?
3. Refrigerated items should be held at no higher than what temperature?
4. What does FIFO stands for?
5. What does the term shelf life mean?
6. How many fluid ounces in a gallon?
7. How many ounces in a pound?
8. When should you use rubber gloves?
9. How many ounces of bleach does it take to sanitize a gallon of water?
10. How many quarts in a gallon?
11. Eating in the kitchen is not against any Health Department regulations? True or False
12. Uncooked or raw meat goes on where in the walk-in cooler?
13. Cutting boards must be cleaned and sanitized after each use. True or False
14. Once you have a recipe memorized, you no longer need the recipe book. True or False
15. Scales should be run through the dishwasher when you are finished using them, True or False