



1 Which breakfast meats are always cooked to order (Put an "X" next to the most correct answer):

5

- Bacon and pork sausage only
- Chicken fried steaks only
- All sausages
- Ham only
- All breakfast meats should be cooked fresh to order

2 **True or False:** Each breakfast item has a specific place on the plate and should not overlap, whenever possible.

1

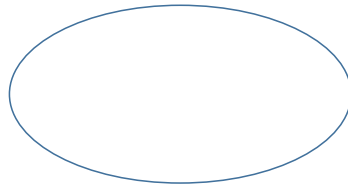
3 **True or False:** The guest expects the finished plate to match the picture on the menu (or spec book).

1

4 Plate a Ranch Breakfast using the letters below to indicate where the items go.

4

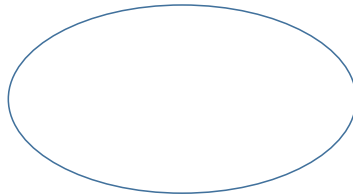
- a. Eggs
- b. Bacon
- c. Hash browns
- d. Biscuit



5 Plate the Bacon & Tillamook Potato Cakes and Eggs using the letters below to indicate where the items go.

4

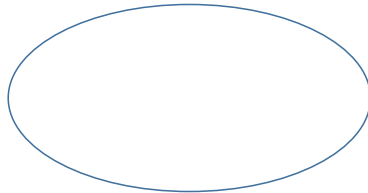
- a. Eggs
- b. Bacon
- c. Potato Cakes
- d. Applesauce



6 Plate a Country Biscuit Breakfast using the letters below to indicate where the items go.

4

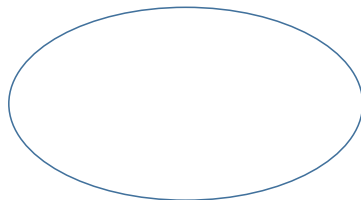
- a. Eggs
- b. Meat choice
- c. Hash Browns
- d. Biscuit and gravy



7 Draw and label a proper omelet presentation with hash browns.

3

- a. Omelet
- b. Hash browns
- c. Biscuit



8 A German Pancake Combo uses which plate for the eggs & meat choice?

1

- Small Oval
- 9" Round
- Small square
- Side plate

9 What is the rule for plating pancakes when served with an omelet that is topped with gravy, hollandaise or salsa?

1

- Small oval for omelet and small oval for pancakes.
- Small oval for omelet and 9" round for pancakes.
- 9" round for omelet and 9" round for pancakes.
- Large German plate for everything.

10 Circle the correct procedure for cooking crepes, as outlined in the recipe.

1



11 List all 6 omelets

6

12 Which 2 omelets come topped with hollandaise sauce? _____

2

13 Which omelet comes with a Jack and Cheddar blend of cheese? _____

1

14 Which omelet comes with hash browns inside the omelet? _____

1

15 Circle which picture represents a properly cooked German Pancake.

1



Why is this picture correct?

3

16 Put an X by the correct Critical Sensitivities for making the perfect German

5

- Use a clean pan.
- Be sure the oven temperature is between 450F and 500F
- Be sure the batter sits for 2 days before using.
- Spray pan before ladling in batter
- Give the batter a quick stir before pouring.
- Batter must be 45F degrees or above.
- Batter must be within proper shelf life.
- Use a hot pan when possible.
- German pancakes are done after exactly 10 minutes.

17 Number the preparation instructions for Bacon Tillamook Potato Pancakes in the proper order:

4

- With a 2oz ladle, pour 2oz potato batter over each portion. Quickly mix ingredients with 6" x 3" SS spatula, forming a 5" circle.
- Using a 4oz scoop, place Bacon, Cheddar, Hash Brown mix on grill. Repeat this step as you will have two portions on the grill.
- Sprinkle each portion with steak seasoning and cook until grilled surface is 75% golden brown, approximately 3-1/2 minutes. Turn potato pancakes over and continue to cook until surface is 75% golden brown, an additional 3-1/2 minutes.
- Place 2oz oil on grill.

18 Put an "X" by the correct size for a BTP pancake.

1

- 4 inches
- 5 inches
- 6 inches
- Same size as a brulee dish

19 Circle the correct crepe presentation

1



Why is this picture correct?

3

20 True or False (circle one): An order of 3 crepes (Example: Lingonberry Crepes), is plated differently than those entrees with only 2 crepes (Example: Strawberry Crepes). 1

21 Regarding benedicts, mark the items below with "T" for True, or "F" for False: 8

- English muffins should be grilled with grill oil
- It is OK to put some sort of weight on the muffins so they cook faster
- Poached water should be changed out regularly throughout the shift
- Always add a tablespoon of lemon juice to the poach water so the egg stays together
- Med-Well is the default poached egg temperature
- Tomatoes should be grilled for no more than 15 seconds on each side
- Chives go on all benedicts
- Hollandaise sauce should cover the entire benedict

22 Using the list on the right, build the following skillet: 16

Sun Devil Skillet:

Country Cousin:

Garden Vegetable:

- a. Hash browns with peppers, onions & cheese
- b. Two scrambled eggs and cheese
- c. Chopped Chorizo sausage, black beans, sweet corn and green onions
- d. Chicken fried steak
- e. Salsa
- f. Sliced mushrooms
- g. Diced tomatoes
- h. Avocado
- i. Baby spinach
- j. Zucchini
- k. Country gravy
- l. Sour Cream

23 True or False (circle one): Grilled peppers and onions should be mixed with the hash browns and not piled on top. 1

24 Regarding French Toast: Please mark "T" for True, and "F" for False. 4

- Soggy undercooked French Toast is usually a result of dunking the bread too long.
- Tongs should only be used when it's convenient to do so.
- It is important to stir the batter occasionally so that the cinnamon is evenly distributed.
- Lighter fare versions get cut in half when plating.

25 Regarding our Famous Buttermilk Pancakes: Please mark "T" for True, and "F" for False. 4

- Pancakes should only be flipped once.
- It is OK to flatten pancakes down with a spatula to remove air bubbles.
- It is OK to hold batters at room temperature if we're busy.
- Regular sized pancakes should be 5" in diameter.

26 Regarding the Kid's Breakfast Plate: Please mark "T" for True, and "F" for False. 3

- A kid's breakfast plate gets a full order of hash browns when substituted for pancakes.
- Kid's sides typically come in a blue 2.5oz ramekin.
- Kid's pancakes should be 2.5" in diameter

27 Circle the 5 things wrong with this Cub Cake and explain why they are wrong?

5



28 What is the difference in plating a plain waffle vs. a fruit waffle?

1

29 Which basket is presented correctly?

1



30 Match the item on the left with the proper seasoning on the right:

5

- French Fries
- Burgers
- BTP Cakes
- Fish flour
- Hash browns

- a. Kosher salt
- b. Steak seasoning
- c. No seasoning

31 Regarding burgers: Please mark "T" for True and "F" for False.

6

- Burger sauce should be spread to cover the entire open surface of the bun.
- Burger sauce is 25% mayo and 75% 1000 Island Dressing.
- Burgers can be covered with a lid immediately after placing on the grill.
- All burgers come with pickles.
- The Garden Veggie Burger & Bacon Avocado Burger are the only two burger that get dijonnaise.
- TNT stands for Tasty N' Tender

32 Which of the following are dry toasted vs. toasted with grill oil (mark "A" or "B" accordingly)?

6

- The Club
 - BLTA
 - Garden Fresh Sandwich
 - Pick and Pair Selections
 - Roasted Turkey Sandwich
 - Burger Buns
- a. Dry Toasted
 - b. Toasted with grill oil

33 Why is it important to always saw through sandwiches with a serrated knife?

1

- Because that's what the spec book says to do.
- It maintains a high profile look to the sandwich, as opposed to a smashed "pinched" look.
- It helps reinforce the value of the sandwich price.
- All of the above.

- 34 Which ramekin is used for coleslaw in all baskets? 1
- 1.5 ounce
- 2.5 ounce
- 4oz
- Brulee dish
- 35 Put a check by each seafood item served with a lemon. 1
- Crab BLT Salad
- Crab Benedict
- Fish and Chips
- Crabacado Omelet
- 36 What is the proper measuring device for full sized salads? _____ 1
- 37 What is the proper measuring device for lighter fare salads? _____ 1
- 38 Put an "X" by the ingredients used to make the Chicken Bacon Ranch Sandwich 7
- Diced Chicken
- Sliced Swiss cheese
- Daily's smokehouse bacon
- Mayonaise
- Fresh avocado
- Jack and Cheddar blend
- French roll
- Ranch dressing
- Tomato
- Lettuce
- 39 **True or False** (circle one): Bacon for all salads must be cooked to order. 3
- 40 A kid's grilled cheese comes automatically on which bread, unless otherwise requested? 1
- Sourdough
- Wheat
- White
- Rye



* 100% needed to pass.

* Retest recommended for missed questions within 1 week.