

LINE COOK'S TEST-2017

*******ANSWER KEY*******



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

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

5

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

1

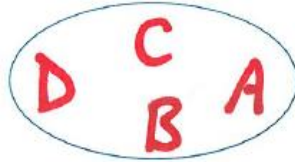
3 **True** or **False**: The guest expects the finished plate to match the picture on the menu (or spec book).

1

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

4

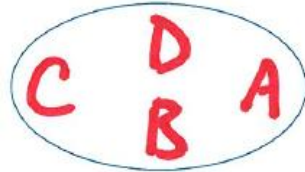
- a. Eggs
- b. Bacon
- c. Hash browns
- d. Biscuit



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

4

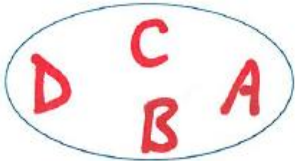
- a. Eggs
- b. Bacon
- c. Potato Cakes
- d. Applesauce



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

- | |
|-------------------|
| Farmer's |
| Crabacado |
| Garden Vegetable |
| Valley of the Sun |
| Denver |
| Ham and Cheese |

12 Which 2 omelets come topped with hollandaise sauce? Crabacado, Garden Vegetable

2

13 Which omelet comes with a Jack and Cheddar blend of cheese? Valley of the Sun

1

14 Which omelet comes with hash browns inside the omelet? Farmer's

1

15 Circle which picture represents a properly cooked German Pancake.

1



Why is this picture correct?

3

The German pancake in the middle resembles a Calabash bowl, has good color, and a good even rise all around.

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

5

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

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

4

- | | |
|--------------------------|--|
| <input type="checkbox"/> | With a 2oz ladle, pour 2oz potato batter over each portion. Quickly mix ingredients with 6" x 3" SS spatula, forming a 5" circle. |
| <input type="checkbox"/> | Using a 4oz scoop, place Bacon, Cheddar, Hash Brown mix on grill. Repeat this step as you will have two portions on the grill. |
| <input type="checkbox"/> | 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. |
| <input type="checkbox"/> | Place 2oz oil on grill. |

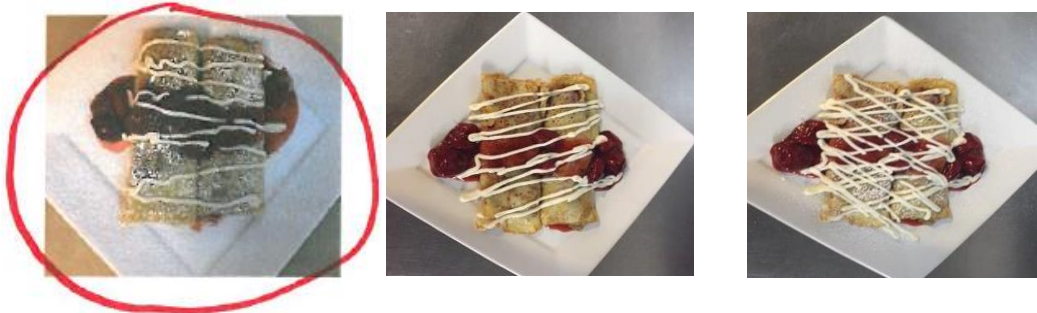
18 Put an "X" by the correct size for a BTP pancake.

1

- | | |
|-------------------------------------|----------------------------|
| <input type="checkbox"/> | 4 inches |
| <input checked="" type="checkbox"/> | 5 inches |
| <input type="checkbox"/> | 6 inches |
| <input type="checkbox"/> | Same size as a brulee dish |

19 Circle the correct crepe presentation

1



Why is this picture correct?

3

The crepes on the left are correct because the cream cheese does not criss cross, and it has powdered sugar.

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

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

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

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

Sun Devil Skillet:

a,c,b,e,h,l

Country Cousin:

a,d,k,b

Garden Vegetable:

a,f,g,i,j,b

- 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

- | | |
|---|---|
| T | Soggy undercooked French Toast is usually a result of dunking the bread too long. |
| F | Tongs should only be used when it's convenient to do so. |
| T | It is important to stir the batter occasionally so that the cinnamon is evenly distributed. |
| F | 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

- | | |
|---|--|
| T | Pancakes should only be flipped once. |
| F | It is OK to flatten pancakes down with a spatula to remove air bubbles. |
| F | It is OK to hold batters at room temperature if we're busy, without a 4 hour tag or label. |
| T | 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

- | | |
|---|---|
| F | A kid's breakfast plate gets a full order of hash browns when substituted for pancakes. |
| F | Kid's sides typically come in a blue 2.5oz ramekin. |
| T | 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

Ears are too close together, there is no room for whipped cream between the ears, bananas (eyes) are in the ears, chocolate chips should be on the ears, the nose is too big, the cream cheese smile is "funky". (5 GOOD ANSWERS WILL SUFFICE)



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

1

The plain waffle is served on a large oval to allow syrup placement. The fruit waffle is served on a 9" round plate.

29 Which basket is presented correctly?

1



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

5

A	French Fries	a. Kosher salt
B	Burgers	b. Steak seasoning
B	BTP Cakes	c. No seasoning
B	Fish flour	
A	Hash browns	

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

6

T	Burger sauce should be spread to cover the entire open surface of the bun.
F	Burger sauce is 25% mayo and 75% 1000 Island Dressing.
F	Burgers can be covered with a lid immediately after placing on the grill.
F	All burgers get pickles
T	The Garden Veggie Burger & Bacon Avocado Burger are the only two burger that get dijonaise.
T	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

A	Cascade Club	a. Dry Toasted
A	BLTA	b.. Grill Oil
A	Garden Fresh Sandwich	
A	Pick and Pair Selections	
A	Roasted Turkey Sandwich	
A	Burger Buns	

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? 1.5 Quart S/S Bowl 1

37 What is the proper measuring device for lighter fare salads? .75 Quart S/S Bowl 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 salad 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



