

Manager Knowledge Test

Name _____

Date _____

The following questions will take you about 20 minutes to answer. Circle the *best* answer to each of the following questions. After you answer all of the questions, please return the questionnaire to the trainer.

1. It is best to check refrigerator temperatures at least:
 - a. once per day.
 - b. every shift.
 - c. every two hours.

2. You are preparing an entree that contains the following ingredients — ground beef, vegetables, potatoes, and cheese. Cook it to *at least*:
 - a. 150°F.
 - b. 155°F.
 - c. 165°F.

3. Before plating rolls, wash your hands for at least _____ seconds?
 - a. 20
 - b. 30
 - c. 60

4. You need to cool a large stockpot of chicken soup for use the next day. Which of the following is a safe method to cool foods.
 - a. Transfer the soup to several shallow pans and then put them in the refrigerator.
 - b. Put some ice cubes into the soup to help with the cooling.
 - c. Both are acceptable methods of cooling the soup.

5. If beef stew is cooled to 70°F within two hours, how much time do you have to get it to 41°F or colder?
 - a. 2 hours.
 - b. 4 hours.
 - c. 6 hours.

6. You are reheating cold roast beef for a customer's sandwich. The beef needs to be heated to:
 - a. 140°F or hotter.
 - b. 165°F or hotter.
 - c. any temperature that you like.

7. The accuracy of a bimetallic stemmed thermometer should *always* be checked:
 - a. when the thermometer is dropped.
 - b. each shift.
 - c. every day.

8. Cook a raw chicken breast to at least:
 - a. 180°F.
 - b. 140°F.
 - c. 165°F.

9. The proper way to remove bacteria from a knife used to cut chicken is:
 - a. wash it in a solution of soap and bleach, rinse, and then immerse in a bleach solution.
 - b. wash it in soapy water, rinse, and immerse in a bleach solution.
 - c. wash it in soapy water, rinse, and then thoroughly spray with a bleach solution.

10. Heat a *newly* opened can of commercially processed cheese sauce to at least:
 - a. 135°F.
 - b. 145°F.
 - c. 165°F.

11. Prepare a chlorine-based sanitizing solution with:
 - a. hot water.
 - b. cool water.
 - c. lukewarm water.

12. Always store raw, cut vegetables:
 - a. on ice in the refrigerator.
 - b. in the refrigerator in a clean container.
 - c. on ice and used within one day.

13. A pan of cooked lasagna has been in your refrigerator for five days. Can it be safely served?
 - a. Yes, if the temperature of the lasagna has been at 41°F or colder.
 - b. Yes, if the temperature of the refrigerator has been at 45°F or colder.
 - c. No, all food must be discarded within two days.

14. Which of the following is a potentially hazardous food?
 - a. Cut melon
 - b. Whole unpeeled apple
 - c. Cut pineapple

15. Cook green beans that will be hot-held on a steam table to at least:
 - a. 135°F.
 - b. 145°F.
 - c. 155°F.

16. If the temperature of chicken gravy held on a steam-table has not been checked since 4:00 p.m. and it is below 135°F at 8:00 p.m., it should be:
 - a. thrown away.
 - b. reheated to 165°F.
 - c. immediately divided into smaller containers and then put in the refrigerator.

17. Which food can *always* be served in a foodservice operation?
 - a. Whole produce from a U-Pick It Farm
 - b. Pickles that are made in the foodservice operation
 - c. Shellfish that you have purchased from a roadside vendor

18. Joe, the cook at Ed's Diner, found the food thermometer on the shelf beside the cleaning products. What should he do before using it to measure food temperatures?
 - a. Rinse the stem under hot running water that is at least 165°F.
 - b. Hold the stem in boiling water for 2 seconds.
 - c. Wash the stem with soap and water and then dip it in a sanitizing solution.

19. Jim, the headwaiter, has just told you he has been diagnosed with Hepatitis A. What do you do?
 - a. Allow him to work his shift but make sure that he washes his hands and wears gloves before handling food.
 - b. Tell him he must go home immediately and come back when his doctor says that he can.
 - c. Release him from his position as individuals who have or have had hepatitis are not allowed to work in foodservice.

20. What type of soap is more effective at removing bacteria and viruses that might be on one's hands?
 - a. Bar soap
 - b. Antibacterial liquid soap
 - c. Both are equally good.

21. Marla showed up for work wearing a nose ring, a medical alert bracelet, and her gold wedding band. Her manager tells her to take off all *except* the:
 - a. nose ring.
 - b. medical alert bracelet.
 - c. wedding band.

22. Diagnosis of which disease prohibits an individual from working in a foodservice establishment until he or she receives medical clearance?
 - a. Shigellosis
 - b. Staphylococcal intoxication
 - c. AIDS

23. Home canned foods cannot be served in a foodservice operation because:
 - a. They are the most common source of botulism poisoning.
 - b. It is not known how they were processed and so they might be unsafe.
 - c. They are not properly labeled and so cannot be sold or served.

24. Which of the following is *not* an acceptable sanitizing solution?
 - a. Chlorine bleach in warm water at a concentration of 50 ppm
 - b. Quaternary ammonium in warm water at a concentration of 100 ppm
 - c. Hot water in the third compartment of a three-compartment sink at 171°F

25. When do hands *not* need to be washed?
 - a. Before putting on plastic gloves to handle food
 - b. Before washing dishes
 - c. Before washing produce

Answer Key — Manager Knowledge Test

1. b – a shift is usually 4-6 hours so if there are temperature problems, they can be quickly corrected.
2. c – the mixture is a casserole
3. a
4. c
5. b
6. c – because it will served immediately
7. a – a thermometer could be dropped several times per day
8. c
9. b
10. a
11. c – lukewarm water is about 70 degrees F
12. b
13. a
14. a
15. a
16. a
17. a – whole uncut produce can be secured from any source and safely served
18. c
19. b
20. c
21. c
22. a
23. b
24. b
25. b