Exams developed in partnership with Cengage Learning.

Book Information

Foundations of Restaurant Management & Culinary Arts: Level 1 & 2

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Exam Topics

I. Keeping Food Safe
   - Introduction to Food Safety
   - Good Personal Hygiene
   - Preventing Hazards in the Flow of Food
   - Food Safety Management Systems
   - Cleaning and Sanitizing

II. Serving Your Guests
   - The Importance of Customer Service
   - Ensuring a Positive Dining Experience
   - Service Styles, Set-ups, and Staff

Sample Questions

1. Pathogens grow best in food with little or no acid.
   a. True
   b. False

2. Viruses can survive refrigerator and freezer temperatures.
   a. True
   b. False
3. A foodborne-illness outbreak occurs when
   a. one person gets ill after eating food.
   b. one person gets ill after eating food that was not completely cooked.
   c. two or more people get the same illness after eating different foods.
   d. two or more people get the same illness after eating the same food.

4. When washing hands, the water should be
   a. cool.
   b. warm.
   c. as cold as you can comfortably stand.
   d. as hot as you can comfortably stand.

5. To use gloves properly,
   a. wash the gloves before reusing.
   b. use the gloves in place of handwashing.
   c. wash your hands before putting on gloves.
   d. wear loose-fitting gloves that come off easily.