

▷ **Instructions:** Complete before taking Pizza quiz.

Note: The trainee should get at least 80% (16 of 20) as minimum score to pass the quiz

- 1. You must wash your hands when...**
 - Starting your work and after using the restroom
 - You clean your work station
 - Every time you change your work station
 - All of the above
- 2. What are the main responsibilities of a Pizza Cook?**
 - Maintain work area cleanliness and sanitation standards
 - Provides our guest with the best Pizza according to Shakey's® standards
 - Support other work stations, as needed
 - All of above
- 3. What is the correct order of the Thin Crust Pizza Sequence 1st 2nd ...11th**
 - 1** Anticipate your needs; **2** Check the monitor for orders; **3** Communicates with fryer cook; **4** Determines if pizza Thin or Pan; **5** Add Sauce; **6** Add Cheese; **7** Add Toppings; **8** Places into the oven; **9** Pops the bubbles; **10** Checks if done; **11** Cut and add fresh condiments
 - 1** Add Cheese; **2** Cut and add fresh condiments; **3** Communicates with fryer cook; **4** Determines if pizza Thin or Pan; **5** Add Sauce; **6** Anticipate your needs; **7** Add Toppings; **8** Places into the oven; **9** Pops the bubbles; **10** Checks if done; **11** Check the monitor for orders
- 4. Why is important to sprinkle a light amount of corn meal onto the aluminum tray when making a Thin pizza?**
 - To prevent dough from sticking on the pan
 - The corn meal is not necessary when cooking pizza
- 5. What does FIFO mean?**
 - The First In, First Out method of stock rotation
 - It's okay to use new product before older product
 - Throw away the older product
- 6. Why is it important to follow the spec chart/portioning chart?**
 - To maintain consistency of our products
 - To reduce costs
 - To maintain quality of our products
 - All of above
- 7. True or false:** A Thin Crust pizza should be sauced evenly to the edge, but no over the edge.
 - True
 - False
- 8. What color bowl should the Pizza Cook use when weighing cheese?**
 - Red
 - Clear
 - White
- 9. Why is important to leave a 1/4" ring of sauce at edge of the pizza, without cheese?**
 - To keep the cheese from running over the edge of the pizza
 - The sauce ring is not important
 - Looks more visually appealing
- 10. What must you use when handling raw product?**
 - Use Food Handle Gloves
 - Label prep ingredients
 - Clean and sanitize their tools
 - All of above

11. What is ideal temperature for cold food, such as vegetables in make-table, cheese and sauces?

- 40°F
- 140°F
- 0°F

12. What are considered bad habits when preparing food?

- Wiping or touching your nose
- Touching your face or scalp
- Wearing a dirty uniform
- All of above

13. What is the ideal temperature for hot food, such as pizza?

- 140°F
- 0°F

14. What does cross contamination mean?

- When disease-cause microorganisms are transferred from one food or surface to another
- Cross contamination never happens at the restaurant
- When you cut different vegetables using the same cutting board

15. Order the following steps of "20 Seconds Washing Hands procedure":

- 1** Wet your hands with warm water; **2** Apply soap; **3** Vigorously scrub hands and arms (10-15sec); **4** Rinse hands and arms with warm water; **5** Dry hands and arms with single use towel
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16. Why is it necessary to pop the bubbles on the pizza during the cooking process?

- To keep the cheese and toppings from falling off the pizza
- It's not necessary to pop the bubbles
- To prevent the pizza from burning

17. What should you do when you sneeze?

- Cover your mouth with your t-shirt
- Cover your sneeze with arm ("Dracula" approach) and wash your hands

18. How many slices does each pizza size have?

- Individual 4; Small 8; Medium 10; Large 12
- Individual 2; Small 8; Medium 10; Large 10

19. What is one way to tell that the sanitizer will be effective?

- Temperature
- Concentration (PPM: parts per million)
- The color and odor

20. What are characteristics of a good Shakey's® pizza??

- Pizza is cut completely through in even slices according to the appropriate size
- Sauce is properly portioned and spread evenly to the lip
- Cheese is properly portioned and spread evenly to the lip
- Bottom Crust Pizza and top inner crust are a rich golden "fried" brown with a "breadlike" structure throughout
- All of above