

Module Quiz 20 min	Fry Cook Quiz	10
-----------------------------------	----------------------	-----------

▷ **Instructions:** Complete before taking Fry Cook 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 you...

- Start your work and after using the restroom.
- Clean your work station.
- Every time you change work stations.
- All of the above.

2. What are the Fry Cooks responsibilities?

- Provides our guests the best chicken and Original Mojo[®]s Potatoes, wings and appetizers according to Shakey's[®] Standards.
- Storing fried cooked items.
- Maintaining proper stock during revenue hours.
- All of the above

3. What is the Fry Cook Sequence 1st 2nd ...9th

- 1** Anticipate your needs; **2** Looks out for special orders from Pizza cook; **3** Check monitor to see what the guest has ordered; **4** Check to see if there is any Chicken or Mojo[®]s on Expo Table; **5** Determine how many pieces of Chicken, Mojo[®]s or Appetizers are needed to complete the order; **6** Using gloves, breads the chicken and remove excess breading; **7** Fry the order; **8** Using tongs, remove chicken or appetizers from the fryer; **9** Take Order to person in charge of expo or place chicken onto expo table or warming cabinet
- 1** Take Order to person in charge of expo or place chicken onto expo table or warming cabinet; **2** Fry order; **3** Check monitor to see what the guest has ordered; **4** Check to see if there is any Chicken or Mojo[®]s on Expo Table; **5** Determine how many pieces of Chicken, Mojo[®]s or Appetizers are needed to complete the order; **6** Using gloves, breads the chicken and remove excess breading; **7** Looks out for special orders from Pizza cook; **8** Using tongs, remove chicken or appetizers from the fryer; **9** Anticipate your needs

4. Why is important to have different fryer/basket to place raw and pre-cooked food:

- To keep the quality of the product and quality of the oil.
- To conserve the temperature.

5. What does FIFO mean?

- The First In, First Out method of stock rotation.
- It's okay to only use new product.
- Throw away the older product.

6. Why it is important to shake the pieces of chicken during the breading procedure?

- To remove the excess of light breading.
- Make the breading process fast.

7. True or false: You never should touch raw chicken without food handling gloves.

- True
- False

8. Why is important to cover the chicken on make-table with ice?

- Raw chicken must be at 0°F.
- Because of health code requirements.
- All of the above.

9. Why it is important to shake the basket during the frying process?

- To prevent chicken from sticking together and not cooking evenly.
- To reduce cooking time of chicken breast.
- It is not necessary.

10. What is the minimum internal temperature of cooked chicken?

- 40°F.
- 165°F

11. What is the shelf life for chicken?

- 45 minutes in warmer cabinet and 60 minutes on the buffet line.
- 1 meal period.

12. What is considered bad personal habits when prepping chicken?

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

13. How does the fryer drain excess oil from fried food?

- Hook the basket on the inside edge of the fryer.
- Use a tongs.

14. Why is it essential that the Pizza Cook and Fry Cook maintain communication when preparing an order?

- To deliver complete orders on time.
- It is not necessary.
- The fry cook covers their break.

15. What is the proper way to wash your hands?

- 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.
- 1 Vigorously scrub hands and arms (10-15sec); 2 Apply soap; 3 Wet your hands with warm water; 4 Dry Hands and Arms with single use towel.
- 1 Dry Hands and Arms with single use towel; 2 Apply soap; 3 Wet your hands with warm water; 4 Vigorously scrub hands and arms (10-15sec).

16. What is the purpose of the PPE (Personal Protective Equipment)?

- PPE is protective equipment that every Team Member must to use in the Fry Station to prevent and protect yourself from burns, injuries, etc.
- To sanitize equipment.

17. What you can do when sneeze:

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

18. Why is it important to remove the foreign particles of oil frequently?

- To maintain the longest possible frying life.
- To maintain the quality of our products.
- To conserve the best flavor of fried products.
- All of above

19. How can you tell if the sanitizer is effective?

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

20. What are characteristics of low quality oil?

- Smoking.
- Objectionable "off" flavor or smell.
- Excessive foaming.
- Dark color oil
- All of above