

Module Quiz 20 min	Salad Bar Quiz	11
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▷ **Instructions:** Complete the practice quiz before taking Salad Bar 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...**
 - After you go to the restroom
 - Count your register
 - Every time you change work stations
 - All of the above

- 2. What are the Salad Bar Attendant responsibilities?**
 - Maintain the appearance and consistency of salad bar
 - Ensure proper storage, labeling, and rotation of product in the salad bar (FIFO)
 - Maintains proper stock of the salad bar for revenue periods
 - All of above

- 3. What is the Salad Bar Attendant Sequence 1st 2nd ...9th**
 - 1 Anticipate your needs; 2 Prepare all ingredients (Preps); 3 Clean and Sanitize Bar Station; 4 Add Ice into Salad Bar; 5 Stock each ingredient and place the lid; 6 Place into the salad bar and add ice between inserts; 7 Remove the lids and check temperature; 8 Place utensils; 9 Refill as needed
 - 1 Clean and Sanitize Bar Station; 2 Add Ice into Salad Bar; 3 Stock each ingredient and place the lid; 4 Place into the salad bar and add ice between inserts; 5 Remove the lids and check temperature; 6 Place utensils; 7 Refill as needed; 8 Anticipate your needs; 9 Prepare all ingredients (Preps)

- 4. What is the most important part of maintaining the Salad Bar?**
 - Ensure that all product on the line are the freshest available, rotate the product (FIFO) and check temperature
 - Change the olive oil
 - Stock jalapenos every two hours

- 5. What does FIFO mean?**
 - The First In, First Out method of stock rotation
 - Always use new product
 - Throw away the older product

- 6. Which of the following activities requires you to wear food handler's gloves?**
 - Every time you refill product on the Salad Bar
 - When opening a bag of vegetables
 - When labeling a prep container

- 7. Which of the following activities requires you to wear Cut Safety Gloves?**
 - Using a peeler
 - Using a knife
 - Using a slicer
 - All of above

- 8. What is required temperature for items on the Salad Bar?**
 - 40°F
 - 140°F
 - 100°F

- 9. What is the correct way to greet and speak to the guests when refilling the Salad Bar?**
 - "Hi Welcome" when the guests are coming; and "Excuse me" when stocking the salad bar
 - The Salad Bar Attendant is not required to say anything
 - Tell the guest to move

10. Which of the following is/are not considered good practice(s) of Salad Bar maintenance?

- Let the product levels go below half full
- Leave any product on the line that is not fresh
- Reuse any utensil that have fallen on the floor
- All of above

11. What of the following is/are good practice(s) in the Salad Bar area?

- Ensure product is stocked appropriately for current business needs
- Ensure that all product on the line are the freshest available
- All utensils must be clean and sanitized
- All of above

12. What are considered bad hygiene practices when refilling the Salad Bar.

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

13. Why is it important to prepare the Salad Bar the same way every day?

- Because every day you need prep the same quantity of product/ingredients
- Because it maintains consistence of the product

14. What is considered cross contamination?

- Mix old and new product
- Using a knife to cut cucumbers and peppers
- Cutting sausage and cucumber on the same cutting board
- All of above

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 in 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

16. Why is it important to change and clean the inserts crocks every day?

- To keep the ingredient fresh and to reduce the growth microorganisms that may cause illnesses
- You can clean the crocks every week
- Looks more presentable

17. What should you do when you sneeze:

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

18. Why is important to rotate each product of the salad bar?

- To maintain the freshest product available (first in, first out)
- It is not necessary
- Looks more presentable

19. How can you check if the Sanitizer will be effective?

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

20. When prepping the Salad Bar why is it important to use any food in the walk-in?

- First In, First Out: We must use previously prepared food before using new product
- To reduce costs of food
- All of above