

Module Quiz 20 min	Buffet Attendant Quiz	12
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▷ **Instructions:** Complete before taking Buffet Attendant 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 responsibilities of a Buffet Attendant?**
 - Coordinates and performs daily food preparation for the buffet
 - Coordinates and perform closing procedures for breaking down and cleaning the buffet area
 - Set up and restocking the buffet line
 - All of the above

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

- 4. During the buffet what product should you concentrate on when you see a larger group of people waiting in line?**
 - One topping pizzas, chicken, and mojo®s potatoes
 - Gravy
 - Mojo®s Potatoes

- 5. Why it is necessary to stir each product in the Buffet Line at least every 15 min?**
 - To conserve the temperature and consistency.
 - It is not necessary to stir each product
 - To conserve the flavor of food.

- 6. True or false: You can consolidate partial pizzas and place at the front of the buffet to maintain a fresh buffet?**
 - True.
 - False.

- 7. True or false: As the Buffet Attendant you should start cooking pizzas before you starting cooking other items, such as rice and mash potatoes.**
 - True.
 - False.

- 8. True or false: Pizza, chicken and Mojo's® are not items on the buffet.**
 - True
 - False

- 9. In the cooling process, you have to place container of food into a bus-stub with ice and cold water, until temperature reaches 70°F within 2 hours ?**
 - True
 - False



10. Why must you always stock new product under older product?

- Because the old product should go out first (FIFO)
- Because the old product does not have the right temperature

11. What are considered bad habits when prepping food?

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

12. Why must you follow the same routine every day when preparing the buffet?

- To reduce time and keep consistency of product
- You do not need to follow the same routine every day

13. What is the proper phrase to use when refilling the buffet?

- Politely say, "excuse me"
- "Sorry"

14. 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
- 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)

15. Why is important to have back-ups of ingredients and utensils during high business hours?

- To prevent cross contamination
- To reduce guest wait time and improve experience

16. 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

17. What does cross contamination mean?

- When pathogens are transferred from one food or surface to another
- Cross contamination never happens at restaurant
- When you use the same cutting board to cut different types of vegetables

18. How can you confirm the sanitizer will be effective?

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

19. Why is necessary to keep your face and arms away from steam?

- To prevent burns; the steam from stove, buffet line, and hot liquids may cause burns
- It is not necessary

20. True or false: It is okay to use a towel when removing hot items from the buffet.

- True
- False

