

COOK SPECIALIST I (2185)

THIS IS ONLY A PREVIEW OF THE EXAMINATION QUESTIONS

YOUR RESPONSES TO THE FOLLOWING FOUR (4) QUESTIONS WILL BE ASSESSED AND WILL ACCOUNT FOR 100% OF YOUR FINAL SCORE:

1. You have just received an order of raw chicken from your distributor. List and describe at least four steps you would take to ensure food safety standards are met.
2. You are tasked with cleaning and sanitizing the kitchen's meat slicer. Describe at least four procedures you would follow to ensure proper sanitation.
3. You are tasked with cooking fried potatoes for a breakfast service. Describe at least four steps you would take to ensure the potatoes are prepared, cooked, and served properly.
4. A guest approaches you and states they have dietary restrictions. Provide at least four steps you would take to fulfill their requirements.