

COOK SPECIALIST II (2184)

THIS IS A ONLY A PREVIEW OF THE EXAMINATION QUESTIONS

YOUR RESPONSES TO THE FOLLOWING FIVE (5) QUESTIONS WILL BE ASSESSED AND ACCOUNT FOR 100% OF YOUR SCORE:

1. You are tasked with receiving an order of frozen, refrigerated, and dry foods. List in detail at least four processes you would follow to ensure proper food safety.
2. As a Cook Specialist II you are 45 minutes from mealtime when you are informed there will be twice as many guests dining at your facility. Describe at least four steps you would take to ensure all guests are provided meals.
3. You receive a delivery of perishable items that includes beef, chicken, bread, vegetables, pork, and fish. As the Cook Specialist II, describe at least five steps you would take to ensure proper walk-in storage procedures are followed.
4. A dining guest informs you of their gluten intolerance. Describe at least five steps you must take to ensure their dietary safety.
5. As a Cook Specialist II you notice one of the kitchen staff is not completing their daily tasks in a timely manner. List at least three steps you would take to ensure the tasks are completed.