Overview of the Foodservice Industry—Quiz

1. Which is not a critical criteria for the foodservice worker?
   a. Being on time
   b. Being well liked by all your co-workers
   c. Being a team player
   d. Meeting minimum standards

2. What is the common term that refers to all kitchen and culinary personnel?
   a. Stewards
   b. Back of the House (BOH)
   c. Cooks
   d. Chefs

3. In an American kitchen, who is second in command?
   a. The Executive Chef
   b. The Roundsman
   c. The Chief Steward
   d. The Sous Chef

4. Which of the following jobs would be considered operational support?
   a. The book keeper
   b. The prep cook
   c. The dishwasher
   d. The line cook

5. What job position is responsible for clearing and resetting empty tables?
   a. The cashier
   b. The front waiter
   c. Untrained employees
   d. The busperson