

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 busing person