

Day One Test

1. What is the most ordered Teriyaki Bowl on our menu?
2. What comes on the Jacked-Up Spud?
3. What are the additional two styles we offer for our Teriyaki Bowls?
4. What does the term "low-carb" refer to?
5. How would you describe a Mexican Spud to a customer?
6. What come with the Classic spud?
7. How do we answer the phone properly?
8. After every phone order, what do you do before giving the customer their total?
9. When running food, what do you do before giving the customer their order?

Day Two and Three Test

- 1) Name three different kinds of guests we may have as customers and how to deal with each specifically.
- 2) Write down 2 food safety points.
- 3) List as many of the appetizers as you can.
- 4) Which appetizers are hand-battered?
- 5) What makes our Zesty Ranch Salad zesty?
- 6) What veggies come on top of our Garden Salad?
- 7) What makes the Chef Salad different from a Grilled Chicken Garden Salad?
- 8) Which of our dressings are homemade?
- 9) How would you describe our Cheese Sticks to a customer?
- 10) What comes on the El Diablo Spud? The Cali Spud?

11) What is the most important thing you can do when handling a customer complaint?

12) How do we greet a customer entering the building?

13) List all the desserts we offer.

14) Which dessert is homemade?

15) How do you prepare a Turtle Cheesecake?

16) What flavors of Dippin Dots do we carry?

17) What desserts do we offer for delivery?

18) What different flavors for drinks do we carry?

19) What is the plastic ware policy?

Day Four Test

1. Can you make the Southwest Spaghetti in a kid's portion?
2. Name three menu items for kids.
3. Can an adult get a kids meal?
4. List all the adult pasta dishes.
5. What is your favorite pasta dish we offer? Describe it.
6. What sizes are available for drinks?
7. How many ounces of strawberries do we offer in a 32 oz. Strawberry Lemonade?
8. Do we offer Pepsi or Coke products?
9. What are two things you should look for when inspecting the food?