

Name:

Date:

GRILL TEST

<u>Menu Item</u>	<u>What's in it?</u>
Turkey & Cheddar	A. Grilled sourdough, melted white cheddar, one pack of turkey, LTOP, and mayo. B. Grilled sourdough, melted yellow cheddar, one pack of turkey, tomato, lettuce & mayo. C. None of the above.
Crab	A. Grilled sourdough, lettuce, and two scoops of Crab. B. Grilled sourdough, cheddar cheese, LTOP and scoops of Crab. C. None of the above.
Crab Deluxe	A. Grilled sourdough, lettuce, two scoops of crab, avocado and melted cheddar cheese. B. Grilled sourdough, LTOP, two scoops of crab, avocado, and white cheddar cheese. C. None of the above.
Tuna	A. Grilled sourdough, 2 scoops of tuna, melted cheddar, LTOP. B. Grilled sourdough, 2 scoops of tuna, melted cheddar, avocado, LTOP. C. Grilled sourdough, 2 scoops of tuna, melted cheddar cheese, lettuce and tomato
Egg	A. Grilled sourdough, lettuce, and two scoops of egg. B. Grilled sourdough, lettuce, tomato, and 1 scoop of egg. C. Grilled sourdough, lettuce, cheddar cheese, and 2 scoops of egg.
Egg Deluxe	D. Grilled sourdough, lettuce, two scoops of egg, bacon and cheddar cheese A. Grilled sourdough, lettuce, cheddar cheese, and 2 scoops of egg. B. Grilled sourdough, lettuce, two scoops of egg, bacon and tomato.
Triple Cheddar	A. Grilled sourdough with one slice white cheddar, one slice yellow cheddar, melted with shredded cheddar. B. Grilled sourdough with two slices white cheddar, one slice yellow cheddar, melted with shredded cheddar. C. Grilled sourdough with one slice white cheddar, two slices yellow cheddar, melted with shredded cheddar.

Better Cheddar	<p>A. Grilled sourdough with one slice white cheddar, two slices yellow cheddar, melted with shredded cheddar. Bacon and tomato</p> <p>B. Grilled sourdough with two slices white cheddar, one slice yellow cheddar, melted with shredded cheddar. Bacon and tomato</p> <p>C. None of the above.</p>
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California Club	<p>A. Grilled sourdough bread, two packets of turkey, melted white cheddar cheese, bacon, avocado, lettuce, tomato, and ranch.</p> <p>B. Grilled sourdough bread, one packet of turkey, melted white cheddar cheese, bacon, avocado, lettuce, tomato, and ranch.</p> <p>C. Grilled sourdough bread, one packet of turkey, melted yellow cheddar cheese, bacon, avocado, lettuce, tomato, and ranch.</p>
Combination	<p>A. Grilled sourdough with one scoop of egg, one scoop of tuna, and lettuce.</p> <p>B. Grilled sourdough with two scoops each of egg and tuna, with lettuce.</p> <p>C. Grilled sourdough with one scoop each of crab, tuna, and egg with lettuce</p>
Western Tri Tip	<p>A. Toasted French roll with Tri Tip melted white cheddar, fried onions and BBQ sauce.</p> <p>B. Grilled sourdough with pulled chicken, BBQ sauce, and onion tanglers.</p> <p>C. None of the above.</p>
Steak Sandwich	<p>A. Toasted French roll with Tri Tip melted white cheddar, fried onions and BBQ sauce.</p> <p>B. Grilled sourdough with pulled chicken, BBQ sauce, and onion tanglers. C. Sliced Tri Tip, white cheddar cheese, mixed greens, tomatoes, onions, and mayo on toasted garlic bread.</p>
Chicken Strips	Write your own answer:
Crispy Chicken	<p>A. Crispy chicken breast on grilled brioche bun, LTOP, cheese, and mayo.</p> <p>B. Crispy chicken breast on grilled brioche bun, LTOP and mayo.</p> <p>C. Crispy chicken breast on grilled brioche bun, lettuce, tomato, and mayo.</p>
Nashville Chicken	<p>A. Crispy chicken breast on grilled brioche bun, LTOP, cheese, and mayo.</p> <p>B. Crispy chicken breast on grilled brioche bun, pickles, nashville seasoning and sauce</p> <p>C. Crispy chicken breast on grilled brioche bun, coleslaw, pickles, nashville seasoning and sauce</p>
Chicken Pesto Sandwich	<p>A. Fried chicken breast, pesto, white cheddar, greens, tomatoes, onions, on brioche bun</p> <p>B. Chicken breast, pesto, white cheddar, greens, tomatoes, onions, on brioche bun</p> <p>C. Fried chicken breast, pesto, ranch, white cheddar, greens, tomatoes, onions,</p>

	on brioche bun
Impossible Burger	Write your own answer:
Burger	Write your own answer:
Cheeseburger	Write your own answer:
Bacon Cheese Burger	Write your own answer:
Double Bacon Cheese Burger	Write your own answer:
California Burger	<p>A. Burger patty on a toasted Brioche bun, white cheddar cheese, 2 slices of bacon, avocado, LTOP, and mayo.</p> <p>B. Burger patty on a toasted Brioche bun, white cheddar cheese, 3 slices of bacon, avocado, LTOP, and mayo.</p> <p>C. None of the above.</p>
Cowboy Burger	<p>A. Burger patty on a toasted Brioche bun, cheddar cheese 3 slices of bacon, fried onions, LTOP, mayo & BBQ sauce</p> <p>B. Burger patty on a toasted Brioche bun, cheddar cheese 2 slices of bacon, fried onions, LTOP, mayo & BBQ sauce</p> <p>C. None of the above</p>
Daddy Dave's Burger	<p>A. Two burger patties on a toasted Brioche bun, cheddar cheese, 2 slices of bacon, LTOP, & ranch.</p> <p>B. Two burger patties on a Triple Cheddar Sandwich, cheddar cheese, 4 slices of bacon, tomato, onion, & ranch.</p> <p>C. Two burger patties on a Triple Cheddar Sandwich, cheddar cheese, 4 slices of bacon, onion tanglers, tomato, onion, & BBQ.</p>

Little House Salad	<p>A. Romaine lettuce, sliced tomatoes, one scoop of goat cheese.</p> <p>B. Mixed greens, and romaine lettuce, cherry tomatoes, croutons, & one scoop of goat cheese.</p> <p>C. Lettuce, tomato, croutons, candied pecans, dried cranberries, 1 scoop of goat cheese</p>
House Salad	<p>A. Mixed greens and romaine with pulled chicken, tomatoes, croutons, dried cranberries, candied pecans, goat cheese, and house vinaigrette</p> <p>B. Mixed greens, and romaine lettuce, cherry tomatoes, croutons, & one scoop of goat cheese.</p> <p>C. Mixed greens and romaine with pulled chicken, croutons, dried cranberries, candied pecans, and house vinaigrette</p>

BBQ Ranch Salad	A. Chicken breast, bacon, tomatoes, onions, corn, cheddar, fried onions, ranch B. Chicken breast, bacon, tomatoes, onions, corn, cheddar, fried onions, ranch & bbq C. None of the above
Garlic Fries	Write your own answer:
Chili Cheese Fries	Write your own answer:
House Fries	Write your own answer:
BLAT	Write your own answer:

Grill Questions

1. Do we use real crab? If so, what percentage?

Yes, 100% real crab.

2. What types of breads do we have?

Sourdough, Wheat, Steak Roll, Brioche (burger) buns, HD buns

3. What kind of cheese do we have?

Yellow and White Cheddar, American, Shredded Cheddar and Goat cheese

4. Name 5 things that you can do when the grill slows down:

1. Re-stock
2. Set up plates
3. Clean
4. Check towels
5. Clean knives/spatulas

5. Please explain the role of the grill captain:

Your captain(s) are basically your direct boss. They are a level of manager in training and have high standards placed upon them by our management. Captains are not just the fastest line cooks; they are our top employees who have demonstrated leadership ability and the skills to manage the grill area and staff.. As a line cook you are expected to report to and follow the instruction of your captain.

6. List at least 5 ways that you can make sure our creamery meets the state health code laws.

- Clean uniform
- Fresh bleach bucket

- Bleached towels on their appropriate shelf
- No towels in pockets
- All sanitizer bottles labeled correctly
- All sanitizer bottles on the appropriate shelf
- Hands to be washed with soap after handling money
- Hands to be washed after picking up trash / dirty dishes
- Hands to be washed after touching face or hair
- Hands to be washed after using the restroom
- Apron should always be removed when using the restroom
- No cross contamination between food items
- After making each ticket, cutting boards should be sanitized & wiped
- Knives to be sent to the dishwasher minimally every 4 hours
- Knives should be sanitized in between sandwiches and/or tickets
(To prevent cross contamination)
(Must sanitize in between cutting poultry, crab, fish, ground/raw meat, etc.)
- Spatulas should be sent to dishwasher frequently
- Spatulas need to be designated for bread/ meat/ raw meat
- Gloves to be worn at all times
- Gloves to be removed correctly after handling raw meat
- Hands to be washed after handling raw meat
- Drinks should be on the appropriate shelf with lid
- Paper towels to be stocked at all times
- Soap to be stocked at all times
- Shake machine to be cleaned / sanitized each evening
- Shake machine to be cleaned / sanitized after making shakes with nuts •
- Hair to be pulled back in tight braid or bun with visor/hair net on

Temperatures

- Refrigerators should always be at: 32 – 41°F
- All freezers should be: 8°F or lower
- The Bacteria “Danger Zone” (41°F – 135°F)
- Cooking:
 - Fresh Beef, Pork, Ham = min. internal temp. 145°F
 - Ground Beef, Pork, Turkey, Chicken = min. internal temp. 160/165°F
 - Poultry = min. internal temp 165°F
 - Chili / Soup / Pineapple 165°F
- Holding Temperatures: (Check every 2 hours)
 - Soup & Chili: minimum 135°F
 - Refrigerated (Cold items): 32°F - 41°F
- Chili cooling procedure:
 - Cook to □ 165°F
 - Cook Temp □ 71°F within 2 hours

- Cook Temp □ 71°F - 41°F within the next 4 hours

7. Why is portion control important to the success of our business? .

It creates a consistent product within all locations and keeps costs in

line

8. Why is it important to keep product below the refrigeration line on the side of

the tins?

It prevents the product from reaching temperatures in the bacteria danger zone.

(41°F – 135°F)

9. What is cross- contamination?

Cross contamination is when products get into other storage containers or grill tins. Products should never mix and it is a health code violation when products cross contaminate,

10. When do you need to wear gloves at grill?

Gloves should be worn when touching any ready to eat items - salad mix, produce, croutons, etc.

11. How often should we be washing our hands?

We should wash our hands any time we touch raw meat, our face, our hair, or any dirty surface