

Virtual Workplace Experience II
06-03 Culinary Pre-Test/Post-Test Key



Name _____

Date _____

Period _____

Please answer the following questions. Be sure to pay attention to whether or not a question asks you to choose multiple options.

1. The following job title(s) are common in the Culinary sector:
 - A) Machinist
 - B) Paramedic
 - C) Service Technician
 - D) Sous Chef**

2. Which of the following Culinary certifications can be attained through Jump Start pathways? (Circle all that apply.)
 - A) ServSafe**
 - B) Certified Decorator
 - C) ProStart**
 - D) Certified Culinary Administrator

3. Which of the following is the strongest example of a Culinary career ladder?
 - A) Emergency Medical Technician – Paramedic – Registered Nurse – Nurse Practitioner
 - B) Prep Cook – Sous Chef – Chef de Cuisine – Executive Chef**
 - C) Helper – CNC Operator – Machinist – Industrial Machinery Mechanic
 - D) Human Resource Assistant – Labor Relations Specialist – Human Resource Specialist – Human Resource Manager

4. Which is a strong example of teamwork in the Culinary sector:
 - A) Staying past business hours to assist your coworker in cleaning the back of house.**
 - B) Interjecting into a conversation when your coworker is talking to a customer.
 - C) Hearing a loud noise in the kitchen and **not** checking on your coworkers.
 - D) Taking all the tips home for yourself when you are supposed to split with other team members.

5. ServSafe Food Protection Manager is a type of licensure many individuals who work in the culinary industry need to obtain. Which concepts does this certification most likely cover (Circle all that apply.)
 - A) The importance of food safety**
 - B) How to operate a precision machine for a manufacturing facility
 - C) Methods of thawing, cooking, cooling and reheating food**
 - D) The most appropriate method for sanitizing and inserting a needle to obtain a blood sample from a hospital patient