

Grill Test

1. What is the desired temperature for both the grill and fryers for ideal cooking?
 - A. 450°
 - B. 350°
 - C. 300°
 - D. 400°

2. When grilling the Veggie mix, what is correct portion of Veggie mix and Black Beans?
 - A. 4oz of Veggie mix / 2oz of Black Beans
 - B. 3oz of Veggie mix / 2oz of Black Beans
 - C. 2oz of Veggie mix / 3oz of Black Beans
 - D. 2oz of Veggie mix / 2oz of Black Beans

3. How many ounces of/or number of Eggs are used for making a Breakfast Taco and a Breakfast Burrito?
 - A. 2oz for a Taco / 4oz for a Burrito – 1 egg for Taco / 3 eggs for a Burrito
 - B. 2oz for a Taco / 3oz for a Burrito – 1 egg for a Taco / 2 eggs for a Burrito
 - C. 4oz for a Taco / 5oz for a Burrito – 2 eggs for a Taco / 3 eggs for a Burrito
 - D. 4oz for a Taco / 6oz for a Burrito – 2 eggs for a Taco / 4 eggs for a Burrito

4. How many ounces of Fajita Meat (chicken/beef) is included in the Fajita Plate?
 - A. 4oz
 - B. 6oz
 - C. 8oz
 - D. 10oz

5. When making Latin Fried Potatoes, how long should the Potatoes be cooked in the fryer before they are drained and placed on the grill to get Butter, Fuzzy Dust and Onions?
 - A. 3 min
 - B. 5 min
 - C. 6 min
 - D. 10 min

6. Match the following menu items with the correct cooking liquid:

Grilled Shrimp _____

Grilled Fish _____

Fajita Meats _____

Grilled Veggies _____

Potatoes _____

Fajita Veggies _____

Eggs _____

A) Water

B) Whirl

7. Always wash hands and change gloves when handling raw foods. *Burger mitts/tongs work great for use with the chef base

True

False

8. The Potatoes used to make Breakfast Tacos/Burritos are Latin Fried Potatoes.

True

False

9. Describe the process of preparing the Huevos Rancheros. Include all the ingredients, and list them in the correct order. Be sure to mention how the Eggs are to be cooked.

10. Describe the process of preparing a Quesadilla. Include all steps and ingredients, listed in the correct order.