

1st Base Test

1. Select the correct build order for a Shredded Chicken Taco:
 - A. Tortilla, Garlic Sauce, Shredded Cheese, Shredded Chicken, Lettuce, Tomatoes, Feta, Cilantro
 - B. Tortilla, Shredded Chicken, Shredded Cheese, Garlic Sauce, Lettuce, Tomatoes, Feta, Cilantro
 - C. Tortilla, Garlic Sauce, Shredded Cheese, Shredded Chicken, Lettuce, Tomatoes, Cilantro, Feta
 - D. Tortilla, Shredded Chicken, Garlic Sauce, Shredded Cheese, Lettuce, Tomatoes, Cilantro, Feta

2. A Smothered Burrito comes topped with what portion of sauce on top (Queso/Green Enchilada/Beef Enchilada/Fire Roasted Salsa)?
 - A. 3oz
 - B. 6oz
 - C. 4oz
 - D. 2oz

3. How many Sopavilla Bites come in an order? A kid's order?
 - A. 8 pieces / 4 pieces
 - B. 6 pieces / 3 pieces
 - C. 8 pieces / 3 pieces
 - D. 4 pieces / 2 pieces

4. Burrito Bowls are served with a choice of Salsa, or the following Sauce:
 - A. Garlic Sauce
 - B. Siracha-Lime Sauce
 - C. Spicy Chimichurri Sauce
 - D. Cilantro-Lime Vinaigrette

5. How many Churros come in a regular order? A kid's order?
 - A. 8 pieces / 4 pieces
 - B. 4 pieces / 2 pieces
 - C. 8 pieces / 2 pieces
 - D. 4 pieces / 1 piece



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6. Line checks are essential to ensure food quality. Why do we do these at least twice a day?
- A. Ensures the taste of the food is what is desired
 - B. It makes sure that you have everything stocked for service
 - C. Logs the temperature of the food to ensure it is in a consumer safe temperature range
 - D. All of the above
7. How many ounces of Chorizo or Special Ground Beef are in an order of Loaded Queso?
- A. 2 oz
 - B. 4 oz
 - C. 1.25 oz
 - D. 3 oz
8. Please select the correct order of the sides that are plated along the top of the Fajita Plate?
- A. Sour Cream, Guacamole, Pico de Gallo, Shredded Cheese
 - B. Pico de Gallo, Shredded Cheese, Guacamole, Sour Cream
 - C. Shredded Cheese, Pico de Gallo, Sour Cream, Guacamole
 - D. Guacamole, Sour Cream, Pico de Gallo, Shredded Cheese
9. When prepping Shredded Chicken and Shredded Beef for the line, what is the correct amount of water/Butt Burnin' Sauce/Fuzzy Dust?
- A. 4 cups of water/1 cup of Butt Burnin' Sauce /1/2 cup Fuzzy Dust
 - B. As needed water/3/4 cup Butt Burnin' Sauce /3/4 cup Fuzzy Dust
 - C. 2 cups of water/1 cup Butt Burnin' Sauce /1/2 cup Fuzzy Dust
 - D. 4 cups of water/1/2 cup Butt Burnin' Sauce /1/4 cup Fuzzy Dust
10. When prepping the Spicy Pork for the line, what is the correct amount of Salsa Verde to mix in with the Pork after the Pork has been heated on the grill (16 cups of pork)?
- A. 8 cups
 - B. 4 cups
 - C. 2 cups
 - D. 6 cups



11. Match the menu items to their corresponding portion sizes:

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| Grilled Shrimp Taco _____ | A) SGB (1.25oz) |
| Grilled Shrimp Burrito _____ | B) SGB (4oz) |
| Fajita Beef Taco _____ | C) Fajita Beef (2oz) |
| Fajita Beef Nacho _____ | D) Fajita Beef (4oz) |
| Fajita Beef plate _____ | E) Fajita Beef (6oz) |
| Spec. Ground Beef Taco _____ | F) 8 Grilled Shrimp |
| Spec. Ground Beef Quesadilla _____ | G) 4 Grilled Shrimp |

12. Timing is important to ensure that food comes out of the kitchen hot and in a timely manner. Please list the following menu items in order from shortest cook/make time (Top) to the longest cook/make time (bottom).

- Baja Taco
- Spec. Ground Beef Nacho
- Chicken Enchilada plate
- Fajita Beef Quesadilla
- Chips and Queso
- Spicy Pork Burrito

13. Please describe the process of building a California Heat Taco. Include all the ingredients, and list them in the correct order.



14. How much of each ingredient is required to build a Baja Taco?

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|------------------------------------|---------------------|
| _____ Tortilla (soft/flour/crispy) | _____ (oz) Tomatoes |
| _____ (oz) Garlic Sauce | _____ (oz) Feta |
| _____ (oz) Shredded Cheese | _____ (oz) Cilantro |
| _____ (oz) Lettuce | |

15. What are the correct portions of ordered filling required to make a Baja Taco?

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|------------------------------|--|
| Shredded Chicken _____ (oz) | Grilled Veggie w/ Black Beans _____ (oz) |
| Shredded Brisket _____ (oz) | Grilled / Tempura Fish _____ (oz) |
| Spec. Ground Beef _____ (oz) | Grilled / Tempura Shrimp _____ (each) |
| Spicy Pork _____ (oz) | Beef / Chicken Fajita _____ (oz) |

16. Bean and Cheese items come with ONLY Refried Beans and Shredded Cheese.

- True
- False

17. Each Taco is served in its own taco paper, even if two Tacos are the exact same.

- True
- False

18. Vegetarian products should be placed in the back of the steam table. This helps prevent "contamination" from other products due to spill over from serving.

- True
- False

19. List all side options below, and identify if which are vegetarian. For those that are NOT vegetarian, explain what makes them NOT vegetarian.



20. How much fajita Chicken come on an order of Kids Chicken Sticks? How many Carrots come in an order as a snack? How do you make the Chicken sticks on the line?

21. Describe the process of preparing a Burrito Bowl. Include all the ingredients, and list them in the correct order.

22. Please draw the correct plating for a Taco Plate, Combo Plate, and an Enchilada Plate. Label where each item and side are located.

23. Draw how a Quesadilla should be cut and plated including garnishes.

24. Below is a sample ticket. Please explain what you would call out to the grill for them to begin cooking and which menu items should be made first on the line:





25. Essay question:

Explain the process of setting up, or "Opening" the line. Include step by step instructions as if you were training a brand new Fuzzy's Employee.