



## **2<sup>nd</sup> Base Test**

- 1. What is the correct temperature range for holding hot items in steam tables? Cold items in cold tables?
  - A. 165°-185° / 34°-45°
  - B. 120°-145° / 25°-32°
  - C. 145°-165° / 34°-41°
  - D. 110°-170° / 32°-51°
- 2. Which is the correct portion for orders of Salsa/Queso/Guacamole?
  - A. 5oz
  - **B.** 6oz
  - C. 4oz
  - D. 8oz
- 3. Select the correct build order for Shredded Chicken Nachos:
  - A. Chips, Queso, Shredded Cheese, Shredded Chicken, Feta, Pico de Gallo, Garlic Sauce
  - B. Shredded Cheese, Chips, Shredded Chicken, Queso, Pico de Gallo, Feta, Garlic Sauce
  - C. Chips, Shredded Chicken, Shredded Cheese, Queso, Feta, Garlic Sauce, Pico de Gallo
  - D. Chips, Shredded Cheese, Shredded Chicken, Queso, Pico de Gallo, Feta, Garlic Sauce
- 4. Select the correct build order for a Grilled Shrimp Salad:
  - A. Salad Mix, Onion, Tomato, Shredded Cheese, 10 Grilled Shrimp, Feta, Tortilla Strips, Cilantro
  - B. Salad Mix, Shredded Cheese, Tomato, Onion, 8 grilled shrimp, Feta, Cilantro, Tortilla Strips
  - C. Salad Mix, Shredded Cheese, Tomato, Onion, 10 grilled shrimp, Feta, Cilantro, Tortilla Strips
  - D. Salad Mix, Onion, Tomato, Shredded Cheese, 8 grilled shrimp, Feta, Tortilla Strips, Cilantro
- 5. Match the following Enchiladas with their correct sauce: (answers may be used more than once)
  - Chicken Enchilada \_\_\_\_\_ Veggie Enchilada \_\_\_\_\_ Beef Enchilada \_\_\_\_\_ Cheese Enchilada \_\_\_\_\_ Shrimp Enchilada \_\_\_\_\_ Pork Enchilada \_\_\_\_\_

- A) Beef Enchilada sauce
- B) Green Enchilada sauce
- C) Queso
- D) Green Enchilada sauce with a sprinkle of fuzzy's dust



6. Describe the process of building the Drunken Pig and the Baja Tortilla Soup. Include all the ingredients, and list them in the correct order.

Drunken Pig:

Baja Tortilla Soup:

- 7. Other than 2 side items, what two additional items come with every Breakfast plate? (not including Breakfast Taco Plates)
  - A. 4oz Salsa / 3 Flour Tortillas
  - B. 2oz Salsa Verde / 2 Flour Tortillas
  - C. 2oz Jalapenos / 2 Flour Tortillas
  - D. 2oz Salsa Verde / 3 Flour Tortillas
- 8. All side items are plated directly on the plate.
  - A. True
  - **B.** False
- 9. Describe the process of building a Baja Taco. Include all the ingredients, and list them in the correct order. Be as specific as possible, explaining WHY we build our tacos the way we do.



10. Describe the process of building a Burrito. Include all the ingredients, (including an ordered filling, Rice and Bean option) and list them in the correct order.