Competency Test for Cooks and Dietary Staff

Name: _______________________________ Date: ______________

1. What is the temperature a food thermometer must be calibrated to when using an ice bath? ______

2. What is the correct concentration of the chlorine (bleach) for a low temp dish machine? ______

3. Gloves must be worn to serve ready-to-eat foods. List a ready-to-eat food that would be served.
   ____________________________________________________

4. The temperature of the dish machine must be checked and recorded at the end of each dish washing session. True or False

5. Refrigerated foods need to be ________ degrees or colder to be safe.

6. At what temperature does the cool down process begin for cooked foods? ________

7. What do you do if the beef stew is not cooled to 41° F within the 6 hour time allowed?
   __________________________________________________________________________________

8. Dry bulk foods should be stored in bins or containers with tight seals and the scoop inside.
   True or False

9. Where is the emergency menu kept? ___________________________________________________

10. Electrical and grease fires are to be extinguished with water. True or False

11. The Temperature Danger Zone for holding food is _____ degrees to _______ degrees.

12. Raw meat, poultry, and fish can be stored with prepared and ready-to-eat food.
   True or False

Score: number correct __________

Review the test with staff and go over each incorrect answer for understanding.

If number correct is 8 or less, review in-service training relating to the question and have staff member take post-test.
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ANSWERS

1. 32 degree
2. 50 to 100 ppm
3. Sandwich, bread, salads, ice, cold cut meats and cheese, raw fruit and vegetables
4. False It must be done before the wash procedure
5. 41 degrees
6. 140 degrees
7. Discard or heat back up to 165 degrees for 15 seconds and begin the cool down process over.
8. False The scoop should not be in the bin
9. This answer depends on each facility
10. False, must use an extinguisher
11. 41 degrees to 140 degrees (135 degrees for Federal guidelines)
12. False