



Food Service Worker Skill Assessment

Name _____

Date _____

1. In your experience, what are the three most important safety precautions to take while working in the kitchen?

2. Each child has to have $\frac{1}{2}$ cup of vegetables, but you have 5 children. What would be the total quantity of vegetables you need?

(Please show work)

3. Please explain your understanding of "family style" meals?

4. Tell me step by step how to wash your hands properly. List at least four examples of when to wash your hands during Food Service Work.

5. In your experience, what are two main causes of food-borne illnesses?

6. When providing ideas or suggestions during menu planning, what should you consider when planning food for children 2-5 years old?

7. You have 15 cases of peaches, with 4 cans in each case. You used 22 cans for lunch. How many cans are left in inventory? (Please show your work)

Additional Space if needed:
