Training
Assessment
Kitchen & Restaurant Safety

Test
Participants must successfully answer 3 of 5 items below:

True or False

1. All threats should be reported to the supervisor. True
2. Good housekeeping is essential for maintaining kitchen and restaurant safety. True

Multiple Choices

3. Which of the following is not safe?
   a. Splash water into hot oil/grease so it can cool down
   b. Pay attention to hot grease and oil
   c. Use trays to carry hot items
   d. Keep flammable items away from flammable sources

4. How often should you take mini-breaks to stretch and rest?
   a. Every hour
   b. Every 15-20 minutes
   c. Every 2 hours
   d. Only on lunch break

5. Which of the following is not considered to be safety attire?
   a. Close fitting sleeves
   b. Comfortable shoes with cushioned insteps and slip-resistant soles
   c. Flip flop
   d. Aprons