



Appendix B Training Test (1)

DATE:	TRAINEE:
(1)	WHAT SHOULD THE TEMPERATURE OF DOUGH BE WHEN IT IS FINISHED MIXING?
(2)	IF THE TEMPERATURE EXCEEDS THIS, WHAT SHOULD YOU DO WITH THE DOUGH?
(3)	HOW CAN YOU LOWER THE TEMPERATURE OF THE NEXT BATCH?
(4)	WHAT CAUSES CRUSTING?
(5)	WHAT CAN YOU DO TO FIX CRUSTING?
(6)	WHAT TEMPERATURE SHOULD THE DOUGH BE, BEFORE IT IS PLACED IN THE OVEN?
(7)	WHAT HAPPENS TO THE DOUGH IF IT IS NOT AT PROPER TEMPERATURE WHEN COOKING?
(8)	WHAT HAPPENS TO THE DOUGH IF IT IS OVER TEMPERATURE WHEN COOKING?
(9)	HOW MANY BREAD-STICKS TO AN ORDER?
(10)	WHAT SIZE DOUGH DO YOU USE FOR BREAD-STICKS?
(11)	WHAT DOES PRE-RUSH PREP MEAN?
(12)	WHY IS PRE-RUSH PREP IMPORTANT?
(13)	WHAT SPICES DO YOU ADD TO OUR SAUCE?

(14)	WHAT IS THE WEIGHT OF THE FOLLOWING DOUGH BALLS? 7 INCH 10 INCH 11 INCH 12 INCH 14 INCH 16 INCH
(15)	WHERE SHOULD YOU STORE DOUGH BLEND BAGS OR YEAST?
(16)	DO YOU HAVE A PROOFING CHART IN YOUR STORE?
(17)	WHAT IS THE SHELF LIFE OF DOUGH?
(18)	WHAT SPEED DO WE MIX DOUGH ON?
(19)	IF A PIZZA IS 1/2 (P) AND 1/2 (\$) WHAT DO CHARGE?
(20)	WHAT ARE THE FOLLOWING ABBREVIATIONS? (a) Pepperoni (b) Italian (c) Pro Special (d) Extra Mushrooms (e) Pineapples (f) Canadian Bacon (g) Black Olives
(21)	WITH THE FOLLOWING INFORMATION, FIND THE TOTAL YIELD: NET SALES: \$2,500.00 BEGINNING INVENTORY: 10 DELIVERED INVENTORY: 12 STARTING INVENTORY: 22 ENDING INVENTORY: 9 TOTAL USED: 13 TOTAL COST: .0052