

NOCTI Test Study Guide questions and answers with complete solutions.

Mise en place - correct answers. The French culinary term that is used to mean "everything in its place" is

Always be weighed because it is more faster - correct answers. In quantity food preparations, it is recommended that ingredients

Clear - correct answers. The most accurate method of measuring one cup of milk is to use a _____ measuring cup

4 - correct answers. A 4" hotel pan insert will hold _____ #10 cans of food

Pint - correct answers. The number of the dipper size equals the number of servings per

2 cups - correct answers. To triple a recipe calling for $\frac{2}{3}$ cup of liquid, the amount to add is

\$4.00 - correct answers. The cost of raw ingredients is \$1.20, and the manager wants 30% food costs. The final selling price is

Gradually after the water is turned on - correct answers. Garbage should be fed into a garbage disposal

Scraping, prewashing, rinsing, sanitizing, racking, and air-drying - correct answers. For effective mechanical dishwashing, which of the steps are necessary

Turn off the electric, gas, steam heaters - correct answers. The first step in cleaning a dishwashing machine is to

180 to 190F (or 82 to 88c) - correct answers. For dishwashers that sanitize by heat, the temperature gauge should read _____ during operation.

