

Name:

Surname:

Date:

Store:

QUESTIONNAIRE

1. When must the chip fryers be cleaned and washed out? (2)
 - (a) After 3 days
 - (b) Never
 - (c) On a daily basis
 - (d) Once a year

2. When do thermostats become inaccurate? (2)
 - (a) When the fryer is off
 - (b) When the fryer is overheated
 - (c) When the oil is cold
 - (d) When frying too much chips.

3. When Must you switch off the power of the chip fryer? (2)
 - (a) When frying chips
 - (b) When blanching chips
 - (c) When cleaning process is taking place
 - (d) never

4. When do we filter the oil? (2)
 - (a) never
 - (b) after its dark black
 - (c) daily
 - (d) before cooking chips

5. At what temperature do we pre-cook chips? (2)
 - (a) 140-190c
 - (b) 140-200c
 - (c) 130-140c
 - (d) 170-180c

6. At what temperature do we finish cooking chips? (2)
 - (a) 190-190c
 - (b) 140-150c
 - (c) 160-170c
 - (d) Never cook

7. What do you use to fry chips in the fryer? (2)
 - (a) Scoop
 - (b) Skimmer
 - (c) Chip basket
 - (d) Chip rack

8. Who is responsible for managing the chip dump? (2)
 - (a) The cashier
 - (b) The person frying chips
 - (c) The manager and cashier
 - (d) The cleaner
 - (e) No one

Total 16 points