

Practice Appititude

QUIZ



Hospitality

Hospitality Practice Aptitude Quiz

It is critical for young people to build their career management skills so they can make informed choices regarding their study and training options and navigate a pathway towards their occupation and career of choice.

This career development resource combines labour market information with a practical industry specific activity to help develop awareness about the skills needed to pursue a career pathway in the Food and Beverage Services sector of the Hospitality industry.

PART 1: About the Hospitality Industry

1. The Hospitality Industry in a nutshell

Key sectors:

- > Commercial Cookery and Catering
- > Asian Cookery
- > Food and Beverage
- > Patisserie
- > Accommodation Services
- > Gaming
- > Holiday Parks and Resorts

The Hospitality Industry is one of the largest in Australia. It includes businesses that provide accommodation, meals and drinks services such as hotels, motels, resorts, cafes, restaurants, clubs and casinos.

Restaurants, cafes, take away and other food service businesses employed over 400,000 in 2006 (Census 2006) and the Food and Beverage Services sector is the third largest employing industry sub-division in Australia.

2. Key occupation information (Sources Job Outlook - www.joboutlook.gov.au and Australian Jobs 2011 www.deewr.gov.au/Employment/ResearchStatistics/Documents/AustralianJobs.pdf)

Weekly average earnings for major occupations:

- > Cook or Chef - \$850
- > Head Chef - \$900
- > Pastry Cook/Patisserie - \$750
- > Kitchen Hand - \$670
- > Barista - \$690
- > Bar Attendant - \$690
- > Waiter - \$750
- > Food Services Manager - \$850

Jobs and demand information

Entry Level Positions:

Cooks or Chefs prepare food using a variety of cooking techniques. They may work in restaurants, cafes, hotels, motels, clubs, cafes, hospitals, take-away outlets, function centres, catering firms, flight catering centres and on ships.

Cooks/Chefs may: plan menus and estimate food requirements; prepare and cook different kinds of foods; portion, present and serve food; monitor food quality at all stages; store food safely and hygienically; prepare food to meet different requirements such as dietary or cultural needs; discuss food preparation issues with managers, dieticians and other staff; demonstrate techniques and advise on cooking procedures.

Chefs are in charge of the kitchen and the staff working there as well as being responsible for designing the menu and selecting and ordering the food. They often plan and organise the food for special events such as weddings, dinners or conferences.

- > Job prospects - Above average
- > Weekly earnings - \$850
- > Occupation size - 111,700

Potential entry level qualifications:

- > Certificate III in Hospitality (Commercial Cookery)
- > Certificate III in Hospitality (Catering Operations)
- > Certificate III in Hospitality (Asian Cookery)

Pastry Cooks prepare, bake and decorate quality bread, pastries and cakes in, for example: a bakery, French patisserie, wedding cake design boutique, food hall within a department store, restaurant, resort or hotel. They may specialise as chocolatiers, patissiers, ice carvers, sculptors and festive cake decorators.

- > Job prospects - Above average
- > Weekly earnings - \$750
- > Occupation size - 34,200

Potential entry level qualifications:

- > Certificate III in Hospitality (Patisserie)

Waiters work in restaurants, fast food chains, cafés or hotels, and can work in food or drink service “on the floor” or in a bar (if you are over 18). They set tables, welcome and seat customers and take their orders, open and pour drinks, make coffees, prepare bills, take reservations and clear tables. They may specialise as a Maitre d', Silver Service Waiter, Commis Waiter or Sommelier.

- > Job prospects - Above average
- > Weekly earnings - \$750
- > Occupation size - 122,000

Potential entry level qualifications:

- > Certificate III in Hospitality

Kitchen Hands clean the kitchen, carry out basic food preparation tasks, and make sure chefs have everything they need. They may unload deliveries from suppliers, organise the storeroom and wash kitchen appliances, work surfaces, floors and walls.

- > Job prospects - Average
- > Weekly earnings - \$670
- > Occupation size - 116,000

Potential entry level qualifications:

- > Certificate II in Hospitality (Kitchen Operations)

Caterers organise and control the operations of food services off-site. They may provide food services for restaurants, cafes, cafeterias, hospitals, functions and events. They may meet with clients, work out a menu and then cook, deliver, present and serve food and drinks at an event or location. Some full-service caterers also offer lighting and table setting services to clients.

- > Job prospects - Above average
- > Weekly earnings - \$850
- > Occupation size - 111,700

Potential entry level qualifications:

- > Certificate III in Hospitality (Catering Operations)
- > Certificate III in Hospitality (Commercial Cookery)
- > Certificate III in Hospitality (Asian Cookery)

Post Entry Level Positions:

Food and beverage managers, plan, organise and control the operation of establishments where food and beverages are served, such as restaurants, cafes, cafeterias and canteens. They may: talk with the chef to plan the menu; supervise the purchase and storage of food, all crockery, cutlery, detergents and kitchenware; ensure food and equipment is secure; keep financial records; plan, coordinate and supervise the activities of workers in dining rooms, kitchens, bars and other areas; manage staff hiring and some training; ensure all areas are clean and comply with regulations and; deal with complaints concerning food and service.

- > Job prospects - Above average
- > Weekly earnings - \$850
- > Occupation size - 65,300

Potential entry level qualifications:

- > Diploma of Hospitality

About the qualifications

Qualifications provide the core skills, knowledge and experience (competencies) required for effective performance on the job plus the option of choosing a range of elective competencies that meet the needs of the employer and the individual.

Every qualification includes an emphasis on “Employability Skills” or the skills that employers identify as playing a significant part in contributing to an individual’s effective and successful participation in the workplace.

Employability skills are non-technical skills. They are also sometimes referred to as generic skills, capabilities, enabling skills or key competencies.

The Employability Skills are:

- > **Communication skills** that contribute to productive listening and understanding, speaking clearly and directly and harmonious relations across employees and customers;
- > **Teamwork skills** that contribute to productive working relationships and outcomes;
- > **Problem-solving skills** that contribute to productive outcomes;
- > **Initiative and enterprise skills** that contribute to innovative outcomes;
- > **Planning and organising skills** that contribute to long and short-term strategic planning;
- > **Self-management skills** that contributes to employee satisfaction and growth;
- > **Learning skills** that contribute to ongoing improvement and expansion in employee and company operations and outcomes;
- > **Technology skills** that contribute to the effective carrying out of tasks.

3. Career Pathways Websites

- > Service Skills - Qualifications and Job Roles - www.serviceskills.com.au/sites/default/files/Job%20Roles%20against%20QualificationsWEB.pdf
- > Australian Apprenticeships Pathways - view potential career pathways for this industry - www.aapathways.com.au/search_job_02.cfm?c=2

Other useful careers sites are:

- > Service Skills Careers - www.serviceskills.com.au/careers
- > My Future - www.myfuture.edu.au
- > Job Guide - www.jobguide.thegoodguides.com.au
- > Career Factsheets - www.ncdw.com.au/index.php/Career-Factsheets.html

4. Job Hunting

Job vacancy website:

- > Australian Jobsearch - www.jobsearch.gov.au/findajob/advancedsearch.aspx The Australian Government's job site. Input your postcode, select the Occupation Category "Food, Hospitality and Tourism" scroll down to the "Additional Search Criteria" section and click on "Apprenticeships/ Traineeships", then click on the "Find Jobs" button.

Job hunting hints and labour market information:

- > Australian Apprenticeships Pathways - www.aapathways.com.au Click on "Search" to find potential Australian Apprenticeships occupation ideas. You can also find Job Hunting hints in the "Self Help" menu item.
- > My Future: Labour Market Information - www.myfuture.edu.au/services/default.asp?FunctionID=5400 Click on the map or use the drop down menu to find general labour market information for your region including top occupations and incomes. Data is based on the most recently available census.

5. Useful Contacts

Here are some links to a range of support services, organisations and government agencies that may help with careers research and job hunting:

Support Services:

- > Search for your local Australian Apprenticeships Centre - www.aapathways.com.au/search_aac.cfm
- > Group Training Organisations employ Australian Apprentices and places them with businesses - www.grouptraining.com.au
- > Job Services Australia providers work with eligible job seekers to develop an individually tailored Employment Pathway Plan. The plan maps out the training, work experience and additional assistance needed to find job seekers sustainable employment - www.jobsearch.gov.au/provider/ProviderLocation.aspx?ProviderType=SSC&

Industry Organisations:

- > Service Skills Australia - www.serviceskills.com.au
- > Australasian Casino Association - www.auscasinos.com
- > Tourism & Hospitality Catering Institute of Australia - www.thci.com.au/about.html
- > Restaurant & Catering Australia - www.restaurantcater.asn.au
- > Australian Hotels Association - www.aha.org.au
- > United Voice - www.unitedvoice.org.au

Government Agencies:

- > Tourism Australia - www.tourism.australia.com/en-au/contacts/tourism-industry-contacts.aspx

Part 2: About this Resource

QUIZ

Guidance

This Practice Aptitude Quiz is intended to be a general illustration of some of the key learning standards required of people attempting an Australian Apprenticeships entry level qualification in the Food and Beverage Services sector of the Hospitality industry.

This Practice Aptitude Quiz is neither a formal assessment tool nor a direct pre-requisite for any job application.

This Quiz has been developed with the assistance of Industry and Registered Training Organisations, based on the needs and requirements of the Industry sector.

This practice aptitude Quiz has three components: Literacy, Reading and Comprehension; General Knowledge and; Mathematics. The mathematics skills required to complete the questions contained within this document are equivalent to Mathematics at the Year 9 level.

The Quiz can be used by different organisations and people such as careers practitioners, Group Training Organisations and Job Services Australia organisations with job seekers.

The Practice Aptitude Quiz can be:

- > used by careers practitioners with individuals or in a class setting to provide general guidance on the level of study involved in undertaking an entry level qualification in this industry;
- > provided to people to enable them to practice their skills before sitting an actual aptitude test;
- > used by teachers as a guide to industry math requirements at the entry point of this particular Australian Apprenticeship career path.

The Quiz should be able to be completed in approximately 60 minutes.

Please note that rates quoted in this assessment for various items, including pay rates, are not meant to reflect today's values, but are used purely for mathematical purposes.

Calculators may be used to complete this Practice Aptitude Quiz.

Answers are located at the end of the quiz.

After the Quiz

There are a range of support services available to help you find out about courses that may help you improve your literacy and numeracy skills and also your readiness for work.

If you are still at school you should discuss any concerns you may have with your career adviser. Further information may also be provided by a Job Services Australia provider, an Australian Apprenticeships Centre, a Group Training Organisation or a training provider.

Useful Contacts

Here are some links to job seeker support services:

- > Search for your local Australian Apprenticeships Centre: www.aapathways.com.au/search_aac.cfm
- > Find a local Group Training Organisations: www.grouptesting.com.au/Find/find_gto.html
- > Job Services Australia providers work with eligible job seekers to develop an individually tailored Employment Pathway Plan. The plan maps out the training, work experience and additional assistance needed to find job seekers sustainable employment. www.jobsearch.gov.au/provider/ProviderLocation.aspx?ProviderType=JNS&

Part 3: The Quiz

Section 1 - Literacy, Reading and Comprehension

Spelling

1. Write the following words and phrases in alphabetical order.

| | |
|-----------------|-------|
| Pastry Cooking | _____ |
| Chef de Partie | _____ |
| Menu | _____ |
| Presentation | _____ |
| Pastry Cook | _____ |
| Chef de Cuisine | _____ |
| Demi Chef | _____ |
| Preserve foods | _____ |
| Commis Chef | _____ |
| Sous Chef | _____ |

2. There are 14 spelling errors in the text below. Correct the spelling and list them in the order they appear in the text.

Deeling with the general publick can be stresfull at times, as everybody has there own perceptions of the service they should recieve in a given situation. Provideing considerably less than those expectations, puts you at risk of loosing a customer, and even wurz, having your employes exposed to complaints.

What is a complaint?

A complainte is useually and expression of dissatisfaction with service, food or drink quality and bill paying.

Comprehension

3. Read the article below and answer the questions on the following page.

Chefs plan and organise the preparation and cooking of food in a number of settings. A chef may perform the following tasks:

- > plan menus and work out food and labour costs together with the head chef;
- > plan staff rosters and supervise the activities of cooks and assistants;
- > discuss food preparation issues with managers, cooks, apprentices and other staff members;
- > order food, kitchen supplies and equipment;
- > demonstrate techniques to cooks and advise on cooking procedures;
- > prepare and cook food;
- > divide food into portions, add sauces and garnishes;
- > explain and enforce hygiene regulations;
- > select and train staff;
- > freeze and preserve foods.

In larger establishments such as 'five star' restaurants, the chef de cuisine or head chef generally does more supervision than cooking. Senior chefs have to attend staff meetings, where they discuss problems related to their areas and receive or issue instructions to other managerial staff.

In small restaurants, the head chef may prepare food, assisted by other cooks or apprentices. As well as expert cooking knowledge, chefs involved in supervision need a general knowledge of the skills and activities of all their workers.

The range of duties carried out by chefs will vary depending on where they work. Chefs may be required to work shifts, including weekends and public holidays. The work may be demanding, especially at peak hours of the day.

Chefs may specialise as a:

- > Chef de Cuisine - head chef or first chef;
- > Chef de Partie - a chef specialising as a larder cook, butcher, pastry cook, sauce cook, roast cook, relief cook, side-dish cook, breakfast cook, canteen cook or fish cook;
- > Commis Chef - has just completed an apprenticeship or has an equivalent qualification;
- > Demi Chef - a chef specialising in a particular type of cooking as part of the kitchen brigade; or
- > Sous/Second Chef - is the second-in-charge in the kitchen.

Personal Requirements:

- > a high level of personal cleanliness;
- > enjoy cooking;
- > able to organise efficient work schedules;
- > good communication skills;
- > punctuality;
- > flexibility to perform shift work on a 24-hour rotating roster as required;
- > able to work under pressure and stay calm in difficult situations.

Questions

- a. **The Chef de Cuisine is the: (Circle the correct answer)**
- Junior Chef
 - Head Chef
 - Pastry Chef
 - Second Chef
- b. **Chefs need to: (Circle the correct answer)**
- Enjoy cooking
 - Have good communication skills
 - Have a high level of personal cleanliness
 - All of the above
- c. **Supervisory positions require the Chef to: (Circle the correct answer)**
- Have an understanding of the skills of all the employees
 - Do a lot of food shopping
 - Deal primarily with the customers
 - Use the cash register
- d. **What is a chef who specialises in a particular type of cooking known as? (Circle the correct answer)**
- Specialist Chef
 - Expert Chef
 - Demi Chef
 - Trio Chef
- e. **What type of work would the chef in the restaurant of a large five star hotel normally do? (Circle the correct answer)**
- More supervising than cooking
 - More cooking than supervising
 - More dealing with customers than cooking
 - More cleaning than serving

4. **Read the following food safety and health guidelines and answer the questions that follow.**

Cuts and abrasions can occur when you:

- > handle and work with knives;
- > handle glass;
- > clean sharp equipment.

To reduce the risk of cuts:

- > Always cut away from your body;
- > Always carry knives with the point down and the blade facing behind you;
- > Never try to catch a falling knife;

- > Stay alert – always be conscious of your cutting technique;
- > Always store knives correctly after use. Never allow them to hang over the edge of a work bench;
- > Always use the correct knife for the job;
- > Never fool around with a knife;
- > Keep knives sharp at all times;
- > Dispose of broken glass correctly.

Burn injuries are an occupational hazard in the Hospitality industry. To lower the risk of burns and scalds:

- > Assume everything is hot;
- > Do not expose bare skin to chemicals;
- > Use baskets when deep frying rather than dropping food directly into the deep fryer;
- > Use a dry cloth to pick up hot trays as wet cloths will generate steam;
- > Keep sleeves rolled down at all times to stop hot liquid splashing onto your arms;
- > Protect your face from steam when opening the steamer door.

Cross contamination means transferring bacteria from contaminated people, equipment, food and surfaces to cooked and prepared foods. Food spills can cause cross contamination, therefore:

- > Cover foods with waterproof wrapping or store them in sealed containers;
- > Once canned foods are opened, transfer the contents into a suitable container;
- > Gloves should be changed as soon as you change tasks, such as from handling cooked foods to raw goods;
- > Equipment and utensils should be thoroughly cleaned as you change tasks;
- > Cooked foods must be stored above raw and different produce/ingredients;
- > Food should be stored separately where possible.

Questions

a. List three ways to reduce the risks of burns and scolds.

1. _____
2. _____
3. _____

b. What does cross contamination mean?

c. Describe at least five ways to reduce the risk of cuts.

Section 2 – General Knowledge

1. List the 5 main food groups.

1. _____
2. _____
3. _____
4. _____
5. _____

2. How are peeled potatoes stored? (Circle the correct answer)

- a. In water to prevent them from going brown
- b. In a damp cloth to prevent them from going brown
- c. In the refrigerator
- d. On the kitchen bench in a well lit area

3. What is the best way to defrost food? (Circle the correct answer)

- a. In the microwave
- b. In the refrigerator
- c. Under the running water
- d. On the kitchen bench on a hot day

4. When should you wash your chopping board? (Circle the correct answer)

- a. At the completion of each separate/different task
- b. At the end of your shift
- c. At the beginning of everyday
- d. Only when you prepare raw meat

5. Match the following nine dishes with the type of cuisine by writing the correct cuisine in the second column.

| Type of Cuisine |
|-----------------|
| Italian |
| Thai |
| Greek |
| Vietnamese |
| Chinese |
| Spanish |
| French |
| Japan |
| Indian |

| Dish | Correct Type of Cuisine |
|------------------|-------------------------|
| Tapas | |
| Pho | |
| Massaman Curry | |
| Minestrone | |
| Sushi | |
| Tandoori Chicken | |
| Baklava | |
| Peking Duck | |
| Ratatouille | |

QUIZ

6. Which one of these items would you use to whip cream?
(Circle the correct answer)

Whisk Spatula Wooden Spoon Fork

7. When should you wash your hands when handling food? (Circle the correct answer)

- a. Immediately before starting and whenever you change tasks.
- b. After touching your hair or face or any part of your body.
- c. After visiting the toilet or after doing something else other than handling food.
- d. All of the above.

8. What should be the temperature range of a refrigerator? (Circle the correct answer)

- a. 12 - 15°C
- b. 2 - 4°C
- c. 30 - 60°C
- d. Minus 18°C

9. Name the following three chef's utensils.







Section Two – Mathematics

Number Values

1. Write as a number:

- a. two thousand six hundred and thirty four _____
 b. fifty six thousand and eighty seven _____

Calculations

2. Work out the answers for the following:

- | | | | | | | | | | |
|----|--|----|---|----|--|----|--|----|--|
| a. | $\begin{array}{r} 37 \\ + 41 \\ \hline \hline \end{array}$ | b. | $\begin{array}{r} 68 \\ + 74 \\ \hline \hline \end{array}$ | c. | $\begin{array}{r} 258 \\ + 105 \\ \hline \hline \end{array}$ | d. | $\begin{array}{r} 6946 \\ + 4247 \\ \hline \hline \end{array}$ | e. | $\begin{array}{r} 78 \\ - 53 \\ \hline \hline \end{array}$ |
| f. | $\begin{array}{r} 258 \\ - 157 \\ \hline \hline \end{array}$ | g. | $\begin{array}{r} 354 \\ - 78 \\ \hline \hline \end{array}$ | h. | $\begin{array}{r} 8527 \\ - 6383 \\ \hline \hline \end{array}$ | i. | 5×4 | j. | 9×12 |

3. Multiply

- a. 6.87 by 10 _____
 b. 13.2 by 3 _____

Measurement/Estimation

4. Match the terms listed below with the correct abbreviation for units of measurement. Write your answer in the right hand column.

| | | | |
|----------|------|-------------|--------|
| distance | time | temperature | weight |
| volume | cost | percentage | speed |

| | |
|-------|--|
| Kg | |
| \$ | |
| ml | |
| km/hr | |
| min | |
| % | |
| °C | |
| km | |

5. From the list of numbers below, write the correct description in the right hand column.

| | | |
|--------------|----------------|----------|
| Percentage | Decimal number | Fraction |
| Mixed number | Ratio | Cost |

| | |
|---------------|--|
| 3/8 | |
| 5:4 | |
| \$9.00 | |
| 16.37 | |
| 25% | |
| 2¾ | |

6. Convert the following:

- a. \$2.41 to cents _____
- b. 500 cents to dollars _____
- c. 182 days to weeks _____
- d. 3.5 kilograms to grams _____
- e. 4000 grams to kilograms _____
- f. 120 minutes to hours _____
- g. 180 seconds to minutes _____
- h. 3 hours and 12minutes to minutes _____
- i. 3 metres to millimetres _____
- j. 5000 millimetres to metres _____
- k. 2000 millilitres to litres _____
- l. 4 litres to millilitres _____
- m. 8:00pm to 24 hour time _____
- n. 1600 (24 hour time) to am/pm time _____

7. How many hours and minutes are there from 7:30 am to 3:00 pm?

8. What would the time be if it is:

- a. 15 minutes after 9:30am? _____
- b. 30 minutes before 10:00pm? _____

9. Choose the best estimate for the following problems using the numbers below.

100 130 60 200 600

- a. $98 + 33$ _____
- b. 34×18 _____
- c. $713 \div 11$ _____
- d. $24.95 + 73.25$ _____
- e. $205 - 11.55$ _____

Problem Solving

Algebra

10. Two numbers add up to 40. Find the other number if one number is 15?

Fractions

11. A cake recipe lists the following ingredients:

- $\frac{1}{2}$ cup of chopped walnuts
- $1\frac{1}{2}$ cup caster sugar
- 2 cups self-raising flour

What is the total number of cups of ingredients?

12. How much does $1\frac{1}{2}$ kg of beef mince cost at \$10 per kg?

Percentages

13. Calculate the following:

- a. 10% of \$44 _____
- b. 25% of 1200 _____

14. Carmella's birthday dinner bill of \$48.00 was divided equally among 6 people.

- a. How much did each pay? _____
- b. On Tuesdays all meals are half price. If the birthday dinner was held on a Tuesday night, how much would each pay?

15. Sun Lee earns \$500 a week before tax. She receives a pay rise of 10%.

- a. What is her pay increase before tax? _____
- b. What is her new weekly wage before tax? _____

16. Greg buys a set of deluxe carving knives for \$250. He resells them for \$375.

- a. What profit does Greg make (in dollar value)? _____
- b. What is the profit as a percentage of the cost price? _____

17. An egg is composed of three parts, shell, white and yolk. If an egg weighs 50 grams and if the shell represents 10% of this weight, how many grams of shell are there?

Ratios

18. Which represents the best value buy? (Circle the correct answer)

- a. 3 kg for \$4.00
- b. 12 kg for \$18.00

19. If a 50g serving of fish contains 250mg of sodium, how many milligrams of sodium would there be in a 200g serving of fish?

20. From the pictures below, what is the ratio of:

- a. bottles to glasses? _____
- b. glasses to bottles? _____



21. If donuts cost 50c each how much would a dozen donuts cost?

22. If a glass holds 200ml, how many glasses could be filled from a 1 litre bottle?

23. Mary, a qualified chef, receives a salary of \$52,000 a year before tax. How much is Mary paid before tax each fortnight?

24. Jose earns \$21.25 per hour for a 38-hour week. How much does Jose earn a week?

25. Read the following menu and answer the questions on the next page.

| The Southern Wharf Bistro Dinner Menu | |
|--|----------|
| Entrée | |
| Soup of the Day | \$ 8.90 |
| Seafood Bouillabaisse with Rouille | \$ 12.50 |
| Chicken, Leek and Brie tart | \$ 10.50 |
| Roasted vegetable, Pesto and Haloumi Lasagna | \$ 9.90 |
| Freshly shucked Oysters (1 dozen) | \$ 24.90 |
| Main Course | |
| Slow Cooked Pork Belly with Mushrooms | \$ 24.90 |
| Chargrilled Lamb Rump with Sweet Potato Cake | \$ 24.90 |
| Roasted free range, corn fed Chicken | \$ 24.90 |
| Locally caught Fish of the Day | \$ 22.90 |
| Dessert | |
| White Chocolate Crème Brulee | \$ 8.50 |
| Manhattan Lemon Cheese Cake | \$ 8.50 |
| Fresh Fig and Almond Pudding | \$ 8.50 |
| Coffee & Tea | |
| Espresso | \$ 4.00 |
| Cappuccino | \$ 4.00 |
| Tea Selection | \$ 3.00 |
| Enjoy | |

QUIZ

Heidi had a Chicken, Leek and Brie tart for entrée, Chargrilled Lamb Rump with Sweet Potato Cake for the main course, and a White Chocolate Crème Brulee as a desert with an espresso. Matt ordered the Soup of the Day, Fish of the Day, and Manhattan Lemon Cheese Cake with a cappuccino.

Questions.

- a. What is the cost of a $\frac{1}{2}$ dozen Oysters?

- b. What was Heidi's total for her bill?

- c. Heidi paid for her meal with cash totaling \$100. How much change did she get?

- d. How much did Matt's meal cost?

- e. What was the total bill for Heidi and Matt?

- f. If this meal had been purchased on a Tuesday, when all meals are half price, how much would Heidi have paid?

- g. How much would Heidi have saved by eating out on half price Tuesday?

- h. If Heidi and Matt had decided to eat on Tuesday, when the meals are half price, how much would each have paid if they shared the bill equally?

ANSWERS

Section 1 - Literacy, Reading & Comprehension Questions

1. Chef de Cuisine, Chef de Partie, Commis Chef, Demi Chef, Menu, Pastry Cook, Pastry Cooking, Presentation, Preserve foods, Sous Chef
2. Dealing, public, stressful, their, perceptions, receive, Providing, losing, worse, employees, complaint, usually, an, dissatisfaction.
3.
 - a. Head chef
 - b. All of the Above
 - c. Have an understanding of the skills of all employees
 - d. Demi chef
 - e. More supervising than cooking
4.
 - a. To prevent burns and scalds: Assume everything is hot; Do not expose bare skin to chemical; Use baskets when deep frying; Use a dry cloth to pick up hot trays; Keep sleeves rolled down at all times; Protect your face from steam when opening the steamer door.
 - b. Cross contamination means transferring bacteria from contaminated people, equipment, food and surfaces to cooked and prepared foods and food spills.
 - c. Five ways to reduce cuts can include: Always cut away from your body; Always carry knives with the point down and the blade facing behind you; Never try to catch a falling knife; Stay alert; Always store knives correctly after use; Always use the correct knife for the job; Never fool around with a knife; Keep knives sharp at all times and; Dispose of broken glass correctly.

Section 2 - General Knowledge

1.
 - Dairy
 - Meat/Poultry/Eggs/Fish or Protein
 - Fruits and Vegetables
 - Grains/Cereals/Pulses or Carbohydrates
 - Fats and Sugars
2. a. In water to prevent them from going brown
3. b. In the refrigerator.
4. a. At the completion of each separate/different task.

5.

| | |
|------------------|------------|
| Tapas | Spanish |
| Pho | Vietnamese |
| Massaman Curry | Thai |
| Minestrone | Italian |
| Sushi | Japanese |
| Tandoori Chicken | Indian |
| Ratatouille | French |
| Peking Duck | Chinese |
| Greek | Indian |

6. Whisk
7. d. All of the above
8. b. 2 - 4°C
9. Knife, Steel, Stone

Section 3 – Mathematics Questions

1. a. 2,634 b. 56,087
2. a. 78 b. 142 c. 363 d. 11,193 e. 25
 f. 101 g. 276 h. 2,144 i. 20 j. 108
3. a. 68.7 b. 39.6

4.

| | |
|-------|-------------|
| Kg | weight |
| \$ | cost |
| ml | volume |
| km/hr | speed |
| min | time |
| % | percentage |
| °C | temperature |
| Km | distance |

5.

| | |
|----------------|----------------|
| $\frac{3}{8}$ | fraction |
| 5:4 | ratio |
| \$9.00 | cost |
| 16.37 | Decimal number |
| 25% | percentage |
| $2\frac{3}{4}$ | Mixed number |

6. a. 241cents b. \$5 c. 26 weeks d. 3500g e. 4kg
 f. 2 hrs g. 3 mins h. 192 mins i. 3000mm j. 5m
 k. 2litres l. 4000ml m. 2000 hrs n. 4pm
7. 7 hrs and 30 mins
8. a. 9:45am b. 9:30pm
9. a. 130 b. 600 c. 60 d. 100 e. 200
10. 25
11. 4 cups
12. \$15.00
13. a. \$4.40 b. 300
14. a. \$8.00 b. \$4.00
15. a. \$50 b. \$550
16. a. \$125 b. 50%
17. 5 grams
18. b. 3 kg for \$4.00
19. 1000mg
20. a. 2:5 b. 5:2
21. \$6.00
22. 5
23. \$2000
24. \$807.50
25. a. \$12.45 b. \$47.90 c. \$52.10 d. \$44.30 e. \$92.20
 f. \$23.95 g. \$23.95 h. \$23.05

Contributions

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This Practice Aptitude Quiz was developed by:



Group Training South Australia - www.gtasa.com.au

Group Training Australia (SA) (GTA SA) is a network of independent not for profit organisations located in metropolitan Adelaide and all major population centres throughout the state. These organisations operate on either an industry or regional basis and collectively they provide employment for in excess of 4,000 apprentices and trainees.

GTA SA members are:

- > AFL SportsReady - www.aflsportsready.com.au
- > ATEC Group Training - www.atec.asn.au
- > Australian Industry Group Training Services - www.aigts.com.au
- > Career Employment Group - www.ceg.net.au
- > Group Training Employment - www.gte.org.au
- > Hospitality Group Training - www.hospitalitysa.com.au
- > Maxima Group Training - www.maxima.com.au
- > Motor Trade Association Group Training Scheme - www.mtagts.asn.au
- > Murraylands Training & Employment Association of SA Inc - www.mteasa.com.au
- > PEER VEET - www.peer.com.au
- > Plumbing Industry Association Group Training - www.piasa.com.au
- > SMGT Total Employment Solutions - www.smgmt.com.au
- > Statewide Group Training - Torrensville - www.statewideapprenticeships.com.au
- > Trainee and Apprentice Training Service Inc (TAPS) - www.tapssa.com.au

With specific thanks to:

Hospitality Group Training – www.hospitalitysa.com.au



HGT is a not-for-profit Registered Training Organisation specialising in customising relevant and flexible training for the Hospitality Industry. We offer broad based industry knowledge and a whole-of-business approach. We pride ourselves on our ability to provide innovative training solutions to the Industry. HGT are owned by industry bodies the AHA|SA & the LHMU. HGT is also a Group Training Organisation which offer Apprenticeships and Traineeships in the Hospitality Industry. We are the only Group Training Organisation in South Australia that specialize in the training and employment of hospitality workers.



Australian Apprenticeships Pathways Website -

www.aapathways.com.au

This website provides sample Australian Apprenticeships job descriptions and links to more Australian Apprenticeships information and resources. The site is funded by the Department of Education, Employment and Workplace Relations.



Service Skills Australia - www.serviceskills.com.au/

Service Skills Australia (SSA) is one of 11 Industry Skills Councils funded by the Australian Government to support skills development. Service Skills represents a range of industry sectors, including retail and wholesale, sport, fitness, community recreation, outdoor recreation, travel, tours, meetings and events, accommodation, restaurants and catering, caravans, hairdressing, beauty, floristry, community pharmacy and funeral services. Service Skills Australia is a comprehensive source of expert, independent advice for industry, training organisations and employees, students and jobseekers about skills development in the service industries.



The Career Education Association of Victoria - www.ceav.vic.edu.au

The CEAV is the Victorian peak body for secondary school career practitioners, work experience coordinators, VET coordinators and MIPS coordinators. The CEAV provides professional development opportunities for members and also works with business, industry, and the education and training sector.



Industry Training Australia P/L - www.itaust.com.au

Industry Training Australia (ITA) develops and delivers information and communication services, including the Australian Apprenticeships Pathways website, for service provider networks and the general public.

For enquiries about this Practice Aptitude Quiz contact the Australian Apprenticeships and Traineeships Information Service on 1800 338 022.