



Sample Items

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Secondary

Culinary & Related Foods Technology

Test Code: 125

Mississippi Department of Education
Office of Student Assessment



MS-CPAS2 Sample Test Items

The MS-CPAS2 sample test items for the Mississippi Vocational–Technical Curriculum Frameworks are now available to the public.

Sample test items are provided to help familiarize students with the MS-CPAS2. The sample test items in this publication are representative only and should not be interpreted as exact duplicates of the items on the MS-CPAS2. Although the results of the MS-CPAS2 sample test items can be used to determine students' strengths and weaknesses, they should not replace other forms of classroom assessment.

The answer keys are located at the back of each sample item document and can be used to identify the unit/course to which the sample item is aligned as well as the cognitive level (C1 or C2) of each item.

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1

Which of the following is a correct serving technique?

- A. Using hands to fill a glass with ice
- B. Holding a plate with a finger over the edge
- C. Carrying a fork by its handle
- D. Holding a glass by the top

2

To measure the temperature of a 15-lb turkey, the food thermometer should be inserted:

- A. in the thickest part of the meat.
- B. in the fat.
- C. near the bone.
- D. in the hottest part of the meat.

3

The most common source of food contamination is:

- A. bugs.
- B. dirty equipment.
- C. people.
- D. wet floors.

4

Cleaning equipment such as ranges daily is one way to avoid what kind of fire?

- A. Electrical
- B. Grease
- C. Cloth
- D. Paper

5

When lifting a heavy load, you should:

- A. place your feet together.
- B. bend your knees and lift with your legs.
- C. bend at the waist and lift with your back.
- D. twist at the waist when turning.

6

Bacteria growth slows when food is stored:

- A. 70 °F.
- B. 130 °F.
- C. 38 °F.
- D. 90 °F.

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7

Lanell became violently ill after eating a canned tomato sauce at a local restaurant. She suffered respiratory paralysis and had to be admitted to the hospital where she almost died. Lanell was suffering from a foodborne illness caused by what microorganism?

- A. Sallmonella
- B. Clostridium botulinum
- C. Clostridium perfringens
- D. Shigella

8

Kim wore disposable gloves while she made meatballs. When she finished forming the meatballs, she went to cut the lettuce for the salad without changing her gloves. What mistake did Kim make?

- A. Kim failed to wash her hands and put on new gloves before cutting the lettuce.
- B. Kim failed to wash her hands before wearing the same gloves to cut the lettuce.
- C. Kim failed to wash and sanitize her gloves before cutting the lettuce.
- D. Kim failed to wear reusable gloves.

9

Management at Joe's Big Burgers has specified that every hamburger be cooked to a minimum internal temperature of 150° F for 15 s and then dressed with all the trimmings. Joe's Big Burgers is at risk of:

- A. using contaminated equipment.
- B. failing to receive food properly.
- C. failing to cook food properly.
- D. failing to hold food at the proper temperature.

10

You work at Golden Rivers Nursing Home. You are preparing beef stew for the next day's service. You finish cooking the stew right before your shift ends. You put a lid on the stockpot and put the stockpot in the refrigerator. The next day, you reheat the stew for service. Later, several residents of the nursing home display symptoms of foodborne illness. What was the likely cause?

- A. The lid was left on the pot of stew.
- B. There were improper temperature violations.
- C. The refrigerator was not cooling properly.
- D. The vegetables in the beef stew were frozen, and the meat was not.

11

Sherika was storing paper goods on the top shelf in the storeroom. She placed her ladder 3 ft away from the spot on the shelf where the paper goods were to be stored. When she climbed the ladder to put the paper goods on the shelf, Sherika fell off the ladder, dislocating her collar bone. How could this accident have been avoided?

- A. Sherika should have been storing the paper goods on the bottom shelf.
- B. Sherika should have used a chair to stand on to store the paper goods.
- C. Sherika should have placed the ladder right under the spot where she was storing the paper goods.
- D. Sherika should have stood on the top rung of the ladder.

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- 12** Worker's compensation provides:
- A. a job for employees who are terminated.
 - B. relief for understaffed restaurants.
 - C. legal assistance for displaced workers.
 - D. cash benefits and medical treatment for employees injured on the job.

- 13** To safely hold cold food for service, you should:
- A. store it directly on ice.
 - B. store it at 41 °F or lower.
 - C. stir it regularly.
 - D. leave it refrigerated uncovered.

- 14** What does the HACCP flowchart show?
- A. Specific job tasks of employees
 - B. Corrective actions to be taken
 - C. Flow of food through an establishment
 - D. Key food preparation skills

- 15** What is a critical control point (CCP)?
- A. The point in a recipe when ingredients are added
 - B. The point where measures can be taken to prevent hazards
 - C. The point in the cooking process when food is tasted
 - D. The point when physically contaminated food is found

- 16** The employee who first notices a fire should immediately:
- A. evacuate persons in the building.
 - B. get help by notifying the designated person in his or her area.
 - C. leave the premises to call the fire department.
 - D. try to put it out alone.

- 17** Mary Jo is in charge of ordering and receiving food and supplies. She wants to update the regulations for sorting and storing these items. Which of the following is a safe statement for Mary Jo to post for the employees to follow?
- A. Climb on a safe ladder, and reach on your tiptoes to the top shelves.
 - B. Lift heavy items by keeping the load close to your body.
 - C. Leaning is permitted.
 - D. Store heavy items on top shelves.

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18 You have been asked to go into the kitchen and start cooking. How should you dress to work safely and protect yourself from injury?

- A. Wear close-toed, non-skid shoes and a hair covering.
- B. Wear sandals, saggy pants, and a ponytail.
- C. Wear whatever you wore to school that day.
- D. Wear close-toed, non-skid shoes and saggy pants.

19 To cook by surrounding with dry hot air is to:

- A. fry.
- B. bake.
- C. boil.
- D. broil.

20 To heat to just below the boiling point, before the bubbles start to form, is to:

- A. simmer.
- B. beat.
- C. boil.
- D. stir.

21 The term “mise en place” means:

- A. all persons should get to their stations immediately.
- B. follow the recipe directions already in place.
- C. to organize all needed materials before food production.
- D. there is a mess in the place and everyone should clean.

22 The purpose of an appetizer is to:

- A. dull the appetite before a meal.
- B. give the cook more time to prepare the meal.
- C. provide food to eat with beverage cocktails before a meal.
- D. stimulate the appetite before a meal.

23 To strip off the outside covering by hand is to:

- A. julienne.
- B. baste.
- C. peel.
- D. puree.

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24 To boil in water until partially cooked is to:

- A. preheat.
- B. bake.
- C. fold.
- D. parboil.

25 A cake recipe calls for three eggs. What size eggs should Suzie buy?

- A. Small
- B. Medium
- C. Large
- D. Jumbo

26 Which part of a standard recipe specifies the serving size?

- A. Method
- B. Note
- C. Portion
- D. Yield

27 What is the elastic framework that stretches and holds gas bubbles formed by the leavening agent?

- A. Baking powder
- B. Gluten
- C. Protein
- D. Yeast

28 Jacqueline is a cook at Holly's Restaurant. Jacqueline sanitized her thermometer probe and checked the temperature of a bain marie of minestrone soup being held in a hot-holding unit. The temperature was 120 °F, which did not meet the restaurant's critical limit of 135 °F. Jacqueline recorded the temperature in the log and reheated the soup to 165 °F for fifteen seconds. Which of the following was the corrective action?

- A. Sanitizing the thermometer probe
- B. Taking the temperature of the soup
- C. Re-heating the soup
- D. Recording the temperature of the soup in the log

29 The workstation at which one would usually spread mayonnaise on bread is the:

- A. entrée.
- B. salad.
- C. sandwich.
- D. service.

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30 Milk that is mechanically treated so that the butterfat is scattered evenly throughout the milk is:

- A. whipped.
- B. buttermilk.
- C. homogenized.
- D. fortified.

31 A club sandwich is also called a/an:

- A. pocket sandwich.
- B. canapé.
- C. decker sandwich.
- D. open-faced sandwich.

32 The proper procedure for preparing a grilled sandwich is to:

- A. broil quickly and top with sauce or cheese.
- B. dip in beaten egg (sometimes with bread crumbs) and then deep-fry.
- C. heat the filling and place between two slices of bread with grilled vegetables.
- D. butter the outside of the bread and brown on the griddle or in a hot oven.

33 Edible items used as decoration are known as:

- A. condiments.
- B. fillets.
- C. garnishes.
- D. woks.

34 The three basic parts of a salad are:

- A. accompaniment, entrée, and lettuce.
- B. apples, oranges, and bananas.
- C. base, body, and dressing.
- D. cheese, lettuce, and tomatoes.

35 All of the following are kinds of lettuce except:

- A. bibb.
- B. leaf.
- C. romaine.
- D. flower.

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36

Items used for garnishing food in a service stand would include:

- A. apples.
- B. bananas.
- C. oranges.
- D. lemons.

37

A traditional garnish for fish is:

- A. pickles.
- B. tomatoes.
- C. cherries.
- D. lemon slices.

38

To prevent the edges from turning brown, salad greens should be:

- A. cut.
- B. diced.
- C. shredded.
- D. torn.

39

Mayonnaise would be most compatible with lettuce:

- A. and chicken salad.
- B. and mixed bean salad.
- C. and cottage cheese and fruit cocktail.
- D. and cream cheese and cherries.

40

Fresh fruits that darken after cutting should be treated with:

- A. ascorbic acid or lemon juice.
- B. salt or baking soda.
- C. saccharin or other sweetener.
- D. melted butter.

41

Rice that has only the hull removed during processing is:

- A. brown rice.
- B. white rice.
- C. wild rice.
- D. coated rice.

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42

John's recipe says to cook the pasta "al dente." What should he do?

- A. Blend with flour and melted butter
- B. Break into small pieces before cooking
- C. Cook until tender but firm
- D. Soak before cooking

43

Whole grain should be kept no more than:

- A. 1 week.
- B. 2 weeks.
- C. 3 weeks.
- D. 4 weeks.

44

Steamed grains should be:

- A. mushy.
- B. tender.
- C. gummy.
- D. hard.

45

If a pasta dish costs \$4.50 to prepare and the menu selling price is an additional 40%, what will each of five customers who shared the dish pay?

- A. \$0.74
- B. \$0.85
- C. \$1.10
- D. \$1.26

46

How many cups of water does it take to boil 2 c of parboiled rice?

- A. 2
- B. 4
- C. 6
- D. 8

47

What is the most accurate way of testing to see if a cake is done?

- A. Rubbing your finger on top to see if crumbs come off it
- B. Measuring the surface temperature of the cake
- C. Cutting a small piece off the edge with a paring knife and tasting it
- D. Inserting a toothpick and seeing if it comes out clean

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48

Another name for pancakes is:

- A. griddle cakes.
- B. popovers.
- C. strudel.
- D. waffles.

49

An example of bar cookies is:

- A. brownies.
- B. peanut butter cookies.
- C. spritz.
- D. sugar cookies.

50

A bread that is especially popular with pasta dishes is:

- A. popovers.
- B. muffins.
- C. tortillas.
- D. garlic bread.

51

Betty made a soft dough. What kind of quick bread did she make?

- A. Biscuits
- B. Cookies
- C. Cornbread
- D. Yellow layer cake

52

Which dessert should be kept refrigerated until served?

- A. Cooked fruit
- B. Dried fruit
- C. Gelatin
- D. Sherbert

53

A pastry chef is preparing muffins for a brunch. How should the muffin ingredients be combined to produce the best quality product?

- A. Stirred to thin, pour batter
- B. Whipped vigorously to fluffy
- C. Combined to a kneadable dough
- D. Combined to a moistened, lumpy mixture

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54 How many ounces are in a gallon?

- A. 64
- B. 72
- C. 128
- D. 132

55 Sixteen tablespoons equals:

- A. 1 c.
- B. 2 c.
- C. 1 lb.
- D. 1/2 lb.

56 How many teaspoons are in a tablespoon?

- A. Two
- B. Three
- C. Four
- D. Five

57 How many ounces are in a pound?

- A. 10
- B. 12
- C. 16
- D. 20

58 How many tablespoons are in a cup?

- A. 10
- B. 12
- C. 14
- D. 16

59 How many quarts are in a gallon?

- A. 2
- B. 4
- C. 6
- D. 8

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60

A case of 40 hamburger patties costs \$14.40. How much does each patty cost?

- A. \$0.20
- B. \$0.28
- C. \$0.36
- D. \$0.40

61

A jar of peanut butter costing \$2.29 contains 16 servings. What is the approximate cost per serving?

- A. \$0.07
- B. \$0.10
- C. \$0.14
- D. \$0.16

62

Ms. Rodriguez has been asked to make 12 doz cookies. By what number does she need to multiply the recipe?

MS. RODRIGUEZ'S SUGAR COOKIES

Preheat oven to 400 °F.

2/3 c. shortening

1/2 c. sugar

1/4 c. honey

2 eggs

1 tsp. vanilla extract

1 tsp. baking powder

1 tsp. salt

2 1/4 c. whole wheat flour

Mix shortening, sugar, honey, eggs, and vanilla.

Stir in remaining ingredients.

Drop by teaspoon onto ungreased baking sheet.

Bake 8-10 min or until light brown.

Immediately remove from baking sheet.

Yield: 3 dozen cookies

- A. 4
- B. 6
- C. 9
- D. 12

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63

A hamburger is made up of 1/4 lb beef (\$.67), lettuce (\$.04), onion (\$.03), and bun (\$.14). The cost of the hamburger to the food service establishment is:

- A. \$.88.
- B. \$.17.
- C. \$.71.
- D. \$.78.

64

How many 8-oz servings of milk are in a gallon container?

- A. 10
- B. 12
- C. 14
- D. 16

65

Labor costs can be controlled if employees:

- A. give “an honest day’s work for an honest wage.”
- B. are inaccurate.
- C. are inefficient.
- D. take unnecessary sick days.

66

The cost of operating a business, expressed as a percentage, is known as:

- A. food cost.
- B. markup.
- C. precosting.
- D. sales price.

67

The economic factor of supply and demand demonstrates which of the following?

- A. Intermediary sources or liaisons handle the food items.
- B. Specifications are developed for the formal purchasing method of buying produce.
- C. A quote is developed for purchasing.
- D. The price goes up or down depending on whether or not the product is available.

68

An invoice includes all of the following information except:

- A. a list of items delivered.
- B. the date of delivery.
- C. the menu price.
- D. the supplier’s name.

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69

You need to serve 60 people a 4-oz portion of fruit cocktail. A No. 10 can for fruit cocktail contains 128 oz. How many cans of fruit cocktail should your order?

- A. Two
- B. Three
- C. Four
- D. Five

70

You are serving a hamburger supper to the football team Friday night. There are 42 players. Each player will receive two hamburgers. If hamburger buns are packaged 30 to a pack, how many packs do you order?

- A. One
- B. Two
- C. Three
- D. Four

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?	⊙	Answer/ Scale	Objective	?	⊙	Answer/ Scale	Objective
1	1	C	Y1 Unit 3-C1	31	31	C	Y1 Unit 8-C1
2	2	A	Y1 Unit 3-C1	32	32	D	Y1 Unit 8-C2
3	3	C	Y1 Unit 3-C1	33	33	C	Y1 Unit 10-C1
4	4	B	Y1 Unit 3-C1	34	34	C	Y1 Unit 10-C1
5	5	B	Y1 Unit 3-C1	35	35	D	Y1 Unit 10-C1
6	6	C	Y1 Unit 3-C1	36	36	D	Y1 Unit 10-C1
7	7	B	Y1 Unit 3-C2	37	37	D	Y1 Unit 10-C1
8	8	A	Y1 Unit 3-C2	38	38	D	Y1 Unit 10-C1
9	9	C	Y1 Unit 3-C2	39	39	A	Y1 Unit 10-C1
10	10	B	Y1 Unit 3-C2	40	40	A	Y1 Unit 12-C1
11	11	C	Y1 Unit 4-C2	41	41	A	Y2 Unit 3-C1
12	12	D	Y1 Unit 4-C1	42	42	C	Y2 Unit 3-C1
13	13	B	Y1 Unit 4-C1	43	43	C	Y2 Unit 3-C1
14	14	C	Y1 Unit 4-C1	44	44	B	Y2 Unit 3-C1
15	15	B	Y1 Unit 4-C1	45	45	D	Y2 Unit 3-C2
16	16	B	Y1 Unit 4-C2	46	46	B	Y2 Unit 3-C2
17	17	B	Y1 Unit 4-C2	47	47	D	Y2 Unit 5-C1
18	18	A	Y1 Unit 4-C2	48	48	A	Y2 Unit 5-C1
19	19	B	Y1 Unit 5-C1	49	49	A	Y2 Unit 5-C1
20	20	A	Y1 Unit 5-C1	50	50	D	Y2 Unit 5-C1
21	21	C	Y1 Unit 5-C1	51	51	A	Y2 Unit 5-C1
22	22	D	Y1 Unit 5-C1	52	52	C	Y2 Unit 5-C1
23	23	C	Y1 Unit 5-C1	53	53	D	Y2 Unit 5-C2
24	24	D	Y1 Unit 5-C1	54	54	C	Y1 Unit 11-C1
25	25	C	Y1 Unit 5-C1	55	55	A	Y1 Unit 11-C1
26	26	C	Y1 Unit 5-C1	56	56	B	Y1 Unit 11-C1
27	27	B	Y1 Unit 5-C1	57	57	C	Y1 Unit 11-C1
28	28	C	Y1 Unit 5-C2	58	58	D	Y1 Unit 11-C1
29	29	C	Y1 Unit 8-C1	59	59	B	Y1 Unit 11-C1
30	30	C	Y1 Unit 8-C1	60	60	C	Y1 Unit 11-C1

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?	⊙	Answer/ Scale	Objective	?	⊙	Answer/ Scale	Objective
61	61	C	Y1 Unit 11-C1	66	66	B	Y1 Unit 13-C1
62	62	A	Y1 Unit 11-C1	67	67	D	Y2 Unit 7-C1
63	63	A	Y1 Unit 11-C2	68	68	C	Y2 Unit 7-C1
64	64	D	Y1 Unit 11-C2	69	69	A	Y2 Unit 7-C2
65	65	A	Y1 Unit 13-C1	70	70	C	Y2 Unit 7-C2