

Certified Restaurant Manager Practice Test Questions and Answers

1. What is the minimum internal temperature that ground beef must reach to be considered safe for consumption?

- A) 145°F (63°C)
- B) 155°F (68°C)
- C) 160°F (71°C)
- D) 165°F (74°C)

2. According to food safety regulations, what is the maximum time hot food can remain in the temperature danger zone?

- A) 1 hour
- B) 2 hours
- C) 4 hours
- D) 6 hours

3. What is the most effective method for calculating food cost percentage in restaurant operations?

- A) $(\text{Food Sales} \div \text{Food Costs}) \times 100$
- B) $(\text{Food Costs} \div \text{Food Sales}) \times 100$
- C) $(\text{Total Sales} \div \text{Food Costs}) \times 100$
- D) $(\text{Food Costs} \div \text{Total Costs}) \times 100$

4. When handling a customer complaint about food quality, what should be the manager's first priority?

- A) Defend the restaurant's reputation
- B) Listen actively and apologize sincerely
- C) Offer a discount immediately
- D) Blame the kitchen staff

Answers: 1-C 2-B 3-B 4-B

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