

Certified Restaurant Professional Practice Test Questions and Answers

1. What is the recommended maximum time for keeping hot food in the temperature danger zone during service?

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

2. According to restaurant labor management best practices, what is the ideal food cost percentage for most full-service restaurants?

- A) 15-20%
- B) 25-35%
- C) 40-45%
- D) 50-60%

3. What is the primary purpose of implementing HACCP (Hazard Analysis Critical Control Points) in restaurant operations?

- A) Reducing employee training time
- B) Preventing foodborne illness through systematic food safety management
- C) Increasing customer satisfaction scores
- D) Minimizing equipment maintenance costs

4. What is the most effective strategy for reducing employee turnover in restaurant operations?

- A) Offering the highest wages in the market
- B) Providing comprehensive training, clear career paths, and positive work culture
- C) Implementing strict disciplinary policies
- D) Reducing work schedule flexibility

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

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