

BOJANGLES FIELD PRACTICE EXAM (SAMPLE)

STUDY GUIDE



Prepare with structure. Pass with confidence



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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. According to Bojangles, what is the first step before handling food products?**
 - A. Wear gloves
 - B. Remove jewelry
 - C. Wash your hands
 - D. Check food temperatures
- 2. When topping off a fryer vat with fresh shortening, what is the appropriate fill line?**
 - A. Overflow line
 - B. Min line
 - C. Max line
 - D. Safety line
- 3. Which allergens are commonly found in Bojangles' menu items?**
 - A. Gluten, nuts, shellfish, and corn
 - B. Wheat, dairy, eggs, and soy
 - C. Fish, peanuts, sesame, and almond
 - D. Milk, tree nuts, soy, and wheat free options
- 4. How does Bojangles ensure customer satisfaction during the dining experience?**
 - A. Through standardized food preparation processes
 - B. By making customers wait longer for food
 - C. By limiting customer service interactions
 - D. Through less frequent quality checks
- 5. What is the recommended amount of water to add back into rinsed green beans?**
 - A. 32 ounces
 - B. 48 ounces
 - C. 64 ounces
 - D. 80 ounces

- 6. What is the ideal steeping time for herbal tea?**
- A. 3 minutes
 - B. 8 minutes
 - C. 12 minutes
 - D. 15 minutes
- 7. Where should prepared batter dip be stored between uses?**
- A. On the countertop
 - B. Top shelf in the refrigerator
 - C. Bottom shelf in the freezer
 - D. Middle shelf in the pantry
- 8. How many pieces of chicken should be packed in a snack box?**
- A. 2 to 3
 - B. 1
 - C. 3 to 4
 - D. 4 to 5
- 9. What is the maximum holding time for marinated chicken?**
- A. 48 hours
 - B. 72 hours
 - C. 96 hours
 - D. 24 hours
- 10. What is the final step in the LAST method for handling customer complaints?**
- A. Thank
 - B. Wrap up
 - C. Report
 - D. Document

Answers

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1. C
2. C
3. B
4. A
5. C
6. C
7. C
8. A
9. B
10. A

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Explanations

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1. According to Bojangles, what is the first step before handling food products?

- A. Wear gloves
- B. Remove jewelry
- C. Wash your hands**
- D. Check food temperatures

The first step before handling food products, according to food safety standards such as those emphasized by Bojangles, is to wash your hands. Handwashing plays a vital role in food safety by removing dirt, bacteria, and contaminants that can be transferred to food, potentially leading to foodborne illnesses. This step is foundational and must be performed before any other hygiene practices, such as wearing gloves or removing jewelry, as it ensures that the handler starts with clean hands. While wearing gloves and removing jewelry are important practices in maintaining hygiene, they serve as additional layers of protection rather than the primary action that prevents contamination. Checking food temperatures is essential for ensuring food safety but is typically done after the food has been handled and not as a preliminary step prior to handling. Thus, washing hands stands out as the critical first action in the prevention of foodborne illness and maintaining a safe food handling environment.

2. When topping off a fryer vat with fresh shortening, what is the appropriate fill line?

- A. Overflow line
- B. Min line
- C. Max line**
- D. Safety line

The appropriate fill line for topping off a fryer vat with fresh shortening is the maximum line. This fill line indicates the optimal level of shortening that can be safely added without risking overflow during the frying process. Maintaining the shortening at the max line ensures that there is sufficient oil for cooking while also preventing any potential hazards that could arise from overfilling, such as spills or splatters that may result in burns or fires. Additionally, operating the fryer at the correct oil level allows for efficient heat transfer and consistent cooking results, which are crucial for maintaining food quality and safety. An understanding of the fill line distinctions is also important. The overflow line is typically designed to indicate where the fryer could overflow if excessively filled, while the min line indicates the minimum safe level needed for effective frying. The safety line may refer to guidelines that ensure the fryer operates within safe parameters, but it does not specifically dictate where the oil should be filled to for optimal frying performance. Therefore, the max line serves as the correct and essential guideline for filling the fryer vat.

3. Which allergens are commonly found in Bojangles' menu items?

- A. Gluten, nuts, shellfish, and corn
- B. Wheat, dairy, eggs, and soy**
- C. Fish, peanuts, sesame, and almond
- D. Milk, tree nuts, soy, and wheat free options

The selection of allergens found in Bojangles' menu items is focused on the most common allergens that consumers often encounter in fast-food menus. Wheat, dairy, eggs, and soy are recognized allergens that are frequently present in many food products served at restaurants, particularly in fried and baked goods. Wheat is particularly common due to its presence in breading, biscuits, and other flour-based products. Dairy is present in items such as cheese, creamy sauces, and desserts. Eggs may be included in various preparations such as batter for frying or as ingredients in certain dishes, while soy can be found in sauces and dressings. These allergens are critical for consumers with food sensitivities or allergies to know, as they are widely present in fast food menu items, including those offered by Bojangles. Understanding this helps ensure that individuals with specific dietary needs can make informed choices regarding their meals.

4. How does Bojangles ensure customer satisfaction during the dining experience?

- A. Through standardized food preparation processes**
- B. By making customers wait longer for food
- C. By limiting customer service interactions
- D. Through less frequent quality checks

Bojangles ensures customer satisfaction during the dining experience primarily through standardized food preparation processes. This approach guarantees consistency in both the quality and flavor of food served across different locations. By adhering to specific recipes, cooking methods, and presentation standards, customers can expect the same great taste and experience whether they visit one store or another. This level of predictability builds trust and satisfaction, as customers know they will receive their favorite items prepared to the same high standards each time they visit. Standardization also plays a crucial role in efficiency and speed of service, which is an essential aspect of the customer experience, especially in a fast-food setting. It helps train staff effectively and reduces the chance of mistakes in food preparation, contributing to a more pleasant dining experience. This commitment to quality and consistency is key in fostering customer loyalty and positive dining experiences.

5. What is the recommended amount of water to add back into rinsed green beans?

- A. 32 ounces
- B. 48 ounces
- C. 64 ounces**
- D. 80 ounces

The recommended amount of water to add back into rinsed green beans is 64 ounces. This specific quantity is essential to ensure that the green beans are adequately hydrated and can cook properly. Adding the correct amount of water helps in achieving the desired texture and flavor during the cooking process. Insufficient water could lead to the beans being undercooked or dried out, while too much water might dilute the flavors and affect the cooking time negatively. Therefore, 64 ounces strikes a balance that is both practical and effective for properly preparing green beans.

6. What is the ideal steeping time for herbal tea?

- A. 3 minutes
- B. 8 minutes
- C. 12 minutes**
- D. 15 minutes

The ideal steeping time for herbal tea is usually around 12 minutes because this duration allows the extraction of flavor and beneficial properties from the herbs used. Herbal teas often contain a variety of ingredients such as dried leaves, flowers, and roots, all of which benefit from a longer steeping time. This extended period helps to ensure that the water fully extracts the essential oils, flavors, and nutrients, resulting in a richer and more robust flavor profile. Steeping herbal tea for too short a time may leave the beverage weak and lacking in complexity. By steeping for about 12 minutes, you achieve a balance that maximizes the health benefits and flavor while avoiding over-extraction, which could happen with much longer steep times. Thus, selecting this option reflects an understanding of how steeping time impacts the overall quality of herbal tea.

7. Where should prepared batter dip be stored between uses?

- A. On the countertop
- B. Top shelf in the refrigerator
- C. Bottom shelf in the freezer**
- D. Middle shelf in the pantry

Prepared batter dip should be stored on the bottom shelf in the freezer between uses. This method of storage is essential for maintaining food safety and quality. Storing the batter dip in the freezer helps to keep it at a safe temperature, preventing the growth of harmful bacteria that could occur if it were left out at room temperature. Additionally, the freezing process preserves the batter's texture and ingredients, ensuring that it remains effective for cooking or frying when thawed and reused. Freezing also helps manage the storage of leftovers effectively, allowing you to keep batter for extended periods without compromising its safety. This is particularly important in food service environments where food handling and storage practices must adhere to health regulations. Other storage options such as the countertop, refrigerator, or pantry don't provide the same level of safety or preservation for prepared batter dip. Countertop storage could lead to rapid spoilage, while refrigeration might not keep it at a low enough temperature to prevent bacterial growth. Similarly, storage in the pantry is not appropriate since it does not represent a suitable environment for perishable goods.

8. How many pieces of chicken should be packed in a snack box?

- A. 2 to 3**
- B. 1
- C. 3 to 4
- D. 4 to 5

The correct answer is that a snack box typically contains 2 to 3 pieces of chicken. Snack boxes are designed to provide a convenient portion for a quick meal or snack, and this portion size is suitable for light eating, allowing customers to enjoy the flavors without being overly filling. This option strikes a balance between satisfying hunger and offering a manageable serving size. Other options suggest either smaller or larger quantities, which may not align with the intended portion control associated with a snack box. A single piece might not provide enough variety or satisfaction, while 3 to 4 or 4 to 5 pieces would likely exceed the typical snack size, making them more suitable for a larger meal rather than a quick snack option.

9. What is the maximum holding time for marinated chicken?

- A. 48 hours
- B. 72 hours**
- C. 96 hours
- D. 24 hours

The maximum holding time for marinated chicken is 72 hours. This guideline is important to ensure food safety and quality. When chicken is marinated, it absorbs flavors and can sometimes begin to break down due to the acids or enzymes in the marinade. While allowing enough time for flavor penetration is essential, exceeding the 72-hour mark could potentially lead to changes in texture and taste that are undesirable. Additionally, from a food safety perspective, keeping marinated chicken beyond this time frame increases the risk of microbial growth, which can cause foodborne illnesses. This standard helps to balance flavor development with safety precautions, ensuring that the chicken remains tender, flavorful, and safe to eat.

10. What is the final step in the LAST method for handling customer complaints?

- A. Thank**
- B. Wrap up
- C. Report
- D. Document

The final step in the LAST method, which is designed for effectively managing customer complaints, focuses on reinforcing a positive interaction with the customer. By expressing gratitude, or saying "thank you," you acknowledge the customer's feelings and concerns, which can significantly enhance their overall experience. This step helps to confirm that the customer's input is valued and appreciated, leaving them with a more favorable impression of the business. Additionally, a sincere thank you can foster customer loyalty and encourage positive word-of-mouth, which is beneficial for the business's reputation. Recognizing the customer's effort in bringing up their complaint ensures that the interaction ends on a positive and constructive note.

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://bojanglesfield.examzify.com>

We wish you the very best on your exam journey. You've got this!

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