

BOJANGLES FIELD PRACTICE EXAM (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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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. In what ways does Bojangles engage with local communities?**
 - A. Through online surveys
 - B. Through sponsorships, donations, and participation in events
 - C. By creating mobile apps
 - D. By solely focusing on advertising
- 2. What role does local sourcing play in Bojangles' supply chain?**
 - A. It increases product costs significantly
 - B. It supports local economies and ensures ingredient quality
 - C. It eliminates the need for quality checks
 - D. It focuses solely on national suppliers
- 3. What does the 'S' in LAST refer to?**
 - A. Summarize
 - B. Secure
 - C. Solve
 - D. Support
- 4. Is it true that the temperature of fresh, raw chicken should be checked upon delivery?**
 - A. True
 - B. False
 - C. Not necessary
 - D. Only checked under certain conditions
- 5. To ensure proper texture, what size should the shortening be reduced to in premade dry ingredients?**
 - A. Quarter
 - B. Penny
 - C. Dime
 - D. Nickel

- 6. 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
- 7. What is the first step in applying to become a Bojangles franchisee?**
- A. Meeting with an existing franchisee
 - B. Submitting an application
 - C. Completing a training module
 - D. Conducting market research
- 8. In what way does Bojangles promote cultural heritage?**
- A. Through budget marketing strategies
 - B. By diversifying into non-food services
 - C. Through its menu and community involvement
 - D. By using only generic branding
- 9. Is every employee responsible for signing the SDS Hazard Communication Log Book?**
- A. True
 - B. False
 - C. Only managers
 - D. Only kitchen staff
- 10. What unique Southern tradition is celebrated at Bojangles?**
- A. Serving barbecued ribs as the main dish
 - B. The tradition of fried chicken and biscuits
 - C. Offering collard greens as a staple side
 - D. Providing all-you-can-eat buffet options

Answers

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

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Explanations

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1. In what ways does Bojangles engage with local communities?

- A. Through online surveys
- B. Through sponsorships, donations, and participation in events**
- C. By creating mobile apps
- D. By solely focusing on advertising

Bojangles actively engages with local communities primarily through sponsorships, donations, and participation in events. This approach allows the company to build strong relationships with the community by supporting local initiatives and fostering goodwill. By participating in events, Bojangles not only raises its visibility but also demonstrates a commitment to the communities in which it operates. Sponsorships provide financial support for local sports teams, festivals, and charitable causes, which helps strengthen community ties and enhances the brand's reputation. Donations to local organizations further solidify this connection by directly contributing to the betterment of those communities. This multifaceted engagement strategy goes beyond mere business interests, reflecting a genuine investment in local social and cultural dynamics.

2. What role does local sourcing play in Bojangles' supply chain?

- A. It increases product costs significantly
- B. It supports local economies and ensures ingredient quality**
- C. It eliminates the need for quality checks
- D. It focuses solely on national suppliers

Local sourcing plays a crucial role in Bojangles' supply chain by supporting local economies and ensuring ingredient quality. By sourcing ingredients from local suppliers, Bojangles can help bolster the economic stability of the communities in which they operate. This practice not only fosters relationships with local farmers and vendors but also contributes to the freshness and quality of the ingredients used in their menu items. When ingredients are sourced locally, they are typically harvested and delivered to the restaurants more quickly, resulting in fresher products that can enhance the overall dining experience for customers. Additionally, local sourcing can help reduce transportation costs and carbon footprint, further aligning with sustainability goals. This strategy also allows Bojangles to reinforce its brand identity as a community-focused company, which can resonate with customers who prioritize supporting local businesses. Overall, this approach is beneficial for both the supply chain's efficiency and the communities served.

3. What does the 'S' in LAST refer to?

- A. Summarize
- B. Secure
- C. Solve**
- D. Support

The 'S' in LAST refers to "Solve." In the context of the LAST model, which is a problem-solving framework often used in various fields, including business and project management, each letter signifies a crucial step in addressing challenges effectively. "Solve" emphasizes the importance of identifying a solution to the problem after thoroughly understanding and analyzing it. This phase is essential because it not only implies coming up with a potential fix but also entails evaluating the feasibility and effectiveness of the solution in the context of the issue at hand. By focusing on a targeted solution, individuals and teams can work towards resolving the issue efficiently while also considering various factors such as resources, time, and potential obstacles. This step often follows the initial understanding of the problem and prior explorations, guiding the team to implement the most viable solution among the options developed during the analysis. In summary, "Solve" is a critical component of the LAST framework, enabling systematic and effective problem resolution.

4. Is it true that the temperature of fresh, raw chicken should be checked upon delivery?

- A. True**
- B. False
- C. Not necessary
- D. Only checked under certain conditions

Checking the temperature of fresh, raw chicken upon delivery is an important practice in food safety. This is because raw poultry is highly susceptible to bacterial growth, including pathogens like Salmonella and Campylobacter, which can cause serious foodborne illnesses. By verifying that the temperature is within safe limits—generally at or below 40°F (4°C)—you can ensure that the chicken has been stored properly during transportation and is safe for use in cooking. This practice helps to maintain food safety standards and reduces the risk of cross-contamination or foodborne illness in the kitchen. The importance of temperature checks upon delivery extends to compliance with health regulations and food safety guidelines. Doing this regularly helps establish and maintain a culture of safety in food handling and preparation.

5. To ensure proper texture, what size should the shortening be reduced to in premade dry ingredients?

- A. Quarter
- B. Penny
- C. Dime**
- D. Nickel

To achieve the right texture in baked goods, the shortening needs to be reduced to a size similar to a dime when working with premade dry ingredients. This is crucial because the size of the fat particles in the mixture affects how they interact with the flour and other ingredients during mixing and baking. When the shortening is in smaller, dime-sized pieces, it can coat the flour particles more effectively, which helps create a tender crumb and flaky texture in the final product. Using the correct size prevents the shortening from forming large clumps, which can lead to uneven baking and undesirable textures. The noted size not only aids in achieving an ideal consistency when combining the ingredients but also contributes to proper aeration and moisture distribution, enhancing the overall quality of the baked goods. While other sizes like a quarter, penny, or nickel might not break down the fat sufficiently into the mixture, leading to different textures and outcomes in the final baked product, opting for a dime-sized reduction specifically supports the desired texture in the context of baking.

6. 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.

7. What is the first step in applying to become a Bojangles franchisee?

- A. Meeting with an existing franchisee
- B. Submitting an application**
- C. Completing a training module
- D. Conducting market research

The initial step in applying to become a Bojangles franchisee is to submit an application. This application serves as the formal introduction and expression of interest in the franchise opportunity. It typically includes details about the applicant's background, financial status, and motivation for wanting to own a franchise. Furthermore, submitting the application allows the franchisor to assess whether the candidate meets the criteria and standards set for potential franchisees, opening the door for further discussions and the possibility of moving forward in the process. While meeting with an existing franchisee, completing a training module, or conducting market research are all important aspects of running a franchise and may come later in the process, they are not the starting point for a new applicant. Engaging with current franchisees and conducting market research can provide valuable insights, but these steps typically follow the submission of an application, which is the critical first step to initiate the franchise evaluation process.

8. In what way does Bojangles promote cultural heritage?

- A. Through budget marketing strategies
- B. By diversifying into non-food services
- C. Through its menu and community involvement**
- D. By using only generic branding

Bojangles promotes cultural heritage primarily through its menu and community involvement. The company emphasizes Southern cuisine, particularly through its offerings of Cajun-seasoned chicken and buttermilk biscuits, which reflect the culinary traditions of the region. By focusing on authentic Southern flavors and recipes, Bojangles helps to celebrate and preserve the cultural identity of its roots. Additionally, Bojangles often engages with local communities by sponsoring events, participating in festivals, and supporting initiatives that embrace Southern culture. This involvement not only enhances their brand image but also strengthens community ties and showcases the company's commitment to honoring regional traditions. Other strategies, such as budget marketing or diversifying into non-food services, do not convey or celebrate the cultural heritage as effectively as the emphasis on traditional menus and community engagement. Using generic branding also lacks the specific cultural connection that Bojangles promotes through its branding and product offerings.

9. Is every employee responsible for signing the SDS Hazard Communication Log Book?

- A. True**
- B. False
- C. Only managers
- D. Only kitchen staff

Every employee is indeed responsible for signing the SDS (Safety Data Sheet) Hazard Communication Log Book, which underscores the importance of awareness regarding hazardous substances in the workplace. This practice ensures that all employees are informed about the chemicals they may encounter, promoting a safe working environment. By signing the log book, employees acknowledge their understanding of the hazards associated with these substances and the necessary safety precautions they need to follow. This collective responsibility helps reinforce a culture of safety and accountability within the organization, ensuring that all personnel, not just specific roles, are equipped with essential safety knowledge and understand their rights and responsibilities related to hazardous materials.

10. What unique Southern tradition is celebrated at Bojangles?

- A. Serving barbecued ribs as the main dish
- B. The tradition of fried chicken and biscuits**
- C. Offering collard greens as a staple side
- D. Providing all-you-can-eat buffet options

The tradition of fried chicken and biscuits is deeply rooted in Southern cuisine and culture, making it a quintessential element of meals in this region. Bojangles, as a restaurant, celebrates this tradition by offering its signature fried chicken, known for its flavorful seasoning and crispy texture, paired with freshly baked buttermilk biscuits. This combo not only reflects the Southern way of preparing and enjoying food but also embodies the hospitality and comfort associated with Southern dining. Additionally, fried chicken has a long history in the South, often featured in gatherings, celebrations, and family meals. The incorporation of biscuits adds to the experience, as they are a staple that perfectly complements the savory chicken, contributing to a sense of nostalgia and community. This focus on fried chicken and biscuits distinctly highlights the essence of Southern culinary traditions and is what sets Bojangles apart in its offerings.

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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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