

Cracker Barrel Kitchen Practice Test (Sample)

Study Guide



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SAMPLE

Questions

SAMPLE

- 1. What is the recommended oven temperature for baked potatoes?**
 - A. 350 degrees**
 - B. 375 degrees**
 - C. 400 degrees**
 - D. 425 degrees**
- 2. What is the refrigerated hold time for Cod, Trout, and Catfish fillets?**
 - A. 3 days**
 - B. 5 days**
 - C. 7 days**
 - D. 10 days**
- 3. What is the portion size for a side of fried apples?**
 - A. 3 oz.**
 - B. 4 oz.**
 - C. 5 oz.**
 - D. 6 oz.**
- 4. What is the refrigerated hold time for corn relish?**
 - A. 48 hours**
 - B. 72 hours**
 - C. 5 days**
 - D. 10 days**
- 5. Each pancake should be how many inches in diameter?**
 - A. 4 inches**
 - B. 5 inches**
 - C. 6 inches**
 - D. 7 inches**
- 6. How long should you bake a typical apple pie?**
 - A. 30 minutes**
 - B. 45 minutes**
 - C. 60 minutes**
 - D. 75 minutes**

- 7. Which items are typically included in a standard breakfast setup?**
- A. Scrambled eggs and bacon**
 - B. Pancakes and syrup**
 - C. Grits and gravy**
 - D. French toast and fruit**
- 8. What is the correct hold time for uncooked turkey breasts in refrigeration?**
- A. 2 days**
 - B. 3 days**
 - C. 4 days**
 - D. 5 days**
- 9. What is the cook time for two orders of mixed seasonal vegetables and steamed broccoli?**
- A. 1 minute 10 seconds**
 - B. 1 minute 20 seconds**
 - C. 1 minute 30 seconds**
 - D. 2 minutes**
- 10. How long should bacon pieces be microwaved for a Country Chef Salad?**
- A. 5 seconds**
 - B. 10 seconds**
 - C. 15 seconds**
 - D. 20 seconds**

Answers

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

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Explanations

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1. What is the recommended oven temperature for baked potatoes?

- A. 350 degrees**
- B. 375 degrees**
- C. 400 degrees**
- D. 425 degrees**

The recommended oven temperature for baked potatoes is 425 degrees. This temperature is optimal because it allows the outside of the potato to become crispy while ensuring that the inside cooks thoroughly and becomes fluffy and tender. At this higher temperature, the heat penetrates the potato quickly, promoting even cooking throughout. Additionally, it helps develop a deliciously crispy skin, which is often a desired texture when preparing baked potatoes. Lower temperatures, while still possible for baking potatoes, can result in a longer cooking time and may not yield that ideal combination of crispy skin and soft interior. Higher temperatures also help enhance the natural flavor of the potato by caramelizing the sugars at the surface, contributing to a more enjoyable taste and texture.

2. What is the refrigerated hold time for Cod, Trout, and Catfish fillets?

- A. 3 days**
- B. 5 days**
- C. 7 days**
- D. 10 days**

The refrigerated hold time for Cod, Trout, and Catfish fillets is established as 5 days to ensure that the fish remains fresh and safe for consumption. This guideline is based on food safety standards, which aim to minimize the risk of spoilage and foodborne illnesses. Fish is highly perishable, and proper refrigeration is critical in extending its shelf life while maintaining quality. If fish is stored beyond this 5-day period, there is an increased chance of decomposition and bacterial growth, which can compromise both its safety and flavor. It's essential for kitchen staff to adhere to this time frame to ensure that they serve high-quality food to customers and comply with health regulations.

3. What is the portion size for a side of fried apples?

- A. 3 oz.**
- B. 4 oz.**
- C. 5 oz.**
- D. 6 oz.**

The portion size for a side of fried apples is correctly stated as 5 oz. This measurement aligns with the standard serving size typically used in the kitchen to ensure consistency and accuracy in both portion control and nutritional information. It's essential for restaurant staff to be trained on these specifics to meet customer expectations and maintain the quality of their offerings. The decision to set the portion at 5 oz. likely also takes into account the balance of flavors and the overall dining experience, allowing enough serving for customers to enjoy without overwhelming the dish's intended flavor profile. Familiarity with portion sizes is crucial in maintaining efficiency in food preparation and service, enhancing both customer satisfaction and operational effectiveness.

4. What is the refrigerated hold time for corn relish?

- A. 48 hours**
- B. 72 hours**
- C. 5 days**
- D. 10 days**

The refrigerated hold time for corn relish is 72 hours. This timeframe is crucial for ensuring food safety and maintaining the quality and flavor of the product. After this period, the relish may not only lose its optimal taste and texture but could also pose a risk of spoilage. In the context of food storage, perishable items like corn relish require careful monitoring to prevent foodborne illnesses. The 72-hour guideline helps staff to efficiently manage inventory and ensure that customers receive fresh, safe dishes. Adhering to this time frame is part of standard food safety practices in commercial kitchens, where maintaining the integrity and safety of food items is paramount. Options related to longer hold times, such as five or ten days, exceed the recommended duration, allowing more potential for spoilage and safety issues. Conversely, a hold time of 48 hours would limit the product's availability, which could be disadvantageous in a high-volume kitchen setting. Thus, the most suitable answer aligns with food safety regulations and best practices in the culinary field.

5. Each pancake should be how many inches in diameter?

- A. 4 inches**
- B. 5 inches**
- C. 6 inches**
- D. 7 inches**

The correct diameter for each pancake is 6 inches. This size ensures that the pancakes are large enough to provide a satisfying serving while still being manageable for cooking and flipping. A 6-inch pancake creates a good balance between thickness and surface area, allowing for even cooking and sufficient space for toppings like butter and syrup, which are common in a breakfast setting. Additionally, this size aligns with standard serving practices in restaurants, ensuring consistency in portion sizes, which is important for customer satisfaction and operational efficiency. The other options either provide pancakes that are too small, leading to potentially less satisfactory meals, or too large, which could make cooking more difficult and could result in uneven cooking. Staying consistent with the 6-inch size helps maintain the quality and presentation that guests expect at Cracker Barrel.

6. How long should you bake a typical apple pie?

- A. 30 minutes
- B. 45 minutes**
- C. 60 minutes
- D. 75 minutes

Baking a typical apple pie generally takes about 45 minutes. This duration allows for the crust to become golden brown while ensuring that the apples inside are cooked through and tender. The filling needs sufficient time to bubble and thicken properly, which usually happens around the 30 to 45-minute mark. If the baking time were shorter, such as 30 minutes, the crust might not develop the desired texture, and the apples could remain crunchy. On the other hand, extending the baking time to 60 minutes or longer could lead to an over-baked crust that becomes dry and hard, and the filling could overcook, resulting in a mushy consistency. Therefore, 45 minutes strikes a perfect balance, leading to a deliciously baked apple pie.

7. Which items are typically included in a standard breakfast setup?

- A. Scrambled eggs and bacon
- B. Pancakes and syrup
- C. Grits and gravy**
- D. French toast and fruit

In a standard breakfast setup, items are often chosen based on their commonality in breakfast menus. Grits and gravy are quintessential components of Southern-style breakfasts, which align well with the culinary heritage of Cracker Barrel. Grits serve as a hearty base that pairs well with various proteins or gravies, while gravy is a savory sauce that can enhance flavors and textures, making it a popular choice for breakfast in the Southern United States. Pancakes and syrup, scrambled eggs and bacon, or French toast and fruit are all delicious breakfast options; however, they do not carry the same regional significance or tradition as grits and gravy do within the context of Southern cooking, which is reflected in Cracker Barrel's menu offerings. Grits and gravy stand out as a more traditional and culturally recognized combination for the breakfast meal setup.

8. What is the correct hold time for uncooked turkey breasts in refrigeration?

- A. 2 days**
- B. 3 days**
- C. 4 days**
- D. 5 days**

The correct hold time for uncooked turkey breasts in refrigeration is four days. This guideline is based on food safety practices that help prevent the growth of harmful bacteria. Refrigeration slows down bacterial growth, but it doesn't stop it completely. The four-day rule ensures that the turkey remains safe to consume without significant risk of foodborne illness. After four days, the quality and safety of the turkey may begin to decline, which is why it's important to adhere to this time frame. Following food safety recommendations helps to ensure that the food you serve is not only safe but also fresh and of good quality. Maintaining proper storage and adhering to recommended hold times are critical practices in food service environments, like those at Cracker Barrel, to protect both consumers and the establishment.

9. What is the cook time for two orders of mixed seasonal vegetables and steamed broccoli?

- A. 1 minute 10 seconds**
- B. 1 minute 20 seconds**
- C. 1 minute 30 seconds**
- D. 2 minutes**

The cook time for two orders of mixed seasonal vegetables and steamed broccoli is 1 minute 20 seconds. This duration is based on the standard preparation time for these vegetables when cooked together in a steamer or microwave, ensuring they reach the optimal temperature and texture for serving. The timing is crucial to maintaining the quality of the vegetables, such as preserving their color, texture, and nutritional value. Cooking them for the specified 1 minute 20 seconds allows for even cooking without becoming overcooked, which can lead to a loss of flavor and nutrients. Other timings, like those shorter or longer, would not adequately account for the proper cooking of the vegetables when preparing multiple orders simultaneously. Therefore, 1 minute 20 seconds is the ideal duration for achieving the best results with both mixed seasonal vegetables and steamed broccoli.

10. How long should bacon pieces be microwaved for a Country Chef Salad?

A. 5 seconds

B. 10 seconds

C. 15 seconds

D. 20 seconds

To ensure that the bacon pieces are adequately heated for a Country Chef Salad, a microwave time of approximately 10 seconds is appropriate. This duration offers just enough time for the bacon to warm up while maintaining its texture and crispness. Microwaving for too long could lead to overly crispy or burnt bacon, negatively affecting the salad's overall flavor and presentation. Shorter times, like 5 seconds, may not be sufficient to heat the bacon at all, and options such as 15 seconds and 20 seconds could compromise the quality by drying it out. Hence, 10 seconds strikes the balance between heating the bacon sufficiently without overwhelming its original qualities.