

# Demos' Cashier Practice Test (Sample)

## Study Guide



**Everything you need from our exam experts!**

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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. How do cashiers ensure security during cash handling?**

- A. Only working when the store is empty**
- B. Following established cash handling procedures**
- C. Accepting any cash amount from customers**
- D. Trusting all customer transactions**

**2. Which of the following is an ingredient in our Caesar salad?**

- A. Iceberg Lettuce**
- B. Romain Lettuce**
- C. Spinach**
- D. Kale**

**3. What must cashiers do with gift certificates?**

- A. Accept them freely**
- B. Notify the manager if there are any issues**
- C. Only allow them to be used on certain items**
- D. None of the above**

**4. What distinguishes the three P's from other menu items?**

- A. They include a dessert option**
- B. They do not come with a side**
- C. They are served only for lunch**
- D. They are larger portions**

**5. What is the polite way to answer a telephone call at Demos' Restaurant?**

- A. "Thank you for calling Demos' Restaurant, how can I assist you?"**
- B. "Hello, Demos' Restaurant, what do you want?"**
- C. "Demos' Restaurant speaking, who is this?"**
- D. "Thank you for calling Demos' Restaurant in [location], my name is [name]. How may I help you?"**

**6. What should cashiers do with expired coupons?**

- A. Accept them if the customer insists**
- B. Politely reject and inform customers of validity**
- C. Inform customers to call the company**
- D. Store them for future use**

**7. What action should a cashier take regarding the bag before checkout?**

- A. Fill it with items**
- B. Check the ticket**
- C. Ignore it until the end**
- D. Give it to the customer**

**8. How many ounces of food typically come with a standard steak entree?**

- A. 4 oz.**
- B. 6 oz.**
- C. 8 oz.**
- D. 10 oz.**

**9. What is the weight of the Fajita Steak?**

- A. 5 oz.**
- B. 6 oz.**
- C. 7 oz.**
- D. 8 oz.**

**10. What comes on the Mozzarella Cajun Chicken Sandwich?**

- A. A grilled chicken breast with barbecue sauce**
- B. A cajun grilled chicken breast, mozzarella cheese, lettuce, and pickle**
- C. A fried chicken breast with ranch dressing**
- D. A cajun fried chicken breast with onions and peppers**

## **Answers**

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

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## **Explanations**

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## 1. How do cashiers ensure security during cash handling?

- A. Only working when the store is empty
- B. Following established cash handling procedures**
- C. Accepting any cash amount from customers
- D. Trusting all customer transactions

Following established cash handling procedures is essential for cashiers to ensure security during cash handling. These procedures are designed to minimize the risk of theft, fraud, and human error. By adhering to a set of guidelines, cashiers can maintain accurate cash records, properly assess cash transactions, and manage cash drawers effectively. Established procedures often include methods for counting cash, documenting transactions, and responding to suspicious activities, all of which create a secure environment. In contrast, working only when the store is empty does not provide a practical or secure method for handling cash; it could lead to lost sales opportunities. Accepting any cash amount from customers could introduce the risk of counterfeit bills, as it lacks a verification process. Trusting all customer transactions without verification also exposes the cashier and the business to potential fraud, highlighting the importance of following strict protocols rather than relying solely on trust.

## 2. Which of the following is an ingredient in our Caesar salad?

- A. Iceberg Lettuce
- B. Romain Lettuce**
- C. Spinach
- D. Kale

The correct answer is Romain Lettuce because it is the traditional base used in Caesar salad recipes. The crunchy texture and slightly sweet flavor of romaine provide a nice contrast to the creamy Caesar dressing, enhancing the overall taste profile of the salad. While iceberg lettuce is sometimes used in salads for its crispness, it is not typically associated with Caesar salads. Spinach and kale, while nutritious, are also not standard ingredients in the classic preparation of a Caesar salad. The use of romaine guarantees that the salad maintains its authentic flavor and texture, making it the ideal choice for this dish.

### 3. What must cashiers do with gift certificates?

- A. Accept them freely
- B. Notify the manager if there are any issues**
- C. Only allow them to be used on certain items
- D. None of the above

Cashiers play a crucial role in managing gift certificates as part of their responsibilities. When there are any issues related to the use of gift certificates, such as discrepancies in value, expiration dates, or if the customer is uncertain about their validity, it is essential for the cashier to notify the manager. The manager typically has the authority to resolve such issues or provide guidance on the proper handling of these situations. This protocol ensures that any complications can be addressed appropriately, maintaining customer satisfaction and compliance with the store's policies. Accepting gift certificates without consideration for potential issues could lead to misunderstandings, financial discrepancies, or customer dissatisfaction. Thus, the correct approach for cashiers is to stay vigilant and communicate any problems to higher management, ensuring smooth operations and upholding the integrity of the transaction process.

### 4. What distinguishes the three P's from other menu items?

- A. They include a dessert option
- B. They do not come with a side**
- C. They are served only for lunch
- D. They are larger portions

The distinction of the three P's from other menu items is that they do not come with a side. This characteristic sets them apart, as many other menu options typically include sides as part of the meal presentation. The three P's are specifically designed to focus on the primary item itself rather than being served alongside additional accompaniments. This makes them unique, catering to patrons who may desire a simpler, more straightforward meal without the added elements, allowing for a more direct experience of the main dish. Other choices present different characteristics that may pertain to various menu items, but they do not accurately describe the defining feature of the three P's. For example, the inclusion of a dessert option, exclusivity to lunch service, or the sizing of portions do not relate directly to the fundamental nature of the three P's being free of sides. Understanding this distinction can enhance customer experience by clarifying what to expect when ordering these particular items.

## 5. What is the polite way to answer a telephone call at Demos' Restaurant?

- A. "Thank you for calling Demos' Restaurant, how can I assist you?"
- B. "Hello, Demos' Restaurant, what do you want?"
- C. "Demos' Restaurant speaking, who is this?"
- D. Thank you for calling Demos' Restaurant in [location], my name is [name]. How may I help you?**

The preferable response when answering a telephone call at Demos' Restaurant is to provide a polite, professional greeting that includes the name of the establishment, the location, and the caller's name, followed by an offer to assist them. This approach ensures that the caller feels welcomed and acknowledged, contributing to a positive first impression of the restaurant. Including the location of the restaurant helps clarify which branch the caller has reached, especially if Demos' Restaurant operates multiple locations. Stating one's name adds a personal touch, making the interaction more personable and approachable. The phrase "How may I help you?" reflects a willingness to assist, which is essential in customer service contexts. The other options lack certain key elements of professionalism and courtesy. By not including the location or personal name, they may not offer the same level of customer service or clarity to the caller.

## 6. What should cashiers do with expired coupons?

- A. Accept them if the customer insists
- B. Politely reject and inform customers of validity**
- C. Inform customers to call the company
- D. Store them for future use

The correct approach for cashiers regarding expired coupons is to politely reject them and inform customers of their validity. This ensures that the cashier is adhering to the store's policies and maintaining integrity in operations. Coupons typically have clearly defined expiration dates, which serve to limit their validity and encourage timely usage. By politely rejecting an expired coupon, cashiers are not only following store policy but also educating customers about the importance of using coupons within their valid period. This practice helps prevent confusion and sets clear expectations between the cashier and the customer. It is also part of providing good customer service—by delivering the rejection in a friendly manner, cashiers can help maintain a positive shopping experience, even when the situation is not ideal for the customer. In contrast, accepting expired coupons upon customer insistence could lead to inconsistencies in the store's operations and could set a precedent for customers expecting leniency on expired items. Informing customers to call the company would shift responsibility away from the cashier, making it less convenient for customers. Lastly, storing expired coupons for future use does not align with proper coupon policy management and could complicate future transactions.

**7. What action should a cashier take regarding the bag before checkout?**

- A. Fill it with items**
- B. Check the ticket**
- C. Ignore it until the end**
- D. Give it to the customer**

The correct action for a cashier to take regarding the bag before checkout is to check the ticket. This ensures that the items being scanned and placed in the bag correspond with the purchase being made by the customer. Verifying the ticket helps in confirming that all items are accounted for and priced correctly, preventing any potential errors during the transaction. This step is crucial for maintaining accuracy in the checkout process, ensuring that customers are charged the correct amount and that the cashier is aware of any specific promotions or discounts applied to the items being purchased. It is an essential part of providing good customer service and preventing discrepancies. Other actions such as filling the bag with items or ignoring it until the end do not prioritize the importance of ensuring that transactions match the purchases being made. Giving the bag to the customer might also lead to premature or incorrect packing of items before confirming the accuracy of the sales ticket.

**8. How many ounces of food typically come with a standard steak entree?**

- A. 4 oz.**
- B. 6 oz.**
- C. 8 oz.**
- D. 10 oz.**

A standard steak entrée typically comes with 8 ounces of food. This portion size is commonly recognized in restaurants as a standard serving for steak dishes, offering a satisfying amount that balances well with side dishes and overall meal presentation. Steaks that are 8 ounces are often considered the ideal size for both flavor and texture, allowing the meat to be juicy and tender while providing enough protein for a complete meal. While there are variations depending on the specific restaurant or type of steak, the 8-ounce serving size is widely accepted as a standard across many dining establishments. Smaller portions, like 4 or 6 ounces, may be more common in lighter fare or smaller plates, while larger portions, such as 10 ounces or more, can be found but are generally seen as oversized for a standard meal setting. Thus, 8 ounces strikes a balance that most diners expect when ordering a steak entrée.

## 9. What is the weight of the Fajita Steak?

- A. 5 oz.
- B. 6 oz.**
- C. 7 oz.
- D. 8 oz.

The weight of the Fajita Steak is accurately identified as 6 oz. This specific weight is commonly known in culinary settings and is often used as a standard serving size for grilled meat preparations, particularly for dishes like fajitas. Knowing the precise weight helps ensure consistency in portioning, which is essential for both quality control in food service and maintaining nutritional standards. Each option represents a different potential serving size, but in this context, 6 oz is recognized as the standard weight for a Fajita Steak, aligning with industry practices. This serves not just practical purposes in food preparation and serving but also helps in calculating nutritional information and pricing in a restaurant setting.

## 10. What comes on the Mozzarella Cajun Chicken Sandwich?

- A. A grilled chicken breast with barbecue sauce
- B. A cajun grilled chicken breast, mozzarella cheese, lettuce, and pickle**
- C. A fried chicken breast with ranch dressing
- D. A cajun fried chicken breast with onions and peppers

The Mozzarella Cajun Chicken Sandwich is characterized by its unique combination of flavors and ingredients that sets it apart from other chicken sandwich options. The key elements of the correct option include a Cajun grilled chicken breast that provides a spicy kick, mozzarella cheese that adds a creamy texture and rich flavor, along with fresh lettuce for crunch and pickles for tanginess. This combination creates a balanced and satisfying sandwich experience that highlights the Cajun seasoning of the chicken while incorporating the creaminess of the mozzarella and the freshness of the vegetables. Other options list alternative styles of chicken preparation or different condiment choices that do not align with the distinctive characteristics of the Mozzarella Cajun Chicken Sandwich.

# 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](mailto:hello@examzify.com).**

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

**<https://demoscashier.examzify.com>**

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

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