

DX SPRING MENU PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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THE FULL VERSION STUDY GUIDE

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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. Which dish includes wagyu beef bolognese?

- A. Grilled beef tenderloin with crispy redskin potatoes, broccolini and peppercorn sauce
- B. Margherita pizza with house made mozzarella and fresh basil
- C. Stonefall farms wagyu beef bolognese, Carosello casarecce, Parmigiano and fresh basil
- D. Smashed chickpea sandwich with toasted focaccia and our hand-cut fries

2. Which dish is described as butter dipped radishes with garden salt?

- A. Butter Dipped Radish (Lunch + Dinner)
- B. Oysters (Lunch + Dinner + Brunch)
- C. Ono Crudo (Lunch + Brunch + Dinner)
- D. Grilled Romaine (Lunch + Brunch + Dinner)

3. Which item is Polenta fries?

- A. Pepperoni pizza with basil and pecorino cheese
- B. Spinach and Artichoke pizza with lemony breadcrumbs
- C. White bean dip
- D. Polenta fries

4. What is the primary purpose of API versioning in the DX Spring Menu, and which versioning strategies are commonly used?

- A. To maintain backward compatibility; strategies include URL versioning (v1), header versioning, and content negotiation; deprecate older versions with a migration plan.
- B. To enforce strict security without versioning; backward compatibility is not considered.
- C. To ensure the latest features are always used, regardless of existing integrations.
- D. To hide all version differences from clients and pretend versions do not exist.

5. Which dish is Local mushrooms and smoked maple described as?

- A. Pepperoni pizza with basil and pecorino cheese
- B. Salumi and peppers pizza with local salumi, roasted red peppers, with dates and red onions
- C. Our four Cheese pizza
- D. Local mushrooms and smoked maple

- 6. Which menu item is described as Soft onion rolls with garlic butter?**
- A. Onion Rolls (Dinner)
 - B. Butter Dipped Radish (Lunch + Dinner)
 - C. Oysters (Lunch + Dinner + Brunch)
 - D. Ono Crudo (Lunch + Brunch + Dinner)
- 7. Which statement describes contract tests in API testing?**
- A. Tests that run only in production.
 - B. Tests that verify UI visuals.
 - C. Tests that only check database schema.
 - D. Tests that verify API schemas and contracts between service boundaries.
- 8. Which dessert is a banana pudding with a toasted meringue topper?**
- A. Bruleed Lemon Tart
 - B. Banana Pudding
 - C. Matcha Crepe Cake
 - D. Chocolate Cake
- 9. Which dish is Duck Benedict with kimchi hollandaise?**
- A. Brunch Bowl
 - B. Seeded Toast
 - C. Duck Benedict
 - D. Boro Bacon
- 10. What is the significance of 'Pricing Rules' in the DX Spring Menu and how would you model them?**
- A. Pricing rules define dynamic pricing for modifiers, time-based promos, or category-based discounts; model as pricingRule objects applied to items/modifiers.
 - B. Pricing rules are only cosmetic and do not affect pricing.
 - C. Pricing rules are hard-coded into the UI.
 - D. Pricing rules only apply to taxes.

Answers

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

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Explanations

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1. Which dish includes wagyu beef bolognese?

- A. Grilled beef tenderloin with crispy redskin potatoes, broccolini and peppercorn sauce
- B. Margherita pizza with house made mozzarella and fresh basil
- C. Stonefall farms wagyu beef bolognese, Carosello casarecce, Parmigiano and fresh basil**
- D. Smashed chickpea sandwich with toasted focaccia and our hand-cut fries

Identifying a wagyu beef bolognese dish means looking for a pasta plate where a ragù made with wagyu beef is paired with pasta, then finished with cheese and herbs. The listed dish fits perfectly: it features wagyu beef bolognese, a pasta (Casarecce), and finishing touches of Parmigiano and fresh basil, which together define that specific combination. The other options describe different mains—grilled beef tenderloin with potatoes, a Margherita pizza, and a chickpea sandwich—none of which include wagyu beef in a bolognese sauce or a pasta-based presentation.

2. Which dish is described as butter dipped radishes with garden salt?

- A. Butter Dipped Radish (Lunch + Dinner)**
- B. Oysters (Lunch + Dinner + Brunch)
- C. Ono Crudo (Lunch + Brunch + Dinner)
- D. Grilled Romaine (Lunch + Brunch + Dinner)

The description points to a preparation where radishes are the star and butter is used as the dipping element, finished with garden salt. The dish that matches this exactly is Butter Dipped Radish, whose name itself communicates that preparation. The other dishes center on different ingredients—Oysters are shellfish, Ono Crudo is raw fish, and Grilled Romaine is a lettuce dish—so they don't fit the description of radishes with butter and garden salt.

3. Which item is Polenta fries?

- A. Pepperoni pizza with basil and pecorino cheese
- B. Spinach and Artichoke pizza with lemony breadcrumbs
- C. White bean dip
- D. Polenta fries**

Polenta fries are fries made from polenta, which is cornmeal cooked into a thick mush and then cooled and cut into fry-shaped sticks before being fried or baked. On a menu, a dish named Polenta fries clearly refers to that cornmeal-based preparation, not to dough-based pizzas or a bean dip. The other items describe pizzas with various toppings or a bean dip, so they don't involve polenta as the base. Recognizing that polenta is a cornmeal product that can be formed into fry shapes explains why this item is the Polenta fries.

4. What is the primary purpose of API versioning in the DX Spring Menu, and which versioning strategies are commonly used?

- A. To maintain backward compatibility; strategies include URL versioning (v1), header versioning, and content negotiation; deprecate older versions with a migration plan.**
- B. To enforce strict security without versioning; backward compatibility is not considered.
- C. To ensure the latest features are always used, regardless of existing integrations.
- D. To hide all version differences from clients and pretend versions do not exist.

The main idea being tested is how API versioning helps evolve a service without breaking existing clients, and how teams manage those changes over time. The primary purpose is to preserve backward compatibility so current integrations keep working while new features or changes can be introduced in newer versions. Having a clear versioning approach also supports a structured deprecation plan, guiding clients to migrate gradually rather than forcing abrupt changes. Among the common strategies, including the version in the URL is straightforward: the version appears in the path (for example, /api/v1/...); it's easy to route, cache, and understand at a glance, though it can require having multiple code paths for different versions. Versioning through a request header moves the version indicator out of the URL and into headers, which keeps URLs tidy but can complicate caching and proxy behavior since caches often key on URLs. Content negotiation uses the media type, such as a vendor-specific type like application/vnd.company.v1+json, aligning versioning with the data format itself; this approach is flexible for clients that understand the media type but increases the complexity of client requests and server content negotiation. Options that focus solely on security without versioning, force the latest features regardless of existing integrations, or pretend versions don't exist miss the core purpose: balancing stability for current clients with the ability to evolve the API.

5. Which dish is Local mushrooms and smoked maple described as?

- A. Pepperoni pizza with basil and pecorino cheese
- B. Salumi and peppers pizza with local salumi, roasted red peppers, with dates and red onions
- C. Our four Cheese pizza
- D. Local mushrooms and smoked maple**

On a menu, a dish's name usually highlights its main ingredients. If the description is "Local mushrooms and smoked maple," the dish that matches that description exactly is the one whose name centers on those same ingredients. This makes it the best fit because the phrase signals the defining toppings of the dish. The other options describe different topping combinations—pepperoni with basil and pecorino, a salumi and peppers pizza with dates and red onions, and a four-cheese pizza. They have distinct ingredients and do not mention mushrooms or smoked maple, so they don't align with the described item.

6. Which menu item is described as Soft onion rolls with garlic butter?

- A. Onion Rolls (Dinner)**
- B. Butter Dipped Radish (Lunch + Dinner)
- C. Oysters (Lunch + Dinner + Brunch)
- D. Ono Crudo (Lunch + Brunch + Dinner)

Matching a menu description to the dish name is the key idea here. When a description says "Soft onion rolls with garlic butter," it points to a bread item that is onions in the roll and served with garlic butter. The dish that fits this description is Onion Rolls (Dinner): the name itself indicates onion rolls, and the description aligns with their typical texture and topping. The other items describe different foods—radish with butter, oysters, or raw fish—so they don't match the described rolls. The dinner label simply notes when it's available and doesn't affect which item matches the description.

7. Which statement describes contract tests in API testing?

- A. Tests that run only in production.
- B. Tests that verify UI visuals.**
- C. Tests that only check database schema.
- D. Tests that verify API schemas and contracts between service boundaries.

Contract tests in API testing focus on ensuring that the interactions between services conform to a shared contract. They verify the API schemas—the shape of requests and responses, required fields, data types, and status codes—and the agreement between provider and consumer services at their boundary. This helps teams evolve each service independently while catching mismatches early, preventing breaking changes in integration. They're not about UI visuals, not limited to production environments, and not about database schemas.

8. Which dessert is a banana pudding with a toasted meringue topper?

- A. Bruleed Lemon Tart
- B. Banana Pudding**
- C. Matcha Crepe Cake
- D. Chocolate Cake

Recognizing a banana pudding with a toasted meringue topper means looking for a dessert that combines banana pudding layers with a browned meringue on top. Banana pudding is a classic layered dessert built around vanilla pudding, sliced bananas, and wafers, and a toasted meringue topping is a common finish that provides a light, browned crust. Among the options, only this option describes that exact combination. The other desserts involve different flavors and toppings: a lemon tart with a caramelized sugar crust, a matcha crepe cake built from layered crepes with matcha cream, and a chocolate cake.

9. Which dish is Duck Benedict with kimchi hollandaise?

- A. Brunch Bowl
- B. Seeded Toast
- C. Duck Benedict**
- D. Boro Bacon

Eggs Benedict variants are identified by the name Benedict, with modifiers for the protein and sauce. A description like "Duck Benedict with kimchi hollandaise" points to the Duck Benedict as the dish, with kimchi hollandaise as the accompanying sauce. The other menu items don't reference Benedict or duck in their names, so they don't fit the description.

10. What is the significance of 'Pricing Rules' in the DX Spring Menu and how would you model them?

- A. Pricing rules define dynamic pricing for modifiers, time-based promos, or category-based discounts; model as pricingRule objects applied to items/modifiers.**
- B. Pricing rules are only cosmetic and do not affect pricing.
- C. Pricing rules are hard-coded into the UI.
- D. Pricing rules only apply to taxes.

Pricing rules enable dynamic pricing by attaching price adjustments to items or modifiers based on context such as time, category, or the chosen modifiers. In practice, you model this with discrete pricingRule objects that specify what they apply to (items, modifiers, or categories), the conditions under which they apply (time windows, promos, quantity), and the adjustment they make (percentage discount, flat amount, or a multiplier). A pricing engine evaluates all relevant rules at checkout and applies the adjustments to calculate the final price, often with a defined order or priority. This approach fits the idea of dynamic pricing for modifiers, time-based promos, or category-based discounts, and contrasts with options that imply pricing changes don't occur, are purely cosmetic, are embedded in the UI, or pertain only to taxes. For example, a rule could apply a 10% discount to all drinks after 5 PM, a category-based discount on desserts, or an upcharge of 0.50 for a specific modifier.

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://dxspringmenu.examzify.com>

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

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