

FOGO SERVER CERTIFICATION PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

**VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE**

<https://frogoserver.examzify.com>



Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.

ALL RIGHTS RESERVED.

No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.

Notice: Examzify makes every reasonable effort to obtain accurate, complete, and timely information about this product from reliable sources.

SAMPLE

Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	5
Answers	8
Explanations	10
Next Steps	15

SAMPLE

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

SAMPLE

1. What is the benefit of using SSH key-based authentication with root login disabled?

- A. It strengthens access security by using key-based authentication and disabling root login.
- B. It reduces system administration complexity.
- C. It enables password-based authentication.
- D. It ensures root login is always allowed.

2. What sauces accompany seafood items?

- A. Malagueña cocktail and butter
- B. Ketchup and horseradish
- C. Bbq sauce and butter
- D. Mustard and chimichurri

3. Which of the following lists the seven steps of service?

- A. Proper greet; Cocktails, wines, beverages, waters; Appetizers and market table; Sauces & grilled cheese; Indulgent (wagu's); Meat Services; Desert & check (bus before step 7)
- B. Proper greet; Appetizers; Market table; Desserts; Drinks; Meals; Check
- C. Greet; Drinks; Market table; Sauces; Meat; Dessert; Check
- D. Proper greet; Cocktails; Appetizers; Meat; Desserts; Check; Indulgent

4. Which Portuguese dish corresponds to Garlic Beef?

- A. Picanha Com Alho
- B. Filet Mignon
- C. Medalhoes com bacon
- D. Costela de boi

5. Which statement lists BRUNCH offerings?

- A. Parfait, waffles, omelets, pound cake, passion mimosa, Brazilian hash, Rice and beans on request, sausage
- B. Parfait, waffles, omelets, hash browns, pancakes, fruit
- C. Parfait, omelets, croissants, bacon
- D. Omelets, toast, sausages

6. Which item is featured on the Feijoada bar?

- A. candied bacon
- B. seasonal soup
- C. black bean pork stew
- D. oranges

7. Describe hot Brazilian side dishes CALIENTE.

- A. Garlic mashed potatoes with butter and chives
- B. Mashed potatoes with garlic and herbs
- C. Garlic roasted mashed potato with butter, black pepper, and chives with caramelized banana with polenta (fried corn) and Parmesan
- D. Roasted potatoes with herbs

8. Which statement best describes a block device?

- A. It is a logical volume used by the filesystem to organize files.
- B. It is the hierarchical structure of files on top of the storage device.
- C. It is the storage medium that provides raw storage data to the OS, while the filesystem presents a hierarchy on top.
- D. It is a network interface used for file transfer.

9. Which action reduces the attack surface during initial server setup?

- A. Disabling unused services.
- B. Opening all ports.
- C. Leaving root login enabled.
- D. Using password-based SSH.

10. Which English dish corresponds to Costela de boi?

- A. Ribeye
- B. Beef Short Ribs
- C. Lamb Steak
- D. Pork Sausage

Answers

SAMPLE

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

SAMPLE

Explanations

SAMPLE

1. What is the benefit of using SSH key-based authentication with root login disabled?

- A. It strengthens access security by using key-based authentication and disabling root login.
- B. It reduces system administration complexity.
- C. It enables password-based authentication.
- D. It ensures root login is always allowed.**

Using SSH keys for authentication, combined with disabling direct root login, strengthens security by layering strong, key-based verification with a restricted access path to privileged actions. SSH key authentication relies on a private key held by the user and a public key stored on the server. Access is granted only if the server can prove possession of the corresponding private key, which is far harder to brute-force than a password. When the private key is protected with a passphrase, it adds an extra hurdle for anyone who might steal the key. Disabling root login means you cannot log in as the root user over SSH at all. Instead, you authenticate as a normal user and then elevate privileges with a tool like sudo. This reduces the attack surface by removing a common target for automated attacks and credential stuffing, and it makes privileged actions more auditable because they're tied to specific user accounts and require explicit elevation. Together, these practices create a more secure access model: strong, credential-based verification that isn't easily compromised, plus a safer path to perform administrative tasks without exposing the root account directly.

2. What sauces accompany seafood items?

- A. Malagueña cocktail and butter**
- B. Ketchup and horseradish
- C. Bbq sauce and butter
- D. Mustard and chimichurri

Seafood is typically enhanced by simple, bright accompaniments that balance its delicate flavor. Melted butter provides richness and moisture, while a tangy cocktail sauce adds acidity and a hint of heat that complements seafood well. Among the options, butter paired with a cocktail-style sauce aligns with these common pairings, making it the best fit. The other choices mix sauces that aren't traditionally associated with seafood and can clash with or overwhelm its natural flavors.

3. Which of the following lists the seven steps of service?

- A. Proper greet; Cocktails, wines, beverages, waters; Appetizers and market table; Sauces & grilled cheese; Indulgent (wagu's); Meat Services; Desert & check (bus before step 7)**
- B. Proper greet; Appetizers; Market table; Desserts; Drinks; Meals; Check
- C. Greet; Drinks; Market table; Sauces; Meat; Dessert; Check
- D. Proper greet; Cocktails; Appetizers; Meat; Desserts; Check; Indulgent

The main idea here is the exact sequence used to guide guest service from greeting to departure. The best answer follows the approved flow: a proper greeting; then drinks (cocktails, wines, beverages, waters); then appetizers and the market table; then sauces and grilled cheese; then the indulgent items (Wagyu); then the meat services; and finally dessert with the check, noting that you bus before dessert. This order keeps the service rhythm logical and smooth, ensuring guests are offered the right courses at the right times and that the table is prepped for dessert. Other sequences disrupt the guest experience by moving items out of order—placing desserts before the main courses, mixing in drinks later, or omitting steps like the market table or the indulgent segment—so they don't match the standardized seven-step flow.

4. Which Portuguese dish corresponds to Garlic Beef?

- A. Picanha Com Alho
- B. Filet Mignon
- C. Medalhoes com bacon
- D. Costela de boi

Garlic beef is described in Portuguese as Picanha com alho. Here, alho means garlic and com means with, so the name literally conveys beef prepared with garlic. Picanha is a popular beef cut in Portuguese-speaking cuisines, often grilled or roasted with garlic, making this dish the natural match for Garlic Beef. The other options refer to different preparations—one is a tenderloin cut, another is medallions with bacon, and another is beef ribs—none of which center on garlic in their naming.

5. Which statement lists BRUNCH offerings?

- A. Parfait, waffles, omelets, pound cake, passion mimosa, Brazilian hash, Rice and beans on request, sausage
- B. Parfait, waffles, omelets, hash browns, pancakes, fruit
- C. Parfait, omelets, croissants, bacon
- D. Omelets, toast, sausages

BRUNCH offerings blend breakfast items with mid-morning lunch-friendly choices, giving a spread that covers both savory and sweet options. The set that includes parfait, waffles, omelets, hash browns, pancakes, and fruit best fits this idea because it provides a wide range of brunch staples: egg dishes, carb-heavy items, fruit for freshness, and a mix of breakfast and lighter lunch elements. This variety mirrors how brunch menus are typically built to please different tastes. The other options tend to be narrower or focused more on either breakfast-only items or things not commonly grouped together for brunch, making them less representative of a brunch spread.

6. Which item is featured on the Feijoada bar?

- A. candied bacon
- B. seasonal soup
- C. black bean pork stew
- D. oranges

Feijoada is a traditional Brazilian dish that centers on a hearty stew of black beans cooked with pork and sometimes sausage. Because of that, the item that would be featured on a feijoada bar is the black bean pork stew, since it represents the core dish the bar is built around. Candied bacon isn't a standard component of feijoada, seasonal soup isn't related to the feijoada theme, and while oranges are commonly served as a bright, balancing side to counter the richness, they are typically accompaniment rather than the main feature. So the best match for a feijoada bar's centerpiece is the black bean pork stew.

7. Describe hot Brazilian side dishes CALIENTE.

- A. Garlic mashed potatoes with butter and chives
- B. Mashed potatoes with garlic and herbs
- C. Garlic roasted mashed potato with butter, black pepper, ad chives with caramelized banana with polenta (fried corn) and Parmesan**
- D. Roasted potatoes with herbs

Caliente here means a hot, bold, and richly flavored side dish. The best choice delivers that warmth and complexity by starting with a garlic roasted mashed potato base—butter, garlic, pepper, and chives—then adds contrasting hot components: caramelized banana and polenta fried with Parmesan. The result is a multi-component dish that stays hot, combines savory and sweet notes, and includes textures you'd expect at a Brazilian table. The other options stay straightforwardly simple, offering only plain mashed or roasted potatoes without the same depth, warmth, or Brazilian-inspired flair.

8. Which statement best describes a block device?

- A. It is a logical volume used by the filesystem to organize files.
- B. It is the hierarchical structure of files on top of the storage device.
- C. It is the storage medium that provides raw storage data to the OS, while the filesystem presents a hierarchy on top.**
- D. It is a network interface used for file transfer.

Block devices provide raw storage data to the operating system in fixed-size blocks, forming the underlying layer that data is written to and read from. The filesystem sits on top of this layer and presents a hierarchical arrangement of files and directories to users. The statement describes this relationship directly: the storage medium serves raw data to the OS, while the filesystem builds a hierarchy on top of it. The other ideas mix in concepts that aren't the basic function of a block device—such as a logical volume (which can be a block device but isn't the fundamental definition), the filesystem's own structure (which describes how data is organized at a higher level), or a network interface (unrelated to storage blocks).

9. Which action reduces the attack surface during initial server setup?

- A. Disabling unused services.**
- B. Opening all ports.
- C. Leaving root login enabled.
- D. Using password-based SSH.

Reducing the attack surface means limiting the entry points an attacker could use to compromise the server. During initial setup, turning off services you don't actually need and closing unnecessary network endpoints removes exposure, so there are fewer potential weaknesses for an attacker to exploit. Disabling unused services is the best move because it directly lowers the number of running programs and listening ports. Fewer active services mean fewer potential vulnerabilities, less chance of misconfiguration, and less opportunity for privilege escalation. Opening all ports, leaving the root account enabled, or relying on password-based SSH all increase risk in different ways. Opening all ports blasts open many doors at once. Keeping root login available gives an easy high-privilege target. Password-based SSH is more vulnerable to credential attacks, whereas key-based authentication with proper hardening is a stronger default.

10. Which English dish corresponds to Costela de boi?

- A. Ribeye
- B. Beef Short Ribs**
- C. Lamb Steak
- D. Pork Sausage

Costela de boi literally means cow's rib, so it points to beef ribs. In English menus, the closest and most accurate match is beef short ribs, describing rib bones with meat that's typically cooked slowly to become tender. The other options don't fit because ribeye is a rib-cut steak, not ribs; lamb steak comes from a different animal; and pork sausage is pork, not beef.

SAMPLE

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://frogoserver.examzify.com>

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

SAMPLE