

JERSEY MIKES PHASE 1 PRACTICE EXAM (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. What time frame do we take steaks out of the freezer and place them in the walk-in the day prior to using?**
 - A. 12-2 pm
 - B. 2-4 pm
 - C. 4-6 pm
 - D. 10 am-12 pm
- 2. What is the primary focus of the Jersey Mike's menu offerings?**
 - A. Vegetarian and gluten-free options
 - B. Traditional American fast food items
 - C. Freshly made, high-quality submarine sandwiches
 - D. International cuisine with a fusion twist
- 3. Does Jersey Mike's offer gluten-free bread?**
 - A. No, it is not available at any locations
 - B. Yes, at many locations
 - C. Only in select states
 - D. Yes, but only upon request
- 4. What aspect of the dining experience does Jersey Mike's highlight in their marketing?**
 - A. The convenience of drive-thru service
 - B. The freshness of their ingredients
 - C. The variety of international flavors
 - D. The ambience of fine dining
- 5. How many points does a customer earn for a free giant sandwich?**
 - A. 48 points
 - B. 72 points
 - C. 144 points
 - D. 150 points

6. What is the appropriate amount of parmesan used on a parm loaf?
- A. 1/4 oz
 - B. 1/2 oz
 - C. 3/4 oz
 - D. 1 oz
7. What special designation is given to customers who regularly visit Jersey Mike's?
- A. VIP customers
 - B. Frequent diner program members
 - C. Mike's Loyalty program members
 - D. Gold card holders
8. What is the amount of rosemary added to a Parmesan loaf?
- A. 1/4 oz
 - B. 1/2 oz
 - C. 1/16 oz
 - D. 1 oz
9. What is the first step in taking a catering order?
- A. Record toppings and extras
 - B. Explain options and portion sizes
 - C. Ask how many people they are feeding
 - D. Get date and time
10. What distinguishes the "Mike's Way" from other sandwich-making methods?
- A. It uses gluten-free bread
 - B. It includes unique seasoning blends
 - C. It adds specific toppings like oil and vinegar
 - D. It uses a special grilling technique

Answers

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

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Explanations

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1. What time frame do we take steaks out of the freezer and place them in the walk-in the day prior to using?

- A. 12-2 pm
- B. 2-4 pm**
- C. 4-6 pm
- D. 10 am-12 pm

The correct time frame for taking steaks out of the freezer and placing them in the walk-in the day prior to using is 2-4 pm. This timing is important because it allows the steaks enough time to thaw safely while minimizing the risk of bacterial growth. Typically, a gradual thawing process is preferred, as it maintains the quality and safety of the meat. Placing the steaks in the walk-in during this time frame ensures that they can be fully thawed by the time they need to be prepared the next day, while also adhering to food safety standards. Other time frames may not provide sufficient time for proper thawing or could place steaks at temperatures that promote bacteria growth if thawed too late in the day. Ensuring a safe and efficient thawing process is crucial for maintaining food safety and quality in food service operations like Jersey Mike's.

2. What is the primary focus of the Jersey Mike's menu offerings?

- A. Vegetarian and gluten-free options
- B. Traditional American fast food items
- C. Freshly made, high-quality submarine sandwiches**
- D. International cuisine with a fusion twist

The primary focus of the Jersey Mike's menu offerings is on freshly made, high-quality submarine sandwiches. This emphasis on subs reflects the brand's commitment to using fresh ingredients and preparing sandwiches on site, which is central to its identity. Jersey Mike's distinguishes itself by offering a variety of cold and hot subs, with options that highlight premium meats and cheeses, as well as vegetables that are prepared daily. The brand's slogan, "A Sub Above," encapsulates the idea that their sandwiches are not just quick meals but crafted culinary experiences that prioritize quality and flavor. While vegetarian and gluten-free options, traditional American fast food items, and international cuisine may attract some customers, they do not represent the core focus of Jersey Mike's. Instead, the hallmark of the brand is its dedication to superb submarine sandwiches, which is evident in their diverse range of offerings and the high standards they uphold in preparation and ingredient selection. This focus drives their brand strategy and marketing, making it clear that subs are at the heart of what Jersey Mike's is all about.

3. Does Jersey Mike's offer gluten-free bread?

- A. No, it is not available at any locations
- B. Yes, at many locations**
- C. Only in select states
- D. Yes, but only upon request

Jersey Mike's does indeed offer gluten-free bread at many of their locations, making it accessible for customers who have gluten sensitivities or celiac disease. This option allows a wider range of customers to enjoy their sandwiches while maintaining their dietary needs. The availability of gluten-free bread can vary by location due to factors such as inventory and regional demand, but many Jersey Mike's locations do provide this option. The other options suggest limitations or possibilities that are not accurate regarding the general availability of gluten-free bread across the franchise. For example, stating that it is not available at any locations or only in select states does not reflect the practice across the majority of locations, and claiming it is only available upon request might mislead customers into thinking it's less commonly offered. Overall, the inclusion of gluten-free bread aligns with current trends in the food industry to accommodate diverse dietary preferences.

4. What aspect of the dining experience does Jersey Mike's highlight in their marketing?

- A. The convenience of drive-thru service
- B. The freshness of their ingredients**
- C. The variety of international flavors
- D. The ambience of fine dining

The focus on the freshness of ingredients is a key part of Jersey Mike's marketing strategy. This emphasis stems from the company's commitment to using high-quality, fresh ingredients in their sandwiches and other menu items. By highlighting freshness, the brand communicates to customers that they prioritize quality, which can appeal to health-conscious consumers and those who appreciate flavorful, well-prepared food. Fresh ingredients not only enhance the taste of the food but also promote the idea of a wholesome dining experience, a critical aspect that many customers value in today's market. In contrast, the other aspects mentioned, such as drive-thru convenience, international flavors, and fine dining ambience, do not align with Jersey Mike's core identity. The brand primarily focuses on sub sandwiches, and while they might offer a range of flavors, they do not emphasize diverse international cuisine or the fine dining experience. Drive-thru service is also not a characteristic feature of their locations, as they typically cater to a more traditional counter service model.

5. How many points does a customer earn for a free giant sandwich?

- A. 48 points
- B. 72 points
- C. 144 points**
- D. 150 points

A customer earns 144 points for a free giant sandwich. This is based on the loyalty program structure that typically assigns point values to menu items, and a giant sandwich represents a significant reward within that system. In this particular context, the points reflect both the cost and the value of the item purchased in terms of the rewards structure. A giant sandwich is a large offering, and rewarding customers with 144 points aligns with encouraging repeat business and customer loyalty. This point value likely derives from the program's overall design to incentivize customers by providing substantial rewards for larger purchases, thus fostering continued patronage. When discussing the other options, they may reflect different items or point values not aligning with the giant sandwich's specified reward. Understanding this structure helps customers gauge the benefits of participating in the loyalty program and the earning potential relative to their purchases.

6. What is the appropriate amount of parmesan used on a rparm loaf?

- A. 1/4 oz
- B. 1/2 oz**
- C. 3/4 oz
- D. 1 oz

The appropriate amount of parmesan used on a rparm loaf is indeed 1/2 oz. This measurement aligns with the standard serving practices established for this particular sandwich, ensuring that the flavor of the parmesan complements the other ingredients without overwhelming them. Precision in portioning is crucial in sandwich preparation as it impacts both taste and customer satisfaction. Using too little may result in a bland flavor profile, while too much can overpower the balance of the sandwich. The 1/2 oz portion strikes the right equilibrium, enhancing the overall experience of the rparm loaf.

7. What special designation is given to customers who regularly visit Jersey Mike's?

- A. VIP customers
- B. Frequent diner program members
- C. Mike's Loyalty program members**
- D. Gold card holders

The correct designation for customers who regularly visit Jersey Mike's is Mike's Loyalty program members. This program is specifically designed to reward frequent customers, offering them benefits that enhance their dining experience. Through this program, members can earn points for their purchases, which accumulate to unlock rewards, discounts, and exclusive offers. This not only encourages repeat visits but also allows customers to feel appreciated for their loyalty. While terms like 'VIP customers' or 'Gold card holders' may imply a recognition for regular customers, they do not specifically represent the structured reward system that Jersey Mike's has established with the Mike's Loyalty program. The frequent diner program members option may also sound appropriate, but it does not accurately capture the distinct branding and framework that Jersey Mike's uses to recognize and reward its loyal patrons. Therefore, Mike's Loyalty program members is the most accurate identification of dedicated customers at Jersey Mike's.

8. What is the amount of rosemary added to a Parmesan loaf?

- A. 1/4 oz
- B. 1/2 oz
- C. 1/16 oz**
- D. 1 oz

In the context of preparing a Parmesan loaf, the correct amount of rosemary added is indeed 1/16 oz. This specific measurement aligns with recipes aimed at ensuring that the flavor profile remains balanced and does not overwhelm the other ingredients in the loaf. Using a smaller amount, such as 1/16 oz, allows for a hint of rosemary aroma and flavor without dominating the dish, which is essential in culinary practices. In various recipes, particularly those focused on enhancing bread or similar baked goods, the precise measurement of herbs and spices is crucial. It determines the overall flavor outcome and maintains harmony among the various components of the dish. In the case of the Parmesan loaf, the choice of rosemary as a seasoning is meant to complement the rich, cheesy profile of the bread subtly.

9. What is the first step in taking a catering order?

- A. Record toppings and extras
- B. Explain options and portion sizes
- C. Ask how many people they are feeding**
- D. Get date and time

The correct approach of starting with asking how many people they are feeding is crucial because it sets the foundation for the catering order. Understanding the number of guests allows you to gauge the appropriate portion sizes and selections needed to adequately cater for the event. By determining the guest count first, you can also tailor the menu options based on the size of the order, ensuring that the customer feels supported in their choices. Starting with this inquiry helps in collecting essential information that influences every subsequent step in the order-taking process. For instance, if a customer mentions they are feeding a large group, you might then explain options and portion sizes that align with that number, ensuring they receive enough food. This initial question facilitates a structured order discussion, making it easier to navigate through toppings, extras, and the details of the date and time as the conversation progresses.

10. What distinguishes the "Mike's Way" from other sandwich-making methods?

- A. It uses gluten-free bread
- B. It includes unique seasoning blends
- C. It adds specific toppings like oil and vinegar
- D. It uses a special grilling technique

"Mike's Way" is distinct because it specifically enhances sandwiches with a particular combination of toppings, notably oil and vinegar, along with fresh onions, lettuce, and tomatoes. This signature method adds a flavorful kick and ensures that the sandwiches have a consistent taste that customers recognize as part of the Jersey Mike's experience. Options that mention gluten-free bread or unique seasoning blends do not accurately capture what "Mike's Way" entails, as the method primarily focuses on how the toppings are used rather than alternative bread types or seasoning. The mentioned grilling technique might improve the texture or warmth of the sandwich, but it is not a defining characteristic of "Mike's Way." Thus, the primary aspect that sets "Mike's Way" apart is the addition of oil and vinegar alongside the fresh toppings, creating a signature blend that enhances the overall flavor profile.

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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://jerseymikesphase1.examzify.com>

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

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