

Jimmy John's Proportions Practice Test (Sample)

Study Guide



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SAMPLE

Questions

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- 1. What is the brand standard for avocado on any sandwich?**
 - A. 1 full avocado**
 - B. 1 tablespoon per wheel of cheese**
 - C. 1/2 tablespoon per wheel of cheese**
 - D. 1/4 tablespoon per wheel of cheese**
- 2. What additional ingredient is included in the Hunter's Club apart from cheese and 2x beef?**
 - A. Lettuce**
 - B. Mayo**
 - C. Tomato**
 - D. All of the above**
- 3. What constitutes extra mayo?**
 - A. One heaping portion**
 - B. Two heaping portions**
 - C. One level portion**
 - D. A dash of mayo**
- 4. What is considered best practice for handing a sandwich to a customer?**
 - A. Placing it on the counter for the customer to grab**
 - B. Handing it directly to the customer without a receipt**
 - C. Wrapping it in a separate bag**
 - D. Keeping it in the display case**
- 5. Should any part of the sandwich be cut if it is not a pickle?**
 - A. Yes**
 - B. No**
 - C. Only if specified**
 - D. Only the top part**
- 6. What type of sandwich is a Billy Club?**
 - A. Sub**
 - B. Club**
 - C. Wrap**
 - D. Flatbread**

- 7. Which sandwich includes ham and dijon as ingredients?**
- A. Italian Night Club**
 - B. Billy Club**
 - C. Totally Tuna**
 - D. Vito**
- 8. Which of the following statements is true about cutting bread?**
- A. Using a straight motion is preferred**
 - B. A sawing motion is necessary**
 - C. Cutting with a butter knife is acceptable**
 - D. All types of bread require straight cuts**
- 9. What should accompany the sandwich when handed over to a customer?**
- A. A warm smile**
 - B. A paper receipt**
 - C. A bag**
 - D. A menu**
- 10. Which sandwich includes 2x vito and 2x cheese?**
- A. Italian Night Club**
 - B. The Veggie**
 - C. Peppe**
 - D. Hunter's Club**

Answers

SAMPLE

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

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Explanations

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1. What is the brand standard for avocado on any sandwich?

- A. 1 full avocado
- B. 1 tablespoon per wheel of cheese
- C. 1/2 tablespoon per wheel of cheese**
- D. 1/4 tablespoon per wheel of cheese

In the context of Jimmy John's, the brand standard for avocado claims that there should be a specific quantity used that ensures consistency in flavor and texture across all sandwiches. The correct answer of 1/2 tablespoon per wheel of cheese aligns with portion control practices aimed at maintaining a balanced taste profile and keeping food costs in check. Each avocado portion is predetermined to ensure that every sandwich receives a uniform distribution of avocado without overwhelming other ingredients. This specific measurement helps in creating sandwiches that are not only appealing and flavorful but also meets operational standards, leading to better customer satisfaction and streamlined service. Understanding these portion sizes is crucial for workers who need to adhere to brand standards while preparing sandwiches, allowing for efficient preparation as well as consistency that customers expect with each visit.

2. What additional ingredient is included in the Hunter's Club apart from cheese and 2x beef?

- A. Lettuce
- B. Mayo
- C. Tomato
- D. All of the above**

The Hunter's Club sandwich from Jimmy John's features not only cheese and 2x beef but also additional ingredients that enhance its flavor and texture. Specifically, it includes lettuce, mayo, and tomato. These components contribute to the overall freshness and balance of the sandwich, providing crunch from the lettuce, creaminess from the mayo, and juiciness from the tomato. By having all of these ingredients, the Hunter's Club offers a blend of tastes and textures that make it more satisfying and enjoyable. Each ingredient plays a role in creating a well-rounded sandwich, which is why the correct answer encompasses all of them. This combination is essential to the overall identity of the sandwich at Jimmy John's.

3. What constitutes extra mayo?

- A. One heaping portion
- B. Two heaping portions**
- C. One level portion
- D. A dash of mayo

The concept of "extra mayo" typically implies an amount that surpasses the standard serving. In the context of Jimmy John's, the term generally indicates a significant increase in the quantity of mayo beyond what is considered a standard amount for a sandwich. Choosing two heaping portions suggests a more generous application of mayo, aligning with the idea of providing an extra helping, as it visibly exceeds what is ordinarily expected. This distinction is important in culinary practices, especially in sandwich preparation, where the consistency of condiments can greatly affect the overall flavor and experience of the meal. Other options, such as one heaping portion or a level portion, do not convey the same sense of an increased quantity sufficient to classify as "extra." The option describing a dash of mayo is also too minimal to fit the criteria for being labeled as extra, as it implies a very small amount rather than a noticeable increase. Thus, two heaping portions accurately reflect the desired modification when requesting extra mayo.

4. What is considered best practice for handing a sandwich to a customer?

- A. Placing it on the counter for the customer to grab**
- B. Handing it directly to the customer without a receipt
- C. Wrapping it in a separate bag
- D. Keeping it in the display case

Placing the sandwich on the counter for the customer to grab is considered best practice, as it promotes hygiene and gives the customer the opportunity to pick up their order at their own convenience. This method minimizes direct contact, which is particularly important in food service to reduce the risk of cross-contamination. Customers appreciate having control over their order's handling as they can pick it up themselves, ensuring they feel comfortable and satisfied with the service. Moreover, this approach allows for a more organized service environment, where the customer has clear visibility of their order without the complications that can arise from direct handoffs. The other methods, while they may seem convenient in certain contexts, might introduce potential issues such as confusion over order accuracy or misunderstandings regarding any additional items or receipts.

5. Should any part of the sandwich be cut if it is not a pickle?

- A. Yes
- B. No**
- C. Only if specified
- D. Only the top part

The correct answer is that no part of the sandwich should be cut if it is not a pickle. This aligns with the standard practice at Jimmy John's, where the focus is on serving sandwiches in their entirety to maintain quality, presentation, and the intended eating experience. When a sandwich is served whole, it ensures that the ingredients remain intact and the flavors meld properly, providing a better tasting experience for the customer. Cutting the sandwich is typically reserved for specific items, like pickles, if asked for. Therefore, by adhering to this approach, it preserves the original intention of the sandwich as crafted by the staff.

6. What type of sandwich is a Billy Club?

- A. Sub
- B. Club**
- C. Wrap
- D. Flatbread

The Billy Club is classified as a club sandwich. This distinction is based on its signature ingredients and the traditional style of preparation that is characteristic of club sandwiches. Typically, a club sandwich features layers of meats, cheese, and vegetables, often arranged between multiple slices of bread, which aligns with the format of the Billy Club. In the context of Jimmy John's menu, the Billy Club contains specific ingredients that define its identity, such as premium meats such as turkey and ham, along with cheese and mayonnaise. This layering and the use of toasted bread further support its classification as a club sandwich rather than other forms like a sub, wrap, or flatbread, each of which has different composition and cultural associations. Understanding this classification helps to grasp the broader categorization of sandwiches on menus and how certain terms are used to identify specific styles that are familiar to consumers.

7. Which sandwich includes ham and dijon as ingredients?

- A. Italian Night Club
- B. Billy Club**
- C. Totally Tuna
- D. Vito

The Billy Club sandwich features ham and dijon as key ingredients, making it the correct answer. Specifically, the Billy Club is unique because it combines layers of roast beef, turkey, ham, and cheese along with dijon mustard, which contributes to its distinctive flavor. The use of ham along with dijon mustard complements the other meats and helps to create a balanced taste profile that is savory and slightly tangy. This combination is central to what makes the Billy Club a popular choice among customers. In contrast, the other options do not include both ham and dijon. The Italian Night Club typically includes salami, capicola, and other Italian meats. The Totally Tuna sandwich is primarily based on tuna salad and does not feature ham or dijon. The Vito sandwich, which is an Italian sub, includes layers of meats like genoa salami and provolone but again does not incorporate ham and dijon mustard. This distinction highlights why the Billy Club is the only correct choice when looking for a sandwich containing those specific ingredients.

8. Which of the following statements is true about cutting bread?

- A. Using a straight motion is preferred**
- B. A sawing motion is necessary**
- C. Cutting with a butter knife is acceptable**
- D. All types of bread require straight cuts**

The preferred method for cutting bread involves a sawing motion. This technique is beneficial because bread, particularly when crusty or dense, can be difficult to slice cleanly with a straight motion. A sawing motion allows for the serrated edges of the knife to grip the crust, enabling smoother cuts while maintaining the integrity of the loaf itself. When using a serrated knife, the sawing action minimizes the risk of squashing the bread, preserving its texture and shape. While a straight motion could be effective for softer breads, it may not yield the best results across all bread types, especially those with tougher crusts. Additionally, while butter knives can sometimes be used for softer breads, they are not suitable for all options, particularly those requiring a firmer slicing approach. Consequently, the answer highlights the most effective cutting technique for the majority of bread types.

9. What should accompany the sandwich when handed over to a customer?

- A. A warm smile**
- B. A paper receipt**
- C. A bag**
- D. A menu**

In the context of providing excellent customer service, a warm smile is a vital component of the interaction between an employee and a customer. This gesture not only reflects friendliness and approachability but also enhances the overall customer experience. It creates a welcoming atmosphere that can make customers feel valued and appreciated, which encourages them to return. While practical items like a paper receipt, a bag, or a menu serve important functions in the transaction process, the warm smile stands out as it conveys a personal touch that fosters a positive emotional connection. This connection can significantly influence customer satisfaction and loyalty, making it an essential part of the service that complements the physical items given to customers.

10. Which sandwich includes 2x vito and 2x cheese?

A. Italian Night Club

B. The Veggie

C. Peppe

D. Hunter's Club

The Italian Night Club sandwich prominently features both two portions of Vito and multiple cheese slices, making it the correct answer. Vito, which consists of a variety of Italian meats, along with the cheese, contributes to the distinctive flavor profile that characterizes this sandwich. The combination of these ingredients is specifically designed to create a hearty and satisfying experience that aligns with the Italian style of sandwich-making, which emphasizes richness and depth in flavor. Other sandwiches mentioned do not contain the same combination of ingredients. For example, the Veggie focuses on vegetables and does not include meats or the specific balance of Vito and cheese present in the Italian Night Club. Similarly, while the Peppe sandwich features some Italian meats, it does not specify the dual portions of Vito or cheese required by the question. Lastly, the Hunter's Club is centered around roast beef and does not incorporate the Vito cheese pairing. This makes the Italian Night Club the clear choice when looking for a sandwich with two times Vito and two times cheese.