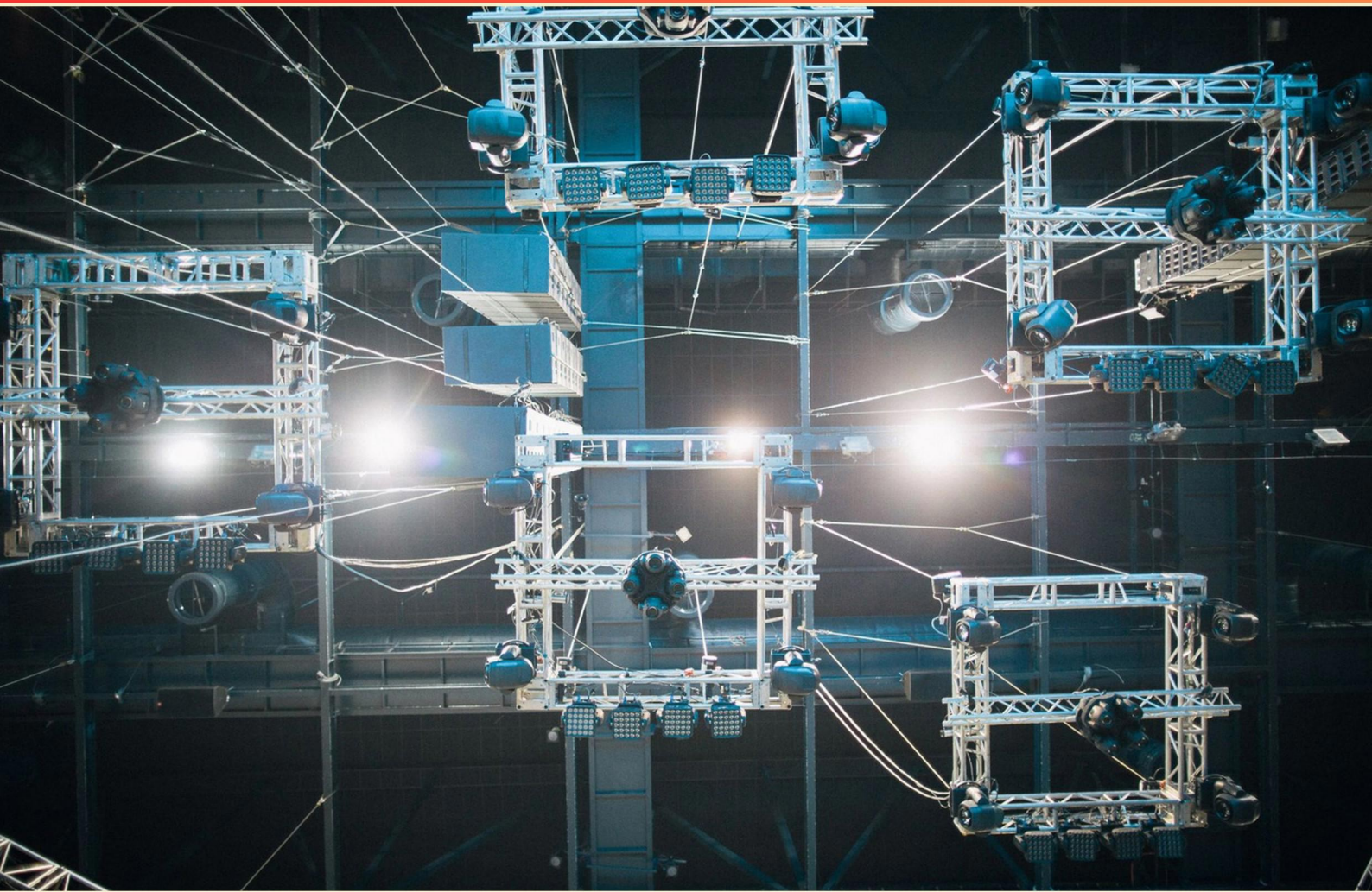


LONGHORN SERVER TRAINING PRACTICE TEST (SAMPLE)

STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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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 is the seasoning on French Fries?**
 - A. Cajun Spice
 - B. Prairie Dust
 - C. Garlic Salt
 - D. Paprika Blend
- 2. Which function does Network Policy Server centralize when used for remote access?**
 - A. Policy and accounting for remote dial-in and VPN connections.
 - B. DNS and DHCP management.
 - C. File sharing and printer management.
 - D. Email and calendar services.
- 3. Flo's Filet is described as which of the following?**
 - A. 8 oz., Filet, Bone-in
 - B. 6 oz. & 9 oz., Filet (Tenderloin), Boneless
 - C. 12 oz., Strip, Boneless
 - D. 10 oz., Ground Steak, Boneless
- 4. How many Great Steak Additions are listed?**
 - A. 2
 - B. 3
 - C. 4
 - D. 5
- 5. Which ribeye variant is recommended if you don't like bone-in steaks?**
 - A. Boneless ribeye
 - B. Bone-in Outlaw Ribeye
 - C. NY Strip
 - D. Filet Mignon
- 6. Which steak is associated with Prairie Dust seasoning?**
 - A. Renegade Sirloin
 - B. Outlaw Ribeye
 - C. T-Bone
 - D. NY Strip

7. Which method is used to prepare Crispy Brussels Sprouts?

- A. Fried crispy (not breaded), sprinkled with LH signature seasoning and tossed in a smokey honey butter
- B. Baked with parmesan
- C. Grilled with lemon
- D. Steamed with salt

8. Name the Unexpected Personal Touches to guests

- A. Offer to take a picture for them if they are trying to get a group photo
- B. All of the above
- C. Offer to bring out child's meal first
- D. Offer a to-go beverage before the guests leave

9. What are Integration Services in Hyper-V and why are they important?

- A. They are used to provide guest OS integration.
- B. They are used to provide guest-OS drivers and components for improved performance, time synchronization, heartbeat, and shutdown integration.
- C. They enable live migration.
- D. They configure virtual disks.

10. What is the standard time allocated for Lunch Entrée?

- A. 00:45
- B. 15:00
- C. 3:00
- D. 5:00

Answers

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

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Explanations

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1. What is the seasoning on French Fries?

- A. Cajun Spice
- B. Prairie Dust**
- C. Garlic Salt
- D. Paprika Blend

Prairie Dust is the seasoning used on French Fries in this context. It's presented as the restaurant's signature fry seasoning, a balanced, savory blend that adds subtle peppery and earthy notes without overpowering the potato. The other options would push into stronger, more single-note profiles (Cajun Spice with heat, Garlic Salt with garlic-forward flavor, Paprika Blend with a paprika emphasis), whereas Prairie Dust provides a distinctive, brand-aligned finish that fits the fries as trained.

2. Which function does Network Policy Server centralize when used for remote access?

- A. Policy and accounting for remote dial-in and VPN connections.**
- B. DNS and DHCP management.
- C. File sharing and printer management.
- D. Email and calendar services.

Network Policy Server is the Windows Server role that acts as a RADIUS server for remote access, so it centralizes policy enforcement and accounting for remote connections. It uses network policies to decide who can connect and under what conditions, and it logs accounting data for each session, providing a single place to manage authentication, authorization, and auditing for dial-in and VPN access. This centralized AAA capability is what makes it the proper answer. DNS/DHCP management, file sharing/printer services, and email/calendar services are handled by other server roles and applications, not NPS.

3. Flo's Filet is described as which of the following?

- A. 8 oz., Filet, Bone-in
- B. 6 oz. & 9 oz., Filet (Tenderloin), Boneless**
- C. 12 oz., Strip, Boneless
- D. 10 oz., Ground Steak, Boneless

Flo's Filet is a filet mignon-style cut from the tenderloin, prized for being very tender and lean. It's described as boneless because this cut has no bone. The bowls of Flo's Filet are offered in two small sizes: 6 ounces and 9 ounces, both labeled as Filet (Tenderloin), Boneless. The other options describe either a bone-in version, a different cut (like a strip steak), or a different product (ground steak), so they don't match Flo's Filet.

4. How many Great Steak Additions are listed?

- A. 2
- B. 3
- C. 4**
- D. 5

Count how many distinct items are listed under the Great Steak Additions. The total is found by identifying each addition explicitly described for the steak and counting them once. In this case, there are four additions listed, so the total is four. To verify, scan that section and tally each item exactly as written, making sure not to include sides or sauces unless they're clearly described as steak additions. If you see four distinct additions, you've matched the listing; counting more or fewer would mean including something that isn't listed.

5. Which ribeye variant is recommended if you don't like bone-in steaks?

- A. Boneless ribeye
- B. Bone-in Outlaw Ribeye**
- C. NY Strip
- D. Filet Mignon

If you don't like bone-in steaks, you want a ribeye that's prepared without the bone. The boneless ribeye removes the bone while preserving the ribeye's signature marbling and flavor, and it's easier to carve and eat. The bone-in Outlaw Ribeye would still include the bone, which isn't desirable for someone avoiding bones. The NY Strip and Filet Mignon are different cuts and don't offer the ribeye experience with the bone removed, so they don't fit the scenario as closely. So, for a ribeye without the bone, the boneless ribeye is the best choice.

6. Which steak is associated with Prairie Dust seasoning?

- A. Renegade Sirloin**
- B. Outlaw Ribeye
- C. T-Bone
- D. NY Strip

Prairie Dust is a bold dry rub that is specifically paired with the Renegade Sirloin, giving it a distinctive peppery, smoky crust. This seasoning is part of the identity of that cut on the menu, so the steak most closely associated with Prairie Dust is the Renegade Sirloin. The other steaks have different flavor profiles or preparations and aren't described as using Prairie Dust, so they don't carry the same signature finish.

7. Which method is used to prepare Crispy Brussels Sprouts?

- A. Fried crispy (not breaded), sprinkled with LH signature seasoning and tossed in a smokey honey butter
- B. Baked with parmesan
- C. Grilled with lemon
- D. Steamed with salt

Crispiness comes from getting high heat on the surface with enough oil to rapidly evaporate moisture and create browning. Frying the Brussels sprouts without breading does exactly that: the hot oil coats the outside, quickly browns, and forms a crackly, crisp edge while the inside stays tender. The seasoning adds bold flavor to complement the crunch, and finishing with a smoky honey butter gives a glossy, savory glaze that enhances the overall savoriness without softening the crispy exterior. Other methods can produce different textures—baking with parmesan, for example, can yield some edge crisp but cheese can alter texture and often isn't as crackly; grilling adds char but not the same level of surface crunch; steaming leaves the sprouts soft and lacks browning.

8. Name the Unexpected Personal Touches to guests

- A. Offer to take a picture for them if they are trying to get a group photo
- B. All of the above
- C. Offer to bring out child's meal first
- D. Offer a to-go beverage before the guests leave

The main idea here is recognizing small, thoughtful gestures that go beyond standard service to surprise and delight guests. Each listed action is a proactive, unobtrusive way to show care and personalize the guest experience. Taking a photo for a group helps guests capture a moment and shows you're attentive to their plans and memories. Bringing out a child's meal first acknowledges families and makes dining easier for kids and parents, which can reduce stress and improve satisfaction. Offering a to-go beverage before guests leave is a courteous send-off that leaves a positive final impression, especially for those rushing to catch a ride or continue their day. Because all of these are valid examples of unexpected personal touches, the most accurate choice is the one that encompasses them all. These gestures help create a memorable, guest-centric experience and differentiate good service from exceptional hospitality.

9. What are Integration Services in Hyper-V and why are they important?

- A. They are used to provide guest OS integration.
- B. They are used to provide guest-OS drivers and components for improved performance, time synchronization, heartbeat, and shutdown integration.
- C. They enable live migration.
- D. They configure virtual disks.

Integration Services are a set of guest-OS drivers and components that Hyper-V uses to tightly couple the host and the virtual machine. They include optimized drivers for synthetic devices, which boost performance for network and disk I/O, and essential coordination features such as time synchronization, heartbeat monitoring, and graceful shutdown integration. With these services, the guest OS stays in sync with the host, Hyper-V can detect if the VM is still alive, and it can request a clean shutdown from the host when needed. This combination of improved performance and reliable guest-host coordination is what makes Integration Services important. Live migration and configuring virtual disks are separate Hyper-V capabilities and not what Integration Services provide.

10. What is the standard time allocated for Lunch Entrée?

- A. 00:45
- B. 15:00**
- C. 3:00
- D. 5:00

Understanding the standard time for a Lunch Entrée is about keeping service fast and consistent during the lunch rush. A fifteen-minute window balances speed with quality, allowing the kitchen to plate promptly and servers to keep moving from table to table without long waits. That's why the fifteen-minute option is the best choice. The other time frames—forty-five minutes, three hours, or five hours—would slow service far too much for lunch and aren't used for delivering a single entrée.

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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://longhornservertraining.examzify.com>

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

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