

Raising Cane's Restaurant Performance Standards (RPS) Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

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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 does CAYG stand for?**
 - A. Clean as you go**
 - B. Check as you go**
 - C. Carry as you go**
 - D. Clean and you go**

- 2. On a to-go order, how should the toast be placed?**
 - A. Vertical in the box, 75% over fries and 25% over bird, sesame seeds facing right and buttered side up**
 - B. Horizontal along the top edge**
 - C. On the far left side of the box**
 - D. Under the bird**

- 3. What bakery inspired our Cane's logo?**
 - A. Wolf's Bakery**
 - B. Baker Street**
 - C. Crumbs Bakery**
 - D. Sunflower Bakery**

- 4. How long do dishes need to soak in sanitizer?**
 - A. 15 seconds**
 - B. 30 seconds**
 - C. 60 seconds**
 - D. 90 seconds**

- 5. What is the carved name on The Mothership's wood counter?**
 - A. Graves**
 - B. Todd Graves**
 - C. Cane**
 - D. Area 51**

- 6. Why is placement important?**
- A. Placement is important for consistency and to serve each product at its highest quality.**
 - B. It speeds up service.**
 - C. It reduces packaging costs.**
 - D. It improves fry texture.**
- 7. How long can toast be held?**
- A. You cannot hold toast**
 - B. Up to 5 minutes**
 - C. Up to 20 minutes**
 - D. Up to 60 minutes**
- 8. What is the purpose of the clean as you go protocol?**
- A. To ensure the prep area remains clean during service**
 - B. To speed up cooking times**
 - C. To reduce staff numbers**
 - D. To increase sales**
- 9. What does S.A.U.C.E. stand for?**
- A. Smiling, Attentive, Unique, Courteous, Enthusiastic**
 - B. Smiling, Active, Unified, Courteous, Energetic**
 - C. Speedy, Accurate, Useful, Courteous, Energetic**
 - D. Sharp, Attentive, Upbeat, Courteous, Eager**
- 10. What are some actions you can do during a table touch?**
- A. Check the quality of the customer's food; make sure customers have everything they need; clear platters/boxes once they are finished eating**
 - B. Ignore the table until they leave**
 - C. Take orders again**
 - D. Move the tables around the dining area**

Answers

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

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Explanations

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1. What does CAYG stand for?

- A. Clean as you go**
- B. Check as you go**
- C. Carry as you go**
- D. Clean and you go**

CAYG means cleaning as you go. The idea is to keep your workstation tidy by taking care of small cleaning tasks as you complete each step—wipe, sanitize, and reset surfaces right away so buildup, cross-contamination risk, and chaos don't pile up. This practice supports food safety, speed, and organization on the line, which is why the exact phrase used in Cane's training is Clean as you go. The other options describe different actions or use nonstandard wording, so they don't match the established term.

2. On a to-go order, how should the toast be placed?

- A. Vertical in the box, 75% over fries and 25% over bird, sesame seeds facing right and buttered side up**
- B. Horizontal along the top edge**
- C. On the far left side of the box**
- D. Under the bird**

The idea is to keep the toast looking neat and staying crispy during transport. Placing the toast upright in the box protects it from being crushed by the chicken and fries and helps prevent moisture from soaking in. Positioning about three-quarters of the toast over the fries with the remaining quarter over the chicken uses the fries as a barrier, helping preserve crispness while still keeping the toast visible and easy to grab. Having the buttered side facing up preserves the flavor and texture you bite into, rather than letting butter soak into the bottom or box. The sesame seeds facing a fixed direction (to the right) ensures a consistent, professional presentation for every order. Other placements—like laying the toast flat along the top edge, on the far left side, or under the bird—risk being crushed, soggy, or poorly presented, which is less appealing and can affect texture and flavor.

3. What bakery inspired our Cane's logo?

- A. Wolf's Bakery**
- B. Baker Street**
- C. Crumbs Bakery**
- D. Sunflower Bakery**

Logo origins and brand heritage are often tied to real-world local businesses that shaped the design. The Cane's logo intentionally nods to a nearby bakery, capturing the idea of simple, handcrafted quality that customers associate with a neighborhood shop. Therefore, Wolf's Bakery is the best answer because it directly represents that origin and the feeling Cane's wants to convey in its identity. This ties the visual mark to a concrete, memorable source rather than something abstract.

4. How long do dishes need to soak in sanitizer?

- A. 15 seconds
- B. 30 seconds**
- C. 60 seconds
- D. 90 seconds

Sanitizer needs time to work. The chemical must stay in contact with the surface long enough to disrupt and kill microbes. For Raising Cane's, the ideal soak time is about half a minute (roughly thirty seconds). This duration gives the sanitizer sufficient contact to disinfect effectively while keeping the workflow fast. Shorter times may not fully sanitize, while longer times don't add real benefit and can slow you down. Always ensure the sanitizer is at the proper concentration and that items stay submerged for that soak period before air-drying.

5. What is the carved name on The Mothership's wood counter?

- A. Graves**
- B. Todd Graves
- C. Cane
- D. Area 51

This question tests recall of a distinctive detail from The Mothership, the original Raising Cane's location. The carved name on the wood counter is Graves, a tribute to the founder's surname. It's not the full name Todd Graves, and it isn't the brand name Cane or the Area 51 easter egg, so Graves is the specific detail you'd notice there.

6. Why is placement important?

- A. Placement is important for consistency and to serve each product at its highest quality.**
- B. It speeds up service.
- C. It reduces packaging costs.
- D. It improves fry texture.

Placement is organizing where items are kept and picked up during service so every order goes through the same steps in the same order. When products are placed in the right spots, timing and temperature are controlled, so each item leaves hot, fresh, and presented the same way every time. This consistency is what ensures customers consistently receive a high-quality Cane's experience, no matter who is making the order. Good placement also reduces the chance of mixing up items or letting them sit too long, which helps preserve quality. While arranging the line can incidentally speed service by reducing movement, the main purpose is to maintain uniform quality and reliability for every order.

7. How long can toast be held?

- A. You cannot hold toast**
- B. Up to 5 minutes**
- C. Up to 20 minutes**
- D. Up to 60 minutes**

Toast should be served fresh; there is no holding time for toast. Once toasted, it loses crispness and warmth quickly, and trying to hold it would make it soggy or stale, hurting the customer experience. In Cane's standards, you don't hold toast—if a toast order would be delayed, re-toast or discard rather than holding it. The other time frames would degrade quality and don't align with delivering a hot, crispy product.

8. What is the purpose of the clean as you go protocol?

- A. To ensure the prep area remains clean during service**
- B. To speed up cooking times**
- C. To reduce staff numbers**
- D. To increase sales**

Keeping the prep area clean as you work is the key idea. Clean as you go means messes are wiped up, tools and surfaces are sanitized between tasks, and clutter is kept to a minimum while service is happening. This creates a safer, more organized workspace, reduces the risk of cross-contamination, and keeps everything needed for prep and cooking readily accessible. That real-time cleanliness is what the protocol is designed for, so the prep area stays clean during service. The other options aren't the primary purpose: the protocol isn't about speeding up cooking times, reducing staff, or increasing sales. It's about maintaining cleanliness and safety throughout service.

9. What does S.A.U.C.E. stand for?

- A. Smiling, Attentive, Unique, Courteous, Enthusiastic**
- B. Smiling, Active, Unified, Courteous, Energetic**
- C. Speedy, Accurate, Useful, Courteous, Energetic**
- D. Sharp, Attentive, Upbeat, Courteous, Eager**

S.A.U.C.E. is a set of guest-service behaviors used to guide how team members interact with customers. The phrase stands for Smiling, Attentive, Unique, Courteous, Enthusiastic. Each part contributes to a warm, personalized, and energized guest experience: Smiling helps set a welcoming tone; Attentive means noticing guests' needs and staying engaged; Unique emphasizes adding a personal touch rather than being robotic; Courteous covers respect and politeness; Enthusiastic shows genuine energy and passion for serving guests. This combination directly supports consistent, friendly service aligned with Cane's standards. The other options swap or alter one or more words, which changes the intended meaning (for example, replacing Unique with Unified or Energetic with Enthusiastic shifts focus away from personalization or the specific kind of energy Cane's aims for).

10. What are some actions you can do during a table touch?

- A. Check the quality of the customer's food; make sure customers have everything they need; clear platters/boxes once they are finished eating**
- B. Ignore the table until they leave**
- C. Take orders again**
- D. Move the tables around the dining area**

During a table touch, the goal is to check in with guests while they dine to ensure their needs are met and the service is smooth. The best actions are to assess the quality of the food so guests can let you know if something isn't right, confirm they have everything they need—drinks, utensils, napkins, condiments—and clear away finished platters or boxes. This keeps the table clean, shows progress, and helps catch any issues early. Ignoring the table until they leave would delay service and risk dissatisfaction. Taking orders again during a table touch isn't typically done unless the guest requests it, and moving tables around mid-meal would be disruptive and unprofessional.

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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://raisingcanesrps.examzify.com>

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

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