

RAISING CANE'S RESTAURANT PERFORMANCE STANDARDS (RPS) 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. How long can you hold fries in the bird house?**
 - A. Three minutes
 - B. Five minutes
 - C. Two minutes
 - D. Four minutes
- 2. Where should lettuce be stored to maintain freshness?**
 - A. Vertically in Board coldwell
 - B. In the pantry
 - C. On the prep table
 - D. In a metal bin
- 3. What is the carved name on The Mothership's wood counter?**
 - A. Graves
 - B. Todd Graves
 - C. Cane
 - D. Area 51
- 4. Do we roll bird at a set time frame?**
 - A. Yes
 - B. No
 - C. Only during lunch
 - D. Only on weekends
- 5. How should Raising Cane's sauce be stored and portioned?**
 - A. Frozen at -20°C for long-term storage.
 - B. Refrigerated, kept in labeled containers, aseptically portioned with clean scoops or ladles, and replaced when finished.
 - C. Stored on shelf in opaque containers.
 - D. Kept at room temperature in bulk containers.

- 6. What two jobs did Todd Graves get to raise money to open our first restaurant?**
- A. Boilermaker, and stockeye salmon fisherman
 - B. Carpenter, and electrician
 - C. Waiter, and busboy
 - D. Farmer, and landscaper
- 7. Which of the following is a valid step in Cane's steps of service?**
- A. Follow up
 - B. Make no follow-up
 - C. Skip the greeting
 - D. Ignore customer recovery
- 8. What does the term One Love refer to?**
- A. Quality Chicken Finger meals— we do one thing, and we're the best at it!
 - B. A dessert option
 - C. A daily special
 - D. A loyalty program
- 9. In what year did Cane's open?**
- A. 1996
 - B. 1994
 - C. 1998
 - D. 2000
- 10. What is recommended when communicating a shift change?**
- A. Yell across the floor.
 - B. Inform team verbally but do not confirm understanding.
 - C. Send a note to the supervisor only.
 - D. Use clear, concise handoffs, confirm understanding, and document changes for accountability.

Answers

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

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Explanations

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1. How long can you hold fries in the bird house?

- A. Three minutes**
- B. Five minutes
- C. Two minutes
- D. Four minutes

Holding time for hot fries in the Bird House is limited to keep them crisp, hot, and consistent with quality standards. The three-minute window is the maximum you should hold them; this timing preserves texture and flavor while preventing sogginess that comes from longer holds. If fries sit beyond that limit, they lose crunch and become less appealing, which is not acceptable for Cane's service expectations. Shorter holds can lead to more frequent restocks and potentially waste if demand isn't high enough, while longer holds would break the standard and harm consistency. So, serving fries within three minutes ensures a reliable, high-quality product every time.

2. Where should lettuce be stored to maintain freshness?

- A. Vertically in Board coldwell**
- B. In the pantry
- C. On the prep table
- D. In a metal bin

Lettuce stays freshest when kept cold and protected from heat, which slows spoilage and helps maintain crispness. Storing it upright in a cold well inside the refrigerated unit places it in the right temperature (around the 34–38°F range) and high humidity, while also preventing heavy items from crushing the leaves. This setup supports quick access and minimizes moisture buildup on the wrong surfaces. Pantry and prep tables aren't cold enough and can lead to wilting and quicker spoilage, and a metal bin can trap moisture or expose the produce to temperature swings and contamination.

3. 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.

4. Do we roll bird at a set time frame?

- A. Yes
- B. No**
- C. Only during lunch
- D. Only on weekends

The action should not be tied to a fixed clock. In fast-paced kitchens, you adjust production to what's happening in the moment—orders coming in, line pace, and how long items have been held. Rolling the product as needed helps keep it fresh and safe, avoids waste, and ensures you have enough on hand to meet demand. If demand spikes, you roll more; if it slows down, you roll less and maintain proper holding times and quality. Fixing it to lunch or weekends would ignore real-time flow and could lead to either overproduction or shortages.

5. How should Raising Cane's sauce be stored and portioned?

- A. Frozen at -20°C for long-term storage.
- B. Refrigerated, kept in labeled containers, aseptically portioned with clean scoops or ladles, and replaced when finished.**
- C. Stored on shelf in opaque containers.
- D. Kept at room temperature in bulk containers.

Safety and quality hinge on proper sauce storage and portioning. Keeping the sauce refrigerated slows bacterial growth and preserves flavor and texture for daily service. Labeling containers provides clear ownership and helps rotate stock so nothing sits too long. Aseptic portioning with clean scoops or ladles prevents cross-contamination and ensures consistent portions for guests. Replacing containers when finished protects the product from spoilage and keeps safety standards current. The other approaches pose real risks: freezing for long-term storage can alter texture and complicate service, while storing on a shelf or at room temperature invites unsafe bacterial growth.

6. What two jobs did Todd Graves get to raise money to open our first restaurant?

- A. Boilermaker, and sockeye salmon fisherman**
- B. Carpenter, and electrician
- C. Waiter, and busboy
- D. Farmer, and landscaper

Raising capital for a startup often comes down to willingness to do hard, well-paying work to save money quickly. In this case, two jobs were taken on to fund the first Raising Cane's: boilermaker, a skilled trade with strong wages, and sockeye salmon fisherman, which can be demanding and seasonal but can bring in substantial earnings in a short period. This combination illustrates a practical bootstrap approach—earn big in a focused period and use that money to launch the first restaurant. Other job options might be respectable, but they don't reflect the real-life path Graves took to raise the initial funds, so they aren't as fitting for this scenario.

7. Which of the following is a valid step in Cane's steps of service?

- A. Follow up**
- B. Make no follow-up
- C. Skip the greeting
- D. Ignore customer recovery

Following up with guests after their order is delivered is a key step in Cane's service. It shows you're attentive, helps verify that the order is correct, and gives a quick chance to address anything that isn't right—whether that's offering extra napkins, sauces, or refilling a drink. This moment completes the service experience and supports guest recovery if something isn't perfect. Skipping the greeting breaks the essential connection with the guest, not following up misses an important opportunity to ensure satisfaction, and ignoring customer recovery leaves problems unresolved and the experience less positive.

8. What does the term One Love refer to?

- A. Quality Chicken Finger meals— we do one thing, and we're the best at it!**
- B. A dessert option
- C. A daily special
- D. A loyalty program

One Love is about a single, clear mission: focus on quality chicken finger meals and strive to be the best at them. It signals that the brand's strength comes from doing one thing exceptionally well and letting that excellence guide everything—from recipe and prep to service and guest experience. That emphasis on a standout core product is why the option describing quality chicken finger meals and the commitment to doing one thing best fits best. The other ideas (a dessert option, a daily special, or a loyalty program) don't align with this brand focus.

9. In what year did Cane's open?

- A. 1996**
- B. 1994
- C. 1998
- D. 2000

This item is testing your knowledge of Cane's origin timeline—the year the first Raising Cane's opened. The first Cane's location began serving customers in 1996, in Baton Rouge. That opening marks the starting point of the brand's growth and the development of its consistent operating standards and training that underpin Cane's performance practices. Knowing this year helps you place all subsequent milestones and expansion in the correct historical context. The other dates don't fit because they don't match Cane's documented launch year.

10. What is recommended when communicating a shift change?

- A. Yell across the floor.
- B. Inform team verbally but do not confirm understanding.
- C. Send a note to the supervisor only.
- D. Use clear, concise handoffs, confirm understanding, and document changes for accountability.**

Clear, concise handoffs with a quick check for understanding and a written record of changes keep shift transitions smooth and accountable. When you summarize what's currently in progress, what's next, and any special instructions in a straightforward way, the incoming team knows exactly what to do and can pick up where you left off. Confirming understanding ensures the person taking over actually heard and grasps the plan, reducing miscommunications and mistakes. Documenting the changes creates a traceable record you can refer back to if questions come up or if performance questions arise later. Yelling across the floor is loud and easy to miss or misinterpret, which can cause confusion. Merely informing the team without confirming understanding leaves gaps, and sending a note to the supervisor alone excludes the oncoming team from the immediate handoff, breaking continuity.

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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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