

ZAXBY'S BACK OF HOUSE (BOH) CERTIFICATION PRACTICE EXAM (SAMPLE) STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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THE FULL VERSION STUDY GUIDE**

<https://zaxbysbackofthehouse.examzify.com>



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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 many bags of fresh bone-in wings are emptied into each wing draining kit?**
 - A. 1 bag
 - B. 2 bags
 - C. 3 bags
 - D. 4 bags
- 2. Which color cutting board should be used for cutting cooked fillets?**
 - A. Green
 - B. Blue
 - C. Tan
 - D. White
- 3. How many scoops of breeder are added to the in-use breeder tub after sifting?**
 - A. 1 scoop
 - B. 2 scoops
 - C. 3 scoops
 - D. 4 scoops
- 4. What is one effective practice to avoid slips and falls in the kitchen?**
 - A. Keeping the floor wet
 - B. Using non-slip mats
 - C. Wearing flip-flops
 - D. Ignoring spills
- 5. What is the cook time for Crinkle Fries?**
 - A. 3:30
 - B. 4:30
 - C. 5:30
 - D. 6:30

- 6. Where should dressing packets be placed for all dine-in Zalad orders?**
- A. On the side table
 - B. On the tray
 - C. In the refrigerator
 - D. With the check
- 7. What is the required handwashing duration for effective sanitation?**
- A. 5 seconds
 - B. 10 seconds
 - C. 20 seconds
 - D. 30 seconds
- 8. What is the maximum number of boneless wings that can be placed in a sauce bucket at one time?**
- A. 5
 - B. 10
 - C. 15
 - D. 20
- 9. Washed and sanitized dishes must be:**
- A. Instantly placed on the counter
 - B. Stacked in a dishwasher
 - C. Stacked on the rack to air dry
 - D. Wiped dry with a cloth
- 10. Which of the following is true about the use of colored dot stickers?**
- A. Only one sticker is allowed per case
 - B. They indicate the age of the product
 - C. They can be reused from previous batches
 - D. They must not be placed on the container itself

Answers

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

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Explanations

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1. How many bags of fresh bone-in wings are emptied into each wing draining kit?

- A. 1 bag**
- B. 2 bags
- C. 3 bags
- D. 4 bags

The correct answer is that each wing draining kit is emptied with one bag of fresh bone-in wings. This quantity is set to ensure that the wings have enough space to drain effectively without overcrowding, allowing excess moisture and oils to be removed properly. Using more than one bag at a time could hinder proper draining and affect the quality and texture of the wings, potentially leading to soggy wings. Maintaining this specific quantity also helps streamline the workflow in the kitchen, making it easier for staff to manage inventory and ensure consistent product quality.

2. Which color cutting board should be used for cutting cooked fillets?

- A. Green
- B. Blue
- C. Tan**
- D. White

The appropriate color cutting board for cutting cooked fillets is tan. In many kitchens, especially in commercial settings like Zaxby's, color-coded cutting boards are used to help prevent cross-contamination by designating specific colors for different types of food. The tan cutting board typically represents cooked meats, which includes items like cooked chicken fillets. Using a tan cutting board for cooked fillets helps ensure that any juices or remnants from raw foods do not contaminate the cooked product, adhering to food safety regulations. This color-coding system serves as a visual cue for kitchen staff, making food preparation safer and more efficient.

3. How many scoops of breeder are added to the in-use breeder tub after sifting?

- A. 1 scoop**
- B. 2 scoops
- C. 3 scoops
- D. 4 scoops

The correct answer is that 1 scoop of breeder is added to the in-use breeder tub after sifting because this procedure balances maintaining the correct ratio of breading to enhance food quality while minimizing waste. This practice ensures that there is sufficient breading available without overcrowding the breeder tub, which can lead to clumping and uneven coating on the food items. Using one scoop also aligns with standard operational procedures designed to maintain consistency in the frying process, thus promoting the optimal texture and flavor of the final product. This method helps staff efficiently replenish the breeder without creating excess waste or affecting the quality of the items being prepared. Understanding this procedure is essential for maintaining the integrity of food preparation and achieving the desired taste profile for Zaxby's menu items.

4. What is one effective practice to avoid slips and falls in the kitchen?

- A. Keeping the floor wet
- B. Using non-slip mats**
- C. Wearing flip-flops
- D. Ignoring spills

Using non-slip mats is an effective practice to avoid slips and falls in the kitchen because these mats are specifically designed to provide traction and grip on potentially slippery surfaces. In a kitchen environment, where spills are common, utilizing non-slip mats helps to create a safer walking area for employees and reduces the likelihood of accidents. The textured surface of these mats significantly enhances foot stability, especially in high-traffic areas where moisture or oil might be present. In contrast, keeping the floor wet and ignoring spills increases the risk of accidents. Wearing flip-flops does not provide the necessary foot support or grip that is essential for a working kitchen environment. Proper footwear and safety measures are critical for maintaining a safe workplace, and non-slip mats are an integral part of that strategy.

5. What is the cook time for Crinkle Fries?

- A. 3:30
- B. 4:30**
- C. 5:30
- D. 6:30

The cook time for Crinkle Fries is set at 4:30 minutes. This timing is important to ensure that the fries are cooked to the right texture and taste—crispy on the outside while remaining soft on the inside. Consistency in cook times is critical in a fast-paced kitchen to maintain quality and fulfill customer expectations. Therefore, adhering to the recommended cook time helps in achieving the best results for this menu item while also allowing kitchen staff to efficiently manage their workflow and timing for serving multiple orders.

6. Where should dressing packets be placed for all dine-in Zalad orders?

- A. On the side table
- B. On the tray**
- C. In the refrigerator
- D. With the check

Placing dressing packets on the tray for all dine-in Zalad orders is the best practice because it ensures that customers have immediate access to their dressing when they receive their meal. This approach enhances the customer experience by allowing them to customize their salad just the way they like it without having to ask for additional items after their order has been served. It emphasizes convenience and ensures that the presentation of the meal is complete. In contrast, placing packets on the side table or in the refrigerator can lead to delays, as customers would need to go out of their way to retrieve their dressings. Keeping the packets with the check is also less effective, as the meal would already be consumed or attended to by the time the check arrives, which doesn't guarantee that customers will remember to ask for their dressing. Therefore, placing the dressing packets directly on the tray supports both efficiency and customer satisfaction.

7. What is the required handwashing duration for effective sanitation?

- A. 5 seconds
- B. 10 seconds
- C. 20 seconds**
- D. 30 seconds

The required handwashing duration for effective sanitation is 20 seconds. This duration is critical because it has been shown to significantly reduce the presence of pathogens on the hands, which is essential in food handling and preparation environments. During this time, it's important to include all aspects of handwashing, such as thoroughly lathering soap and scrubbing all parts of the hands, including between the fingers and under the nails. Research indicates that washing hands for a minimum of 20 seconds effectively removes germs that can cause foodborne illnesses, thus ensuring a safer environment for both employees and customers. Shorter durations, such as 5 or 10 seconds, are generally insufficient for achieving proper sanitation, and while 30 seconds may seem more effective, it can lead to decreased compliance among employees, who might feel it's too long. Hence, 20 seconds is the balance recommended for ensuring cleanliness without leading to excessive delay in food service operations.

8. What is the maximum number of boneless wings that can be placed in a sauce bucket at one time?

- A. 5
- B. 10**
- C. 15
- D. 20

The correct answer of 10 reflects the operational standards set for the back of house procedures at Zaxby's. In a restaurant setting, especially in fast-casual dining where efficiency and speed are paramount, knowing the maximum number of boneless wings that can be placed in a sauce bucket ensures that the wings are adequately coated without overcrowding. Overloading the bucket can prevent proper mixing and could result in uneven sauce distribution, affecting both the presentation and flavor of the wings. Typically, adhering to a defined capacity, which in this case is 10, helps maintain consistent quality across servings and ensures that employees can perform their tasks quickly and effectively. Keeping this standard is crucial for maintaining customer satisfaction and operational efficiency.

9. Washed and sanitized dishes must be:

- A. Instantly placed on the counter
- B. Stacked in a dishwasher
- C. Stacked on the rack to air dry**
- D. Wiped dry with a cloth

Washed and sanitized dishes must be stacked on a rack to air dry because air drying is essential for ensuring that any remaining water is evaporated without the introduction of contaminants, which could occur if the dishes were wiped dry with a cloth or placed on a counter where they could come into contact with bacteria or other pathogens. Stacking dishes in a dishwasher or instantly placing them on a counter does not provide the same level of protection from contamination, as those methods can lead to a higher chance of recontamination after the sanitization process. Air drying also allows for proper airflow around the dishes, promoting thorough drying and ensuring that they remain safe for use. This process aligns with food safety practices that are crucial in a food service environment.

10. Which of the following is true about the use of colored dot stickers?

- A. Only one sticker is allowed per case
- B. They indicate the age of the product**
- C. They can be reused from previous batches
- D. They must not be placed on the container itself

The use of colored dot stickers serves an important purpose in food safety and inventory management. They indicate the age of the product, helping to ensure that food items are used in a first-in, first-out (FIFO) manner. This system allows staff to identify older stock that should be used before newer items, minimizing waste and reducing the risk of serving food that may no longer be safe for consumption. Using colored stickers effectively communicates important information at a glance and aids in maintaining quality. It is also vital for proper inventory rotation in a fast-paced environment like a restaurant, where efficiency and safety are paramount. Understanding the role of these stickers in tracking freshness can significantly impact the overall operations of the Back of House at Zaxby's.

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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://zaxbysbackofthehouse.examzify.com>

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

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