Biscuits Station Quiz

1. What is the proper oven temperature for baking biscuits?

2. Which is the proper way to flour the biscuit table?

3. What is the proper biscuit placement?

4. What is the hold time for trim dough?

5. How long should biscuits bake?

6. If biscuits are not done after the initial baking time they should be placed back in the oven and checked every 30 seconds until done.
   TRUETRUE  FALSEFALSE

7. How many times do you roll the dough into a loaf if no trim dough is used?
   a) Zero
   b) One
   c) Two

8. How much buttermilk is measured to make one batch of biscuits?

9. Which utensil should be used make floured circles on the biscuit table?

10. It is okay to turn up the oven an additional 15 degrees if the biscuits are not done.
    □ TRUE  □ FALSE

   Final Score = _______
# Biscuit Station Skill Evaluation

Effective Biscuit Maker skills evidenced by:

<table>
<thead>
<tr>
<th></th>
<th>Meets Standards</th>
<th>Needs To Improve</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Proper station setup.</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Operating all equipment properly.</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>Preparing biscuits to standards.</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Handling and rotating all cut biscuits in the cooler.</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td>Coordinating with other Backline Stations to provide just in time biscuit production.</td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td>Keeping work areas clean, stocked, and organized.</td>
<td></td>
</tr>
<tr>
<td>7.</td>
<td>Following all safety guidelines.</td>
<td></td>
</tr>
<tr>
<td>8.</td>
<td>Demonstrating Six Dollar Service skills.</td>
<td></td>
</tr>
</tbody>
</table>

**Final Score =**

(Passing score = 8 “Meets Standards”)

**Action Plan (for areas rated “Needs To Improve”):**

_______________________________

_______________________________

Trainer’s Comments:

_______________________________

_______________________________

**Meets Standards:** Trainee performs tasks according to Hardee’s Standards.

**Needs to Improve:** Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

Employee Name: ___________________________ Date: ___________

Employee Signature: ________________________
1. French fries are the only fried product that is salted.
   - TRUE  - FALSE

2. Draw a line to the correct hold time for each cooked product:
   - French Fries
   - Hash Rounds
   - Chicken Strips
   - Chicken Fillet
   - 30 Min
   - 10 Min
   - 10 Min
   - 30 Min

3. How long do fried products drain after cooking?
   - 5 Seconds
   - 10 Seconds
   - 30 Seconds

4. The cook time for french fries is 3 minutes.
   - TRUE  - FALSE

5. How full do you fill each fry basket with french fries before cooking?
   - Fill to this level

6. Fried side orders are properly filled, when the container is FULL.
   - TRUE  - FALSE

7. The slotted rack basket is used for frying chicken fillets.
   - TRUE  - FALSE

8. What is the proper way to salt french fries?
   a. Thoroughly and evenly using a front to back motion
   b. Thoroughly and evenly using a side to side motion
   c. Pour enough salt to cover the fries

9. It is okay to remove a basket of french fries before the cook timer beeps.
   - TRUE  - FALSE

10. When a hold timer beeps:
    a. Turn it off
    b. Turn it off and discard the product.
    c. Ignore it

   Final Score = __________
# Fry Station Skill Evaluation

Effective Fry Station skills evidenced by: | Meets Standards | Needs To Improve |
---|---|---|
1. Cooking / salting / holding all products properly. | | |
2. Portioning and packaging all fried products properly. | | |
3. Rotating and covering all products in the freezer properly. | | |
4. Rotating all prepared products on the overshelf and fry bin properly. | | |
5. Maintaining product levels to meet sales needs and monitoring hold times. | | |
6. Operating all equipment properly. | | |
7. Keeping work area clean, neat, stocked and organized. | | |
8. Following all safety guidelines. | | |

**Final Score =**

(Passing score = 8 “Meets Standards”)

Action Plan (for areas rated “Needs To Improve”): ____________________________

______________________________

______________________________

Trainer’s Comments: ____________________________

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______________________________

**Meets Standards:** Trainee performs task according to Hardee’s Standards.

**Needs to Improve:** Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

Employee Name: ____________________________ Date: __________

Employee Signature: ____________________________
1. What do you use for dicing onions?

2. What is the correct way to clean tomatoes?
   a) Rinse under cool running water
   b) Rinse under hot running water
   c) Soak in an ice bath

3. What is the maximum hold time for produce at room temperature?
   - 2 Hours
   - 4 Hours
   - 6 Hours

4. When using knives or the slicer you must wear a cut resistant glove with a single use glove over it.
   □ TRUE  □ FALSE

5. What is the proper way to cut leaf lettuce?

6. What is the maximum number of Little Thickburger patties that can be thawed on one tray (double stacked)?
   a) 24
   b) 26
   c) 28

7. What color tempering trays are used for thawing chicken breasts?
   - ORANGE
   - BLACK
   - GRAY
   - BLUE

8. Where should prepped containers of pickles be stored?
   a) Dry storage area
   b) Walk-in cooler
   c) Walk-in freezer

9. You should discard red onion rings that are smaller than...
   ○ 1"
   ○ 2"
   ○ 3"

10. Opened bags of sauces can be stored at room temp for 8 hours.
    □ TRUE  □ FALSE

Final Score = __________
# Prep Station Skill Evaluation

Effective Prep Station skills evidenced by:

<table>
<thead>
<tr>
<th></th>
<th>Meets Standards</th>
<th>Needs To Improve</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Proper station setup.</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Operating all equipment properly.</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>Prepping produce to standards.</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Handling and rotating all products in the cooler.</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td>Coordinating with other Backline Stations to provide a balanced food flow.</td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td>Keeping work areas clean, stocked, and organized.</td>
<td></td>
</tr>
<tr>
<td>7.</td>
<td>Following all safety guidelines.</td>
<td></td>
</tr>
<tr>
<td>8.</td>
<td>Demonstrating Six Dollar Service skills.</td>
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</tr>
</tbody>
</table>

**Final Score =**

(Passing score = 8 “Meets Standards”)

Action Plan (for areas rated “Needs To Improve”): 

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Trainee’s Comments:

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**Meets Standards:** Trainee performs tasks according to Hardee’s Standards.  

**Needs to Improve:** Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

Employee Name: ________________________________ Date: __________

Employee Signature: ________________________________
1. When is it acceptable to use your hands to place meat on the charbroiler?  
   a. When using 9:1 patties  
   b. When you are really busy  
   c. Never

2. When placing buns on the bun belt, crowns (tops) go on the right side and heels (bottoms) go on the left side of the belt.  
   □ TRUE  □ FALSE

3. What do you use to place char chicken patties on the charbroiler?  

4. Heated meat patties can be held for 15 minutes.  
   □ TRUE  □ FALSE

5. Draw a line to connect the meat patty to the correct placement on the belt.  
   ♦ Six Dollar Patty  ♦ 9:1 Patty  ♦ Charbroiled Chicken Breast

6. Which bun is used for Char Chicken Sandwiches?

7. When rotating buns on the bun rack, newer buns go on the top racks and older buns go on the lower racks.  
   □ TRUE  □ FALSE

8. How high do you stack 9:1 patties in the meat bin?  
   a. To the top of the bin  
   b. To the frost line  
   c. Halfway up from the bottom

9. What is the proper minimum heated temperature for Little Thickburger Patties?

10. Meat patties that are broken can still be used for sandwiches.  
    □ TRUE  □ FALSE  
    Final Score = ________
# Feeder Station Skill Evaluation

Effective Feeder Station skills evidenced by:  

<table>
<thead>
<tr>
<th>Meets Standards</th>
<th>Needs To Improve</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Listening and following the Cook’s instructions accurately.</td>
<td></td>
</tr>
<tr>
<td>2. Placing meat products and buns properly on the charbroiler.</td>
<td></td>
</tr>
<tr>
<td>3. Rotating products in meat bin, reach-in and bun rack properly.</td>
<td></td>
</tr>
<tr>
<td>4. Rotating thawed patties properly in the reach-in cooler.</td>
<td></td>
</tr>
<tr>
<td>5. Properly buttering and toasting buns.</td>
<td></td>
</tr>
<tr>
<td>6. Operating all equipment properly.</td>
<td></td>
</tr>
<tr>
<td>7. Keeping work areas clean, stocked and organized.</td>
<td></td>
</tr>
<tr>
<td>8. Following all safety guidelines.</td>
<td></td>
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</table>

**Final Score =** 

(Passing score = 8 “Meets Standards”)

**Action Plan (for areas rated “Needs To Improve”):**  

**Trainer’s Comments:**  

**Meets Standards:** Trainee performs task according to Hardee’s Standards.  

**Needs to Improve:** Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

**Employee Name:** ____________________________  **Date:** __________

**Employee Signature:** ____________________________
Cook Station Quiz

1. When assembling hamburgers and char chicken sandwiches, you place the “char marks” on the patty facing the crown (UP).
   □ TRUE □ FALSE

2. Draw a line to the correct ingredient description for a Thickburger®.
   
   - 3/8 oz. Mayonnaise
   - 2 Lettuce Leaves
   - 2 Tomato Slices
   - 4½” butter seeded Bun Crown
   - Third-pound Meat Patty
   - 1/8 oz. Mustard
   - 3/8 oz. Mayonnaise
   - 3 Red Onion Rings
   - 3 Dill Pickle Chips
   - 4½” butter seeded Bun Heel
   - 1/3 oz. Ketchup
   - 1 Slice Large American Cheese

3. Choose the correct onions for a Six Dollar Burger®.

4. What is the hold time for toasted buns?
   
   - 0 Min
   - 5 Min
   - 10 Min

5. What is used to handle cooked meat patties and char chicken?

6. It is okay to cook char chicken that has not completely thawed.
   □ TRUE □ FALSE

7. What is the proper minimum temperature of cooked 8:1 patties?
   
   - 160°F
   - 140°F
   - 165°F

8. The hold time for a completed 1/3 Pound Cheeseburger is 5 minutes.
   □ TRUE □ FALSE

9. Choose the correct method for placing bacon strips on the crown of a Bacon Cheese Thickburger®.

10. If a bun is broken or smashed, it can still be used for a burger or sandwich.
    □ TRUE □ FALSE

Final Score = ________
# Cook Station Skill Evaluation

Effective Cook Station skills evidenced by:

<table>
<thead>
<tr>
<th></th>
<th>Meets Standards</th>
<th>Needs To Improve</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Determining which hamburgers and sandwiches to prepare, quickly and accurately.</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Assembling and packaging all products properly.</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>Coordinating with other Backline Stations to complete orders and maintaining service time requirements.</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Handling and rotating all products on the overshelf, reach-in and condiment pans properly (recording hold times and product temperatures).</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td>Operating all equipment properly.</td>
<td></td>
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<tr>
<td>6.</td>
<td>Keeping work areas clean, stocked, and organized.</td>
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(Passing score = 8 “Meets Standards”)

Action Plan (for areas rated “Needs To Improve”): __________________________

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Trainer’s Comments: __________________________

__________________________

Meets Standards: Trainee performs tasks according to Hardee’s Standards.

Needs to Improve: Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

Employee Name: __________________________ Date: __________

Employee Signature: __________________________
Breakfast Grill Station Quiz

1. How many eggs (maximum) can be cooked on the breakfast grill at one time?

![Grid options: 2, 4, 6 eggs]

2. To make an omelet, how many scoops of omelet mix are added to the egg surface?

![Scoops of omelet mix]

3. Which is the proper bacon heating setup?

![Bacon heating options]

4. What is the hold time for cooked sausage in the heatwell?

![Options: 30 Mins, 60 Mins, 90 Mins]

5. What is used to remove cooked sausage from the grill?

![Utensils: spatula, tongs, hand]

6. Why do we use one side of the grill for meat products, and the other side for eggs?
   a) To maintain a consistent product
   b) To keep the meat juices out of the eggs
   c) For easier cleanup

7. What size ladle is used to portion eggs onto the grill??

![Ladle options: 1 oz, 1.5 oz, 2 oz]

8. The hold time for eggs in the heatwell is 5 minutes.
   □ TRUE □ FALSE

9. Which utensil should be used to portion margarine onto the breakfast grill?

![Utensils: brush, squeeze bottle, ladle]

10. If a piece of sausage is broken or smashed, it can still be used for gravy.
    □ TRUE □ FALSE

Final Score =
# Breakfast Grill Station Skill Evaluation

<table>
<thead>
<tr>
<th>Effective Cook Station skills evidenced by:</th>
<th>Meets Standards</th>
<th>Needs To Improve</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Determining what products to cook, and when.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Proper station setup.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Coordinating with other Backline Stations to complete orders and maintaining service time requirements.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Handling and rotating all products in the heatwell properly (recording hold times and product temperatures).</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Operating all equipment properly.</td>
<td></td>
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(Passing score = 8 “Meets Standards”)

**Action Plan (for areas rated “Needs To Improve”):**

________________________________________________

________________________________________________

**Trainer’s Comments:**

________________________________________________

________________________________________________

**Meets Standards:** Trainee performs tasks according to Hardee’s Standards.

**Needs to Improve:** Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

Employee Name: ________________________________ Date: __________

Employee Signature: ________________________________
Drive-Thru Station Quiz

1. In a 4 person deployment, who is responsible for bagging drive-thru orders?
   a) Order Taker
   b) Cashier
   c) Centerpost

2. If there are 3 cars in drive-thru, where do you place the receipt for the first car?

3. If your restaurant does not have an operating Order Confirmation Board, what should you do?
   a) Confirm the order at the window
   b) Work somewhere else in the restaurant
   c) Repeat the entire order back

4. Working the Drive-Thru Station is similar to working the Cashier Station.
   □ TRUE □ FALSE

5. How should you respond if a Guest isn’t ready to order?
   Stare at them  Wait Patiendly  Yell for the MIC

6. What is an example of suggestive selling?
   a) Asking the Guest if they want extra onions
   b) Asking the Guest if they want a small drink
   c) Asking the Guest if they would like a combo

7. When using a headset, where is the battery placed?
   a) On your head  b) Around your waist  c) On your wrist

8. When should the Guest receive their drink and straw?
   a) During the payment transaction
   b) After the payment transaction
   c) After receiving their food

9. It is okay for the Manager-in-Charge to work out of your cash drawer while you are on break.
   □ TRUE □ FALSE

10. You are notified a Guest is at the speaker by:
    a) Looking out the window  b) The Manager in Charge  c) A tone in the headset

Final Score = __________
## Drive-Thru Skill Evaluation

<table>
<thead>
<tr>
<th>Effective Drive-Thru Station skills evidenced by:</th>
<th>Meets Standards</th>
<th>Needs To Improve</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Guest immediately greeted at the menu board.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Entered orders correctly.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Following current scripting.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Preparing drinks before Guest arrives at the drive-thru window.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Following cash handling procedures correctly.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Providing Six Dollar Service to every Guest, every time.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Keeping work area clean, neat, stocked and organized.</td>
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<td>8. Following all safety guidelines.</td>
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<td></td>
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**Final Score =**

(Passing score = 8 “Meets Standards”)

**Action Plan (for areas rated “Needs To Improve”):**


**Trainer’s Comments:**


**Meets Standards:** Trainee performs task according to Hardee’s Standards.

**Needs to Improve:** Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

Employee Name: ___________________________ Date: ___________

Employee Signature: ___________________________
Dining Room Station Quiz

1. Which contains all the items to properly setup a Guest table?
   a) 
   b) 
   c) 
   d) 

2. Why do we ask Guests to fill out comment cards?
   a) We want to see if they are paying attention
   b) It makes us look like we are on our game
   c) It tells them their opinion really matters

3. Which is an example of pre-bussing a table?
   - Refilling drinks
   - Asking the Guest to fill out a comment card
   - Removing trash

4. Our goal is to deliver the Guests order within 10 minutes.
   □ TRUE □ FALSE

5. What is Six Dollar Service?
   a) A new cookie that costs $6
   b) Asking the Guest if they are hungry
   c) A high level of Guest Service

6. What is the proper way to greet a Guest?
   😄 😊 😎 😢

7. Which is a required step in table service?
   a) Ask the Guests name
   b) Tell the Guest your name
   c) Offer a comment card

8. Always clean the door glass before cleaning the beverage bar.
   □ TRUE □ FALSE

9. When delivering an order, if a Guest requests ketchup, you should...
   - Give them 2 packets
   - Direct them to the beverage bar
   - Ask “How many would you like?”

10. How often should you check on a Guest during their meal?
    a) It is not necessary
    b) At least once
    c) As often as possible

Final Score = __________
# Dining Room Skill Evaluation

Effective Dining Room skills evidenced by:

<table>
<thead>
<tr>
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<th>Meets Standards</th>
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</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Appearance meets Hardee’s standards.</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Not touching food items with hands</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>Following proper table scripting.</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Maintaining Guest areas.</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td>Understanding Guest Recovery.</td>
<td></td>
</tr>
<tr>
<td>6.</td>
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<td>7.</td>
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<td>8.</td>
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**Final Score =**

(Passing score = 8 “Meets Standards”)

**Action Plan (for areas rated “Needs To Improve”):**  
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**Trainer’s Comments:** ________________________________

______________________________

______________________________

**Meets Standards:** Trainee performs task according to Hardee’s Standards.  
**Needs to Improve:** Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

Employee Name: ________________________________ Date: _______

Employee Signature: ________________________________
Cashier Station Quiz

1. What do we consider a “complete meal” during scripting?
   a) Burger and fries  b) Burger, fries, and a drink  c) Burger, fries, a drink, and a cookie

2. When should you offer a promotional item?
   a) During the greeting  b) During the order taking process  c) After giving the total

3. Which of the following is not an acceptable form of payment?
   Cash  Credit  Personal Check  Travelers Check

4. Which is Cashier #1?

5. What is an example of suggestive selling?
   a) Asking the Guest if they want extra onions  b) Asking the Guest if they want a small drink  c) Asking the Guest if they would like a combo

6. What is the proper way to greet a Guest?

7. If a Guest orders Lunch To-Go, what direction do you provide?
   a) We will call your order number out as soon as it is ready.
   b) We will bring your order out as soon as it is ready.
   c) We will start making your food now!

8. When a Guest hands you cash, immediately insert it into the drawer.
   ☐ TRUE  ☐ FALSE

9. Which of the following is a “forbidden phrase”?
   “Will that complete your order?”  “Is that all?”  “How many ketchup packets would you like?”

10. What do you do if you need to delete an order?
    Enter your employee number into the keypad  Call the Manager-In-Charge  Press DELETE

Final Score = ________
Cashier Skill Evaluation

Effective Cashier skills evidenced by:

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</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Greets Guest immediately.</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Keys orders correctly.</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>Following current scripting.</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Following cash handling procedures correctly.</td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td>Providing direction and thanking the Guest.</td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td>Providing Six Dollar Service to every Guest, every time.</td>
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Action Plan (for areas rated “Needs To Improve”):

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Trainer’s Comments:

______________________________

______________________________

**Meets Standards:** Trainee performs task according to Hardee’s Standards.

**Needs to Improve:** Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

Employee Name: ___________________________ Date: ____________

Employee Signature: ___________________________
Red Burrito® Station Quiz

1. List the 5 steps to good TASTE:
   T
   A
   S
   T
   E

2. When making a burrito, where should the beans be placed?

   ![Diagram showing bean placement options]

3. All burritos are collar wrapped.
   [ ] TRUE  [ ] FALSE

4. What is the proper minimum temperature of a heated bag of chicken?

   ![Temperature options]

5. The Merlin timer is only used for leftover holding.
   [ ] TRUE  [ ] FALSE

6. Approximately how many chips are in a combo?
   a) 5-8  b) 8-10  c) 10-12

   ![Chip images]

7. How long are tortillas heated on the clam-shell grill?
   5 Secs.  10 Secs.  15 Secs.

8. Which two entrees are not micro waved?
   a) Dry Burrito and Super Nachos
   b) Dry Burrito and Wet Burrito
   c) Taco and Super Nachos

9. What is the proper dine-in combo setup?

   ![Combo setup options]

10. When leftovers are reheated they must reach a minimum internal temperature of 165°F.
    [ ] TRUE  [ ] FALSE
# Red Burrito Station Skill Evaluation

<table>
<thead>
<tr>
<th>Effective Station skills evidenced by:</th>
<th>Meets Standards</th>
<th>Needs To Improve</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Determining what products to cook, and when.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Proper station setup.</td>
<td></td>
<td></td>
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<tr>
<td>3. Coordinating with other Backline Stations to complete orders and maintaining service time requirements.</td>
<td></td>
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<tr>
<td>4. Handling and rotating all products in the heatwell properly (recording hold times and product temperatures).</td>
<td></td>
<td></td>
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<tr>
<td>5. Operating all equipment properly.</td>
<td></td>
<td></td>
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<tr>
<td>6. Keeping work areas clean, stocked, and organized.</td>
<td></td>
<td></td>
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<tr>
<td>7. Following all safety guidelines.</td>
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<td></td>
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<tr>
<td>8. Demonstrating Six Dollar Service skills.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Final Score =**

(Passing score = 8 “Meets Standards”)

Action Plan (for areas rated “Needs To Improve”): __________________________

__________________________________________

Trainer’s Comments: _______________________________________________________

__________________________________________

**Meets Standards:** Trainee performs tasks according to Hardee’s Standards.

**Needs to Improve:** Trainee needs further work/practice/instruction to bring performance to Hardee’s Standards.

Employee Name: ___________________________ Date: __________

Employee Signature: ____________________________________________