**COOKING TEST: PRODUCTION ASSISTANT**

1. Set up kitchen as you would at the start of your shift.
2. Small dice an onion. (Save the waste.)
3. Prepare celery sticks yielding 1 pound of finished product. (Save the waste.) Determine how much Celery is needed to yield 66 pounds of finished product.
4. Prepare carrots into coins yielding 1 pound of finished product. (Save the waste.) Determine how much Carrot is needed to yield 112 pounds of finished product.
5. Place all finished items in white fish tubs as you would for a pack out. Assume the food will be served at [school name] on [date].
6. Please be sure to ask any questions you may have, i.e., location of utensils.
7. You have 30 minutes to complete all tasks and clean up as you would at the end of your shift.