



## Burrito Express Cooking Quiz

Employee Name: \_\_\_\_\_

Date: \_\_\_\_\_

Multiple Choice (Circle the correct answer)

**1. What are the 3 C's of cooking at Burrito Express? Explain what is the most important! And why.**

- A. Clean, Calm, Careful
  - B. Correct, Clean, Quick
  - C. Cooked, Crisp, Controlled
  - D. Creative, Clean, Cold
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**2. How often should you stir the eggs while cooking in the pan? And why?**

- A. Every 30 seconds
  - B. Every 5 seconds
  - C. Every 15 seconds
  - D. Never
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**3. Circle all the ingredients that goes In the pan while cooking breakfast burritos.**

Red chili

Chorizo  
Ham  
Shredded beef  
Potaotes  
Cilantro  
Rice  
Chicken  
Steak  
Tomatoes  
Onions  
Jalapenos  
D.Green chili  
Machaca chili  
Lettuce

**4. What size pan is used for cooking 3 breakfast burritos?**

- A. Small
- B. Medium
- C. Large
- D. Extra Large

**5. When are tortillas warmed during the cooking process? Explain why net to your answer**

- A. After eggs are fully cooked
- B. Before eggs are placed in pan

- C. When eggs are 80% done
- D. At the end, after burrito is rolled

**6. Which of the following cannot be added to the eggs after they have been fully cooked?**

- A. bacon
- B. Chorizo
- C. Green chili
- D. Ham

**7. What should you do if you're falling behind on tickets during a busy shift? And explain why?**

- A. Work faster
- B. Ignore new tickets
- C. Ask for help
- D. Wait until you catch up

**8. Which items must be added after the breakfast burrito is placed on the tortilla?**

- A. Onions and tomatoes
- B. Green chili, red chili, and beans
- C. Ham and steak
- D. Shredded beef and chorizo

**9. What is the maximum number of different tickets you should combine at once? And explain why?**

- A. 2
- B. 4

C. 6

D. 8

**10. Which ticket type has the highest priority when organizing the board?**

A. DoorDash

B. Online Pickup

C. In-House Orders

D. Uber Eats

**11. What's the correct cooking order for items on the same ticket?**

A. Tacos, cheese crisp, burritos, sides

B. Cheese crisp, breakfast burritos, rolled tacos, lunch burritos, tacos, sides

C. Breakfast burritos, tacos, lunch burritos, sides

D. Rolled tacos, cheese crisp, lunch burritos, breakfast burritos, sides

Short Answer

**12. Explain why organizing the ticket board is important.**

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**13. Explain how do you get steak to be added to a burrito or to a pan? Select the best image that describes this. And explain why.**







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**15. How is the only way we cook our eggs?**

- a) over easy
- b) well done
- c) sunny side up
- d) boiled

**16. Explain why We cant add chorizo or Potatoes after the eggs are cooked?**

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**17. If a customer adds Guac or Sour cream how much do we add?**

- a) 4oz
- b) 2oz
- c) squirt
- d.) a level spoon

**18. when adding extra items how much do we add. Please connect with the correct answers.**

Bacon	4oz
Cheese	1
Veggies	2oz
Potatoes	2oz
Extra egg	2 strips
Meat	4oz

**18. take a look at the image and explain how would you work the following tickets.**

**ORDER: 060  
TO GO**

10-Jun-2025 10:11:51A

Sent: 10:12:24A

**Server: Jackie**

- 1 Green Chili (G)  
Enchilada Style Green
- 1 Cheese Crisp
- 1 Red Salsa

**Customer Info**

Name:  
lance due

Phone:  
4803994311

Clover ID: VMF269MFZ79PW

**ORDER: 061  
TO GO**

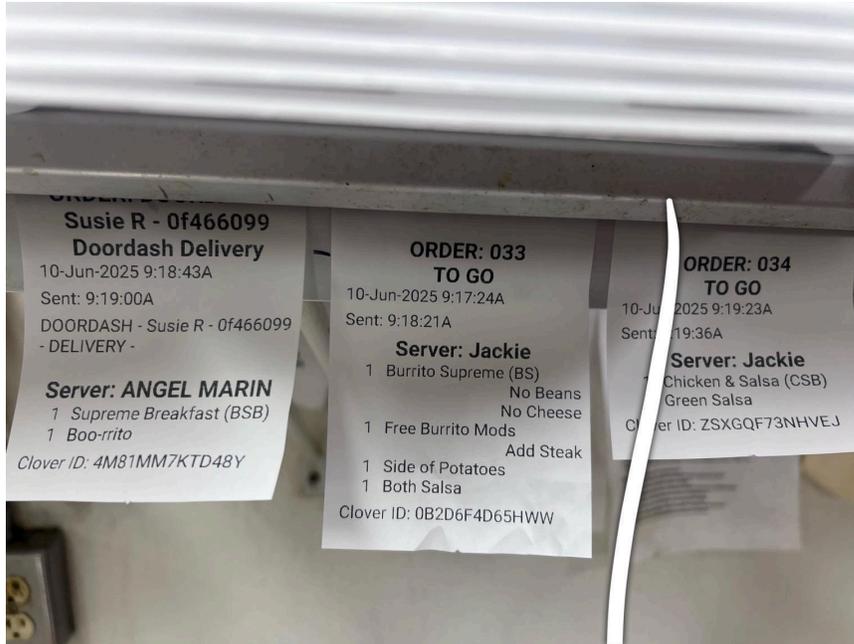
10-Jun-2025 10:13:33A

Sent: 10:15:01A

**Server: Jackie**

- 1 Steak & Egg (STE)  
Add Cheese
- 1 Burrito Supreme (BS)  
Chicken
- 1 Potato & Eggs (PE)
- 1 Both Salsa

Clover ID: 2FEK98SE5YF8M



### 19.order the prep of the pan (1-5)

- ( ) Put the fryer pan on the burner
- ( ) Turn the burner on high
- ( ) Place a ring of oil around the outer edge of the pan.
- ( ) Wait for the oil to get hot before adding any ingredients
- ( ) thoroughly spray PAM throughout the inside of the pan

**20. PAN SIZES AND CAPACITY. Connect with the correct answer.**

Small pan ( ) B 1-2 burritos

Medium pan ( ) A 3-6 burritos

Large pan ( ) C. 7-10 burritos

**21. connect with the correct answer**

1- 2 breakfast burritos: ( ) 2 med pans (5 in one and 4 in the other)

3 breakfast burritos: ( ) 1 medium pan

4 breakfast burritos: ( ) evenly into large pans.

5 breakfast burritos: ( ) 2 small pan (Faster) or 1 med pan.

6 breakfast burritos: ( ) 2 med. pans (4/3 faster) or 1 Large. pan

7 breakfast burritos: ( ) 2 med pans (3/3 faster) or 1 Medium pan

8 breakfast burritos ( ) 2 med pans (5 in each) or 1 large pan

9 breakfast burrito ( ) 1 SMALL PAN

10 breakfast burritos: ( ) 2 med pans (faster) or 1 large pan

breakfast burrito between 11 and 14 ( ) 2 L pans with even distribution of eggs/ingredients

breakfast burrito orders of 15 or more ( ) 1 small pan and 1 med. pan (3/2 faster) or 1 med. pan

[Image]

**24. Based on the image below, identify the doneness of each tortilla (top to bottom):**

**A) Under cooked**

**B) Perfect**

**C) Burned**



**22. What is the standard of our bacon:**

- a) 2 strips "Crumbles"
- b) 2 strips "flexible"
- c) 2 strips crispy

