

Written Test for Shul Mashgiach Certification

Name: _____

E-Mail: _____

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Please circle the letter of correct answer, and X the letter that is "No-Way"

Note: There may be more than one correct answer.

Session 1

1. When looking for an authoritative insect cleaning/ checking policy for vegetables, what is the most reliable source for accurate policy?

(a) Teshuvos of Gedolim from Europe. (b) Current Teshuvos from Eretz Yisroel. (c) Wikipedia: Bug Infestation. (d) online guidebooks on recognized kashrus organization sites. (e) Whatever you did when you were growing up.

2. If a person is using "Naturally Raised" eggs and finds blood in an egg already mixed into other eggs, what should they do? What if the blood was found in a mixture of regular store bought eggs which were raised without possibility of fertilization?

(a) Both cases: take out the blood and proceed. (b) Both cases: Throw out entire egg mixture. (c) ask Sheila if might have been fertilized; ignore blood if couldn't have been fertilized (It is nullified anyway). (d) ask Sheila if might have been fertilized; remove blood spot and then proceed if couldn't have been fertilized.

3. If one purchased and stored certified flour or pasta and then found bugs in it 6 months later, the best recourse is...

(a) Call up the kashrus agency and accuse them of fraud. (b) put the product in the freezer to kill the bugs. (c) discard product and for the future: Consider freezing that type of product for 4 days to kill the microscopic eggs. (d) Remove whatever bugs are noticeable, and use the product because any bugs that are left were microscopic when you purchased it.

4. Why do canned fruits and vegetables require kashrus certification?

(a) because during canning they are placed in a retort with water that cooked other products (possibly non-kosher). (b) because kosher certified fruits and vegetables are cheaper. (c) they don't require certification. (d) Because they might be from Eretz Yisroel and may not have been tithed. (e) for safety reasons.

5. Halachicly speaking: Who is qualified to be a Mashgiach?

(a) A person who respects Jewish tradition. (b) A person who is an observant Jew even when it is inconvenient. (c) Someone who you know would never cheat or lie. (d) Someone well liked by the congregation. (e) Anyone who keeps kosher in their home.

6. Historically speaking: What was the original concern which caused the need for Cholov Yisroel?

(a) The milk might have non-kosher milk mixed in to preserve it. (b) The milk might come from dead animals that were not slaughtered properly. (c) The milk was pasteurized in meat vessels. (d) It enabled the Jewish communities to add a tax to food that would fund Jewish education. (e) The Czar didn't want the Jews buying milk in the regular marketplace.

7. The CRC Kashrus Certification list is useful...

(a) to know the addresses of Rabbis throughout the world. (b) to know which restaurant hashgachos you can rely on nationwide. (c) To know which meats can be used without question. (d) To verify kashrus endorsement on company type products, but not for restaurants or meat production.

Session 2

8. A mashgiach should make sure to...

(a) seek out the highest ranking person in the kitchen and criticize them. (b) engage kitchen staff and Balei Simcha in conversation to develop rapport. (c) open kitchen personally, and lock up afterwards. (d) Sign in on sign-in sheet. (e) Check all ingredients.

9. The Shul policy for opening containers on Shabbos is...

(a) very complex, and not worth learning. (b) Everything should be opened before Shabbos, including bottles of soda, juice, and the bags of cups and napkins. (c) single serving juice boxes may be opened on shabbos. (d) If we forgot to open a product a sheila should be asked. (e) everything may be opened on Shabbos.

10. The reason that many hashgachos require that the mashgiach should light all fires, including sternos on already cooked foods is because...

(a) we want to create a habit that a Jew lights the fire, so we will not have Bishul Akum on raw food. (b) we don't trust staff with lighters. (c) it makes sure that the mashgiach is there at the time the cooking begins. (d) most people aren't proficient in knowing what foods are fit for a king's table. (e) we want to make it easier on the staff.

11. In order for food in the fridge to be put up to warm on Shabbos morning...

(a) the food MUST be room temperature before putting on heat. (b) the food must be dry, and fully cooked. (c) The heat source and adjustment controls must be covered, (d) food may only be put on a pot that is on the heat source, but not on the blech itself. (e) it must be within 1 hour of the meal.

12. Shul policy regarding crockpots is...

(a) an improvised blech of tin foil should be placed on heating source and protrude beyond cooking area. (b) no insert crockpots may be used. (c) no flatbed cookers may be used. (d) food should be fully cooked before shabbos. (e) one may not take chulent while the pot is on the heating source.

13. In order to take a pot off the heat source and then return it to the blech...

(a) one must sing Maoz Tzur while moving the pot. (b) one must have intent to return it. (c) one should not leave go of the pot. (d) the food must have been totally cooked. (e) the food must not be a liquid.

14. In order to avoid having to clean a caked-up dirty chulent pot after shabbos, one may...

(a) wash it on shabbos. (b) forbid the use of chulent in Jewish homes. (c) throw the chulent pot out each week. (d) place the dirty pot in the sink, such that people washing their hands will cause water to fill the pot and soften the residue. (e) simply use it dirty week after week.

15. According to shul policy, any preparation for Motzoei Shabbos events (even by non-Jewish workers) may not begin as shabbos concludes until after...

(a) 50 minutes after sunset. (b) 72 hours after sunset. (c) shkiya. (d) havdalah. (e) mincha.

Session 3

16. What must be done to use a shul meat oven for dairy?

(a) ensure oven is clean. (b) blowtorch oven inch by inch. (c) only consider inserting non-drip type foods, and only after entirely double wrapped. (d) it can't be done. (e) get a big Rabbi to bless the oven.

17. May milchik and fleishig foods be stored on the same shelf in the same fridge?

(a) preferably not. (b) only if they are in closed containers. (c) never. (d) if it is for less than 1 hour. (e) if you check the shelf for spillage before and after.

18. What process can be implemented to allow leftover parve items at a fleishig meal (such as bread or cake) to be used at a dairy meal?

(a) scream loudly at everyone at event not to touch food with dirty hands. (b) keep the bread that was at the table with meat separate from bread of the event that never made it to the table. (c) serve cake after fleishig food and utensils have been removed from the table. (d) microwave food to sterilize it, after meal. (e) just throw it out.

19. Kitchen utensils should be color coded dairy, meat, and parve, well enough so that...

(a) even someone new to the shul kitchen can easily figure out which utensils, counters, and potholders to use. (b) only the best mashgichim can remember the secrets of the colors and the exceptions. (c) children can cook in the kitchen when their parents are davening.

20. What level of separation should there be between fish and meat?

(a) none. (b) not served together. (c) preferably not cooked in same pots, even if clean. (d) fish may never be served on meat plates, even if clean. (e) cannot be cooked open on same stovetop if there is a concern of splashing, just like separating milk and meat.

21. What is the Star-K position on hard cheese, such as Parmesan, aged for 6 months?

(a) one must stand up in reverence for aged cheese. (b) one must wait 6 hours before eating meat even if the cheese was melted. (c) one must wait 6 hours before eating meat unless it was melted. (d) one may not eat it with other dairy dishes. (e) it is like any other dairy dish.

Session 4

22. What is Nat bar Nat?

(a) a second generation fruit fly prevalent in European produce. (b) a nursery rhyme with no meaning at all. (c) a way for you to cook food in a fleishig pot for use at a milchig meal. (d) leftover, parve food, that absorbed taste of fleishig or milchig from a pot when it was more than 24 hours from its last use. (e) leftover, parve food, that absorbed taste of fleishig or milchig from a pot when it was less than 24 hours from its last use.

23. What does DE stand for in a kashrus setting?

(a) made on dairy equipment, and should not be eaten with meat. (b) product was produced in Delaware and is verified insect free. (c) refers to very hard candy that can cause a dental emergency. (d) means that the mashgiach passed a recognized drivers ed course, and can drive after 9:00pm. (e) some agencies maintain that it may be mistaken, and should be rechecked every 3 months.

24. In what way does a davar charif (sharp food) change the rules of Nat bar Nat?

(a) it kills the insects. (b) Nat bar Nat never liked to play by the rules. (c) The sharp food activates the secondary taste and causes the food to become real fleishig or milchig. (d) if it is just a bit spicy but still quite edible, it doesn't change the rules.

25. From a Kashrus perspective: If one cuts a sharp/spicy food with a milchig knife...

(a) one may experience teary eyes. (b) the sharp/spicy food becomes milchig even if it wasn't used for milchig in 24 hours. (c) the sharp/spicy food becomes milchig only if it was used for milchig within 24 hours. (d) the sharp/spicy food becomes milchig even if the knife was never used with milchig, but was merely designated as milchig.

26. A magnifying glass is useful in checking for insects...

(a) to discover microscopic bugs that no one knew existed. (b) to burn the bugs away by use of sunlight. (c) to differentiate between specks of dirt and bugs.

Please mail completed test to Rabbi Rhine at 10604 Woodsdale Drive, Silver Sping, MD 20901

Thank you for your participation!