

## Follow 2 Worksheet

### *Burgers, Pizzas, Pasta, and Draft Beers*

1. What alternate options do we have for the burger patty?

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2. Where do we get our local grass-fed beef patty from?

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3. What comes on the Bacon BBQ Burger?

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4. What questions should you ask when someone orders a burger?

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5. What sides can be substituted for French Fries?

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6. What type of dough do we carry for our pizzas?

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7. What comes on the Thai Chicken Pizza?

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8. If a guest orders a small tossed salad and a Mozzarella Pizza, what questions will you ask?

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9. Which of our pizzas are considered a 'Specialty Pizza' when doing a pizza & salad combination?

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10. Where is our pasta from?

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11. What kinds of Gluten Free pasta can we offer to our guests?

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12. What vegetables are in the Mediterranean Vegan Ravioli?

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13. What is in the Lobster Mac & Cheese?

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14. What items are automatically served in our Cheese Tortellini and Fettuccini Alfredo?

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15. What are the significant differences between the Cheese Tortellini and Fettuccini Alfredo?

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16. How many draft beers does your restaurant have? \_\_\_\_\_

17. What sizes of draft beers can be offered to a guest?

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18. Please list ten draft beers your restaurant carries.

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19. What beers would you recommend if your guest was looking for a hoppy beer?

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20. What beer can you recommend if your customer was looking for a local brew?

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