Question 1

Events in history have impacted the foodservice industry in several ways. Discuss how the 1848 Gold Rush, Prohibition, the Great Depression, World Wars I and II, and the 1904 St. Louis Worlds' Fair have had an effect on foodservice operations.

Answer: https://biology-forums.com/index.php?topic=465066

Question 2

In the hierarchy of solid waste management recommendations, source reduction is top priority.

A) True

B) False

Answer: https://biology-forums.com/index.php?topic=465350

Question 3

Whole parsley-buttered potatoes have been suggested as a menu item. The following products are available.

Item Pack Price Comment

Individual Quick Frozen (IQF)

whole, peeled potatoes 6/5# boxes per case \$29.98/cs

Fresh, small potatoes 50# bag \$11.60/bag Yield = 81%

Whole, peeled, canned potatoes 6/#10 cans per case \$16.15/cs Drained weight

74 ounces/can

Calculate the cost of 1 pound edible product for each item. In addition to cost, what factors would you consider in selecting a potato product for this

Answer: https://biology-forums.com/index.php?topic=465233

Question 4

Which of the following principles suggests that no organizational member should report to more than one supervisor?

- A) specialization
- B) unity of command
- C) span of control
- D) scalar principle

Answer: https://biology-forums.com/index.php?topic=465358

Question 5

Demographics refer to the statistical data related to customer characteristics such as sex, age, and income.

A) True

B) False

Answer: https://biology-forums.com/index.php?topic=465485

Question 6

Compare and contrast the concepts of work design and work simplification. Give an example of each.

Answer: https://biology-forums.com/index.php?topic=465455

Question 7

The correct order of development in strategic management is:

- A) analysis, goals and objectives, strategy
- B) written plan, strategy, implementation
- C) written plan, framework, success
- D) vision, mission, written plan

Answer: https://biology-forums.com/index.php?topic=465359

Question 8

The art of negotiation in the purchasing function is a communication skill that:

- A) is used only by those in small foodservice operations
- B) is not necessary given the formal nature of purchasing
- C) requires an innate ability
- D) can be learned and acquired over time

Answer: https://biology-forums.com/index.php?topic=465216

Question 9

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The term "equifinality" means that there is more than one way to achieve desired goals.

A) True

B) False

Answer: https://biology-forums.com/index.php?topic=465089

Question 10

The Wagner Act, Taft-Hartley Act, and Landrum-Griffin Acts provided the foundation for the rules and regulation of:

- A) labor relations
- B) nutrition labeling
- C) food processing
- D) interstate food transport

Answer: https://biology-forums.com/index.php?topic=465425

Question 11

To ensure that the FIFO system is followed, which of the following should be required of food products in dry storage?

- A) store all food items in alphabetical order by type
- B) store new deliveries in back of old
- C) date all canned foods
- D) store all food items 6" off the floor

Answer: https://biology-forums.com/index.php?topic=465239

Question 12

The temperature danger zone, as defined by the federal government is:

- A) 45 to 135 degrees
- B) 41 to 135 degrees
- C) 41 to 150 degrees
- D) 40 to 140 degrees

Answer: https://biology-forums.com/index.php?topic=465103

Question 13

Which of the following would result in reducing communication channel noise?

- A) using more nonverbal communication methods, especially body language
- B) providing more frequent and specific feedback
- C) processing more information through the system
- D) increasing the use of jargon

Answer: https://biology-forums.com/index.php?topic=465405

Question 14

A foodservice organization is considered a closed system.

- A) True
- B) False

Answer: https://biology-forums.com/index.php?topic=465087

Question 15

After first preparing a prospectus, the next step in the planning procedure is to:

- A) consider the desired architectural features
- B) organize a planning team
- C) make a menu analysis
- D) conduct a feasibility study

Answer: https://biology-forums.com/index.php?topic=465293

Question 16

Which of the following is the best tool for communicating daily production needs to the production staff?

- A) production sheets
- B) a written memo
- C) the census report
- D) standardized recipes

Answer: https://biology-forums.com/index.php?topic=465259

Question 17

Using the following information, calculate the monthly net profit.

Sales for the month: \$73,904
Food and labor costs: 70% of sales
Rent and Insurance: \$1500/month

Supplies: \$2217/month Other overhead: \$3791/month

A) \$22,171 B) \$7508 C) \$51,733 D) \$14,663

Answer: https://biology-forums.com/index.php?topic=465461

Question 18

A personnel manager may have positional authority over a number of subordinate managers. In that sense, the personnel manager is a _______ manager. However, a personnel manager who gives advice to a production manager as part of a recommendation is functioning as a ______ manager.

A) staff; line

B) line; staff

C) staff; staff

D) line; line

Answer: https://biology-forums.com/index.php?topic=465362

Question 19

Which of the following is the most limiting factor related to the selection of an automated delivery system?

A) menu

B) labor

C) microbial safety

D) cost

Answer: https://biology-forums.com/index.php?topic=465280

Question 20

The Child Nutrition Act of 1966 authorized:

A) use of federal commodities to improve nutritional value of school lunches

B) the School Breakfast Program and Special Milk Program

C) reduction in the reimbursement rate to school foodservices

D) the National School Lunch Program

Answer: https://biology-forums.com/index.php?topic=465049