

Question 1

It is not uncommon for vendors to "mis-pick" an item when filling a food order for a foodservice operation. The best document to use during receiving to catch this type of error is:

- A) requisition
- B) purchase order
- C) specification
- D) invoice

Answer: <https://biology-forums.com/index.php?topic=465237>

Question 2

The total time from start to finish of meal service to customers is referred to as the _____ of service.

- A) timeline
- B) time span
- C) timetable
- D) time

Answer: <https://biology-forums.com/index.php?topic=465275>

Question 3

A buyer is writing specifications for meat products. Which of the following would be most useful in simplifying this task?

- A) The Food Code
- B) Yellow sheets
- C) Green sheets
- D) IMPS

Answer: <https://biology-forums.com/index.php?topic=465221>

Question 4

Outline the steps required in the PDCA cycle and describe what is necessary in each step.

Answer: <https://biology-forums.com/index.php?topic=465453>

Question 5

Identify and briefly describe four unique aspects of foodservice, as compared to the manufacturing industry, that have an impact on approaches to marketing and promotions.

Answer: <https://biology-forums.com/index.php?topic=465490>

Question 6

Faulty communication usually indicates which of the following?

- A) good information filtering
- B) noise in the communication system
- C) a nonverbal communication channel
- D) an open communication channel

Answer: <https://biology-forums.com/index.php?topic=465404>

Question 7

A foodservice organization is considered a closed system.

- A) True
- B) False

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

Question 8

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 9

In the TQM philosophy of management, reducing variation is viewed as the key to improving productivity and quality. This reduction in variation focuses on which part of the systems model?

- A) transformations

- B) environment
- C) inputs
- D) outputs

Answer: <https://biology-forums.com/index.php?topic=465438>

Question 10

The nontoxic metals most commonly used for making kitchen utensils are:

- A) sheet steel and copper
- B) copper and cast iron
- C) galvanized iron and carbon steel
- D) stainless steel and aluminum

Answer: <https://biology-forums.com/index.php?topic=465319>

Question 11

The number etched into a scoop corresponds to the approximate number of servings the scoop will yield from a gallon of product.

- A) True
- B) False

Answer: <https://biology-forums.com/index.php?topic=465269>

Question 12

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 13

Collusion refers to a secret arrangement or understanding between buyer and seller for fraudulent purposes.

- A) True
- B) False

Answer: <https://biology-forums.com/index.php?topic=465225>

Question 14

Upward communication channels are a source of feedback.

- A) True
- B) False

Answer: <https://biology-forums.com/index.php?topic=465409>

Question 15

The Food Code is federal law and must be adopted by state regulatory agencies.

- A) True
- B) False

Answer: <https://biology-forums.com/index.php?topic=465120>

Question 16

Which of the following components of the marketing mix refers to the channel of distribution for goods and services?

- A) promotion
- B) price
- C) place
- D) product

Answer: <https://biology-forums.com/index.php?topic=465482>

Question 17

Which of the following is the key difference between ready-prepared and conventional systems?

- A) type of service system used
- B) degree of processing of purchased foods
- C) type of storage used for prepared food items
- D) lag time between production and service

Answer: <https://biology-forums.com/index.php?topic=465080>

Question 18

To assure that proper concentrations and volumes of chemicals are used in the dishmachine, the administrative dietitian could develop and implement policy on:

- A) preventative maintenance
- B) chemical titration testing
- C) visual inspection
- D) proper dish loading

Answer: <https://biology-forums.com/index.php?topic=465127>

Question 19

The food court type of cafeteria design often features MTOs. An example of an MTO is:

- A) hot foods held in a steam table
- B) deli sandwich bar
- C) grab-and-go sandwiches
- D) self-service salad bar

Answer: <https://biology-forums.com/index.php?topic=465282>

Question 20

The first step in an energy management program should be to:

- A) develop an energy conservation plan
- B) conduct an energy audit
- C) train employees to shut off equipment when not in use
- D) assign responsibility for energy conservation

Answer: <https://biology-forums.com/index.php?topic=465340>