

NAME: \_\_\_\_\_

FSM Worksheet 5



## Putting it into Practice

1. List four advantages of forecasting.

1.

2.

3.

4.

2. What factors or events can affect your forecast?

3. What steps can you take to assure quality in food production management?

4. Why do some managers *pad* a forecast?

5. How would you use a production schedule?

NAME: \_\_\_\_\_

FSM Worksheet 5

6. Match the following cooking terms to the appropriate definition.

- |                |                                                                                            |
|----------------|--------------------------------------------------------------------------------------------|
| _____ Braise   | a. A thickening agent using equal weights fat and flour                                    |
| _____ Al Dente | b. To completely cook food in liquid                                                       |
| _____ Roux     | c. To prepare food by browning, covering, and cook slowly in liquid                        |
| _____ Poach    | d. "To the tooth;" food that is cooked just enough to have a little resistance to the bite |

7. Why would holding a short production meeting each morning be important?

8. Review the CBDM Practice Standards for "Controlling Costs in the Foodservice Department". What are the three standards for controlling costs?

- 1.
- 2.
- 3.