

Lesson 5, Food Production Systems, Chapter 5, Quiz

- 1) Standardized recipes list ingredients, yield, portion size, and instructions how to prepare. What else is important to include in the standardized recipe?
 - a. Time and temperature controls
 - b. Cost of product
 - c. List of clients who like the recipe
 - d. Suggestions to change the recipe
- 2) The Certified Dietary Manager has a policy in place that states that the temperature of food is to be taken at certain times. How can the Certified Dietary Manager be sure this is being done?
 - a. Ask the cooks and servers if they are doing this
 - b. Check the temperature log routinely and often
 - c. Have the cook check the temperature log of the servers
 - d. Check the temperature log every quarter
- 3) How would the Certified Dietary Manager verify that the temperatures are correct and haven't been dry lobbed?
 - a. Check for the same temperatures recorded several days in a row
 - b. Assign the head cook to watch the temperatures being taken by the other cooks
 - c. Take the temperature themselves and compare it to the temperature on the log
 - d. Ask the cook if they really took the temperature or just wrote the temperature down from the previous meal
- 4) The Certified Dietary Manager notices the meatloaf is being served below 135 degrees F. What is the next step?
 - a. Nothing, because they have made sure the meatloaf was cooked to the proper temperature
 - b. Have the cook reheat the meatloaf to 165 degrees F for 15 seconds
 - c. Investigate to determine which staff member was responsible for serving the meatloaf at the wrong temperature
 - d. Take the meatloaf off the menu and offer a substitute
- 5) The main purpose of forecasting is to determine:
 - a. If sanitation and safety standards are being followed
 - b. How much food to produce
 - c. What clients prefer
 - d. Scheduling of cook staff
- 6) Which of the following is required for forecasting?
 - a. The product recipe number
 - b. The number of staff scheduled
 - c. The current census
 - d. The inventory of food on hand

- 7) The foodservice department historically has invited the client's family on Thanksgiving Day to eat with their client. The Certified Dietary Manager will be ordering turkeys before the final reservations are complete. What would they do?
- Make an educated guess based on current census
 - Ask each client if they are expecting their family
 - Use the data from last year
 - Look at previous year's data and the current census to forecast
- 8) The upcoming menu has a choice of meatloaf or fried chicken. The Certified Dietary Manager reviews the tallies from the last time this menu was served and notices that they ran out of chicken before the service was done. What would the Certified Dietary Manager do with this menu information?
- Produce more fried chicken and cut back on the meatloaf
 - Ask the clients the day before to make their choice and then order accordingly
 - Nothing. If the chicken runs out, the rest of the clients can eat the meatloaf
 - Take the chicken off the menu and serve the meatloaf
- 9) A computerized menu system is very helpful in determining which of the following:
- Menu to be used on a particular day
 - Tally figures for each menu item served
 - The ability of the cooks to produce a product
 - How to use leftovers
- 10) Point of sale records can help the Certified Dietary Manager determine:
- The equipment needed for each menu item
 - Recipe adjustments that might be needed
 - Which menu items are the most profitable
 - If there needs to be more staff hired to prepare food
- 11) The Certified Dietary Manager is projecting to serve 18 clients on a mechanical soft diet, 30 clients on the regular diet, and 42 staff. Macaroni and cheese is the standard choice for both diets and the staff. How many servings of macaroni and cheese should the Certified Dietary Manager forecast?
- 48
 - 72
 - 90
 - 104
- 12) When reviewing the tallies for the last time the menu in Question 11 was served, the Certified Dietary Manager sees they were six servings short of macaroni and cheese. How much macaroni and cheese should be forecast?
- 90
 - 96
 - 101
 - 106

- 13) Macaroni and cheese is made in pans of 25 servings per pan. Looking at the forecast in Question 12, how many pans of macaroni and cheese should be made?
- 5
 - 4.5
 - 3.5
 - 4
- 14) The term "advance preparation" means:
- Any preparation that must be completed before the main production takes place
 - The complete production of a menu
 - Completing the parts of the menu the day before it is to be served
 - Cooking the food and then chilling until service
- 15) Which of the following is advanced preparation?
- Frying chicken just before it is to be served
 - Baking and deboning chicken the day before making chicken salad
 - Heating rolls one hour before meal service
 - Garnishing serving pans
- 16) What is a production schedule?
- A work schedule for the foodservice staff
 - A schedule of meal times and who is to prepare the menu item
 - A schedule of how much to order and how much to produce
 - A schedule of what to produce, how much to produce, and who is to do it
- 17) Assigning one employee to dice celery for everyone who needs it in a recipe is an example of:
- Consolidating tasks to provide greater economy and convenience
 - Consolidating easy tasks for employees who are not proficient in many other tasks
 - Finding something for an employee who is on light duty to do
 - Freeing up the experienced cooks to do more challenging tasks
- 18) Which figure is most important to document after each meal for forecasting?
- How the meal was accepted
 - How much waste there was or if there were shortages
 - The cost of the meal
 - How long it took to serve the meal
- 19) Production staff can best be helped if the Certified Dietary Manager:
- Walks through the kitchen one time per day
 - Holds a production meeting every shift
 - Is accessible to staff and highly visible
 - Is ready to document issues as soon as they occur
- 20) A roux is:
- A gravy thickened with flour

- b. Thickening agent made with cornstarch
- c. A cream sauce made with cream and chicken stock
- d. Equal weight of fat and flour used as a thickening agent