

Bonus Question: What is the Golden Rule? He who has the most gold rules

Purchasing in the Hospitality Industry Exam 4

1. The breakfast cook removes 3 flats of fresh shell eggs for omelets at 6AM and when shift is finished at 11:30AM leaves the remaining eggs out at room temperature as a result the quality of the eggs could be reduced by at least one grade. **TRUE**
2. Ben and Jerrys French Silk Raspberry ice cream may be referred to as French because butter fat is added to the recipe in place of the usual eggs. **FALSE**
3. Consistency is the hallmark of the Dole Brands when dealing with fresh produce selection. **TRUE**
4. One advantage of purchasing fresh produce is the opportunity for buyers to utilize the "bid buying." **FALSE**
5. When shopping for processed produce you would most likely select a number 10 can of fruit cocktail for home use. **FALSE**
6. Since there are areas close to your business that grows fresh produce you should never be serving poor quality items like lettuce. **FALSE**
7. When you do the cutting test of frozen products you should check the product after it has completely thawed. **TRUE**
8. If your pineapple has on its label "solid pack" it has additional fruit juice added to increase its "brix level" **FALSE**
9. Dairy products provide many quantity buying opportunities that most restaurant managers often take advantage of to reduce the EP price on their menus **FALSE**
10. Large companies like General Mills and Green Giant normally offer more than one level of product quality in their processed food products. **TRUE**
11. Frozen products should be received and stored at a temperature of 0°F to 32°F and refused if they do not meet the 40-140 rule. **FALSE**
12. The amount of butter fat in a dairy product has a direct correlation to its AP price, the higher the butter fat content the higher the AP price. **TRUE**
13. Fluid milk grades are based on visual appearance or taste only. **FALSE**
14. Fresh shell eggs are fewer than 30 days old. **TRUE**
15. "Premium" ice cream has about 10% butter fat. **FALSE**
16. With convenience product like canned tomatoes you should evaluate the yield of the product based upon its "drained weight." **TRUE**
17. The most important factor in US government grading of fresh produce is appearance. **TRUE**
18. Most restaurants use extra large eggs for their food production because they are the industry standard for presentation and 2 ounce weight that are required for cakes and other cookbook recipes. **FALSE**
19. There are 3 grades of milk that the US government grades and they are Grade A, Manufacturing (Grade B), and the lowest, Grade C. **TRUE**
20. State laws require that every dairy product must have a "pull date" attached. **FALSE**
21. Nutritionists today agree that the use of nondairy products are much healthier and aid in the control of body fat or obesity. **FALSE**

22. Most hospitality operators like 1 stop dairy shopping because of the standing order that can bargain for. **TRUE**
23. When receiving egg products one must check the packaging for dirt, broken containers, and faulty wrapping to prevent products from deteriorating. **TRUE**
24. All produce products must always be washed before storing. **FALSE**
25. The buyer would normally expect that fresh produce delivered to her restaurant will be of the same quality and degree that she inspected in the field. **FALSE**
26. The major advantage of using graded shell eggs is that they have been produced under continuous government inspection. **TRUE**
27. The highest quality grade assigned to eggs is US No. 1. **FALSE**
28. When purchasing processed food products a major disadvantage is that there is never an opportunity for "opportunity buys" due to the short shelf life of this type of products. **FALSE**
29. A richer, creamier dairy product generally is one that contains a large amount of air. **FALSE**
30. Frozen products sometimes suffer from freezer burn caused by improper packaging during frozen storage. **TRUE**
31. Which of the following is an example of processed eggs:
- a. Dried egg whites, egg beaters, dried eggs
32. What does the notation in a specification "65 count" mean?
- a. There are approximately 65 pieces in the container
33. What is the definition of hydroponic produce?
- a. Potatoes grown in nutrient-rich water
34. The most common preservation method for fresh eggs is
- a. Refrigeration
35. The US grades for canned fruit are
- a. Fancy, Choice, Standard
36. The term "conversion weight" when writing specifications for canned peaches is another name for
- a. Drained weight
37. Which fresh shell egg consumer grade does the restaurant operator normally purchase
- a. Grade A
38. The most important factor that US graders consider when grading fresh produce is
- a. Appearance
39. Which of the following cheese is under continuous government inspection
- a. Swiss, Cheddar, Colby
40. Which one of the following processed items tastes closest to its fresh counterpart
- a. Frozen Asparagus
41. A convenience product such as Green Giant frozen Nibblet Corn is an example of a products quality based on
- a. Packers Brand

42. Which of the following are means of preserving fresh produce?
 - a. Waxing, Controlled atmosphere packaging, refrigeration
43. The amount of air in a dairy product is referred to as
 - a. Overrun
44. When you inspect the quality of frozen products in the cut test, crystallization is an indication of
 - a. Refrozen products
45. During the receiving process you notice that a case of baked beans has cans that seem to be swelling this would be a good indication of
 - a. Contamination

Essays:

1. Describe each of the following processes and how they differ from one another: Pasteurization & Homogenization
 - a. Pasteurization: Heating foods to the point where it kills most bacteria and harmful enzymes
 - b. Homogenization: Process of breaking up fat globules in liquid milk in such a way that they remain suspended in the milk and do not separate out and float to the top of the milk container

2. Give at least 3 advantages that a manager may benefit from the use of nondairy products