

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 Nibbled 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