

Purchasing in the Hospitality Industry - Exam 5

BONUS QUESTION – What is a Nightshade & give examples:

1. The chill pack and ice pack procedures can extend the shelf life of fresh killed poultry – **TRUE**
2. Pork is graded according to how heavy it is at the time of slaughter – **TRUE**
3. Fish products are not subject to mandatory continuous federal government inspection – **TRUE**
4. If beef is graded for quality by the US government grader it must also be always inspected for wholeness – **TRUE**
5. Low alcohol content beers like stouts have an unlimited shelf life – **FALSE**
6. The age of an animal at the time of slaughter is seldom an important consideration in the grading of meats – **FALSE**
7. Well liquor is sometimes referred to as house brand – **TRUE**
8. Raw poultry is considered to be a commodity item, most buyers do not perceive a great deal of difference among competing supplier products – **FALSE**
9. Fortified wine has vitamins added to it to increase alcohol content – **TRUE**
10. Gas flushed pack poultry are placed in plastic bags that have had all the oxygen removed and replaced with carbon dioxide – **TRUE**
11. Frozen lobster tails that have a 10/10 label would have 16oz pieces – **FALSE**
12. One of the problems with fresh frozen poultry is that you tend to sacrifice some flavor and you get a red tinge around the bones when its cooked – **TRUE**
13. The proof noted on a bottle of distilled spirits is the same as the % of alcohol contained in the bottle – **FALSE**
14. Poultry can not be graded by a federal inspector unless it is produced under continuous inspection by federal food and drug agency – **TRUE**
15. When preparing fish specifications the point of origin is unimportant – **FALSE**
16. Packers brands are extremely useful in the selection of fresh fish – **FALSE**
17. The primary advantage to serving wine include prestige, marketing edge, and lower profits – **FALSE**
18. The quality of ground coffee fades quickly if stored in a hot storeroom – **TRUE**
19. Management has more control of the purchasing function in a control state than a license state – **FALSE**
20. The 1st step in the purchasing of poultry is obtaining a copy of the meat buyer's guide – **FALSE**
21. You can reduce liquor costs if you:
 - a. Purchase the largest size containers the distributor carries in stock
22. An alcoholic beverage that contains 50% alcohol will have a proof of
 - a. 100

23. An appropriate intended use of a chicken that is classified as a stewing hen is
 - a. Chicken Soup
24. Which of the following IMPS numbers would be associated with cuts of pork
 - a. 1400
25. Which of the following is most likely to be purchased live
 - a. Lobster
26. Beef animals are divided into several maturity classes. What class will an animal be if it is 24 months of age at time of slaughter
 - a. Class A
27. Which alcoholic beverage should be stored in refrigerator
 - a. White wines
28. The term conversion weight is another name for
 - a. Yield
29. Example of cured meat
 - a. Bacon
30. 1% of all meat sold in the US is graded
 - a. US prime or higher
31. US commercial grade beef usually lacks
 - a. Tenderness
32. The most fundamental selection factor for alcoholic beverages is
 - a. AP price
33. Which of the following would you purchase "Bag in a Box"
 - a. Pepsi Cola
34. Tenderization
 - a. Ages the meat and adds flavor
35. When storing beer and wines they should be in a dark environment because
 - a. Light will degrade the quality of both
36. Liquor distributors sometimes are permitted by control states to offer a price discount referred to as
 - a. Post Off
37. Beef quality grades are based primarily on
 - a. Marbling
38. The poultry procurement grades I and II are based primarily on
 - a. Appearance
39. The product specification for fresh poultry will contain the following information
 - a. AP Price, Quantity Limits, & Product Size
40. Fish farming is also called
 - a. Aquaculture

Short Answer:

Define dry and wet aging & the advantages and disadvantages of each