

Inventory Management and Tracking Pre-/Post-Assessment

1. Why is it important to use thermometers in your school nutrition program?
 - a. To ensure the equipment is functioning properly by holding the correct temperature
 - b. To ensure the food has reached the correct internal temperature
 - c. To confirm that deliveries received are at a safe temperature
 - d. All of the above
2. Which of the following temperature guidelines is **not** correct?
 - a. Dry storage – between 50 °F – 70 °F
 - b. Cooking hamburger – 150 °F
 - c. Freezer – at or below 0 °F
 - d. Reheating leftovers – 165 °F
3. Beginning with the top shelf, what order should food be placed in the refrigerator storage?
 - a. foods cooked to 165 °F, foods cooked to 145 °F, foods cooked to 135 °F
 - b. foods cooked to 145 °F, foods cooked to 135 °F, ready-to-eat
 - c. ready-to-eat, foods cooked to 155 °F, foods cooked to 135 °F
 - d. ready-to-eat, foods cooked to 135 °F, foods cooked to 145 °F
4. What does the acronym GTIN stand for?
 - a. Global Trade Item Number
 - b. Global Trade Indicator Number
 - c. Global Tracking Item Number
 - d. Global Traceability Identifier Number
5. A record of food and supplies received, issued, and a running balance on hand is called _____.
 - a. GTIN inventory
 - b. Physical inventory
 - c. CTE inventory
 - d. Perpetual inventory
6. What does the “Sell-By” label on food packaging mean?
 - a. It means the product is unsafe and unfit to eat.
 - b. It is used as packing numbers by the manufacturer.
 - c. It is the last date the product should be displayed for sale.
 - d. It is the last date recommended for consumption.

7. If a school receives a weekly delivery, what should the turnover rate be?
 - a. 7–10 days or 2–3 times per month
 - b. 10–14 days or 3-4 times per month
 - c. 14–18 days or 3-4 times per month
 - d. Not enough information to calculate

8. Sunshine High School's September ending inventory was \$4,415. The total of purchased foods and USDA Foods combined was \$7,120. What was the beginning inventory for October?
 - a. \$7,120
 - b. \$10,735
 - c. \$11,535
 - d. Not enough information to calculate

9. Accurate perpetual inventory records allow managers to _____.
 - a. keep extra inventory on hand
 - b. order the á la carte foods students want
 - c. control food cost
 - d. not take a physical inventory monthly

10. An ordering system that establishes a maximum quantity to keep on hand is called _____.
 - a. forecasting
 - b. par value
 - c. cycle menus
 - d. perpetual inventory

11. What are the benefits of production records?
 - a. They ensure enough food is planned.
 - b. They create a history of customer likes and dislikes.
 - c. They record leftovers that can be used next time.
 - d. All of the above

12. How does forecasting affect inventory?
 - a. It assists distributors to maintain stock levels.
 - b. It increases over ordering.
 - c. It increases substitutions.
 - d. It increases food cost.