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.