

Inventory Management and Tracking Pre-/Post-Assessment Answer Key

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?
- 7–10 days or 2–3 times per month**
 - 10–14 days or 3-4 times per month
 - 14–18 days or 3-4 times per month
 - 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?
- \$7,120
 - \$10,735
 - \$11,535**
 - Not enough information to calculate
9. Accurate perpetual inventory records allow managers to _____.
- keep extra inventory on hand
 - order the á la carte foods students want
 - control food cost**
 - not take a physical inventory monthly
10. An ordering system that establishes a maximum quantity to keep on hand is called _____.
- forecasting
 - par value**
 - cycle menus
 - perpetual inventory
11. What are the benefits of production records?
- They ensure enough food is planned.
 - They create a history of customer likes and dislikes.
 - They record leftovers that can be used next time.
 - All of the above**
12. How does forecasting affect inventory?
- It assists distributors to maintain stock levels.**
 - It increases over ordering.
 - It increases substitutions.
 - It increases food cost.