



قائمة الاسئلة

إدارة خدمات الطعام - المستوى الثالث - قسم تغذية علاجية - كلية الطب والعلوم الصحية - برامج العلوم الطبية التطبيقية - الفترة الثالثة - درجة الامتحان

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- 1) It is indicated as all establishment where food is regularly served outside home.
  - 1) - Food service management
  - 2)  Food service industry
  - 3) - Food management
  - 4) - Food service
- 2) It is not one of the four major types of foodservice operations in existence today.
  - 1)  Commercial
  - 2) - Conventional
  - 3) - Commissary
  - 4) - Assembly
- 3) A type of food service operation that is typically used by smaller food establishments.
  - 1) - Ready to use
  - 2) - Commissary
  - 3) - Assembly
  - 4)  Conventional
- 4) It is not one of the factors affecting growth of food industry .
  - 1) - Women employment
  - 2) - Single-person household
  - 3)  Food consumption pattern
  - 4) - Life style
- 5) A measure of short-term objectives in food industry.
  - 1) - Effectiveness
  - 2)  Efficiency
  - 3) - Management
  - 4) - Mission
- 6) An essential component in successful catering management.
  - 1)  Consumer satisfaction
  - 2) - Cleanliness
  - 3) - Reputation
  - 4) - Providing fresh food
- 7) A menu that should be available for hospital patients who are not malnourished or at risk of malnutrition.
  - 1) - A low-cholesterol food menu
  - 2) - A low-fat food menu
  - 3) - A rich-protein food menu
  - 4)  A healthy eating menu
- 8) It must be taken into consideration when therapeutic diets with a low fat content are indicated to patients.
  - 1)  Nutritional status
  - 2) - Satisfaction
  - 3) - Age of patients
  - 4) - Patient's eating ability
- 9) Their amounts may be reduced on energy-dense menus when provided to patients in hospitals.
  - 1) - Carbohydrates
  - 2)  Fruits and vegetables
  - 3) - Animal proteins
  - 4) - Animal fats





- 10) Food products that should not be used within the standard menu in acute hospitals
- 1) - High-Protein products
  - 2) - High-Fat products
  - 3)  Low-Fat products
  - 4) - Energy dense food products
- 11) Heating a food product which is vacuum sealed in a plastic bag, then cooked for a long time at low temperature.
- 1) - Sterilization
  - 2)  Sous Vide
  - 3) - Pasturization
  - 4) - Vacuum cooking
- 12) It involves all the steps that occur between obtaining raw ingredients and consuming them as food.
- 1) - Food inspection
  - 2) - Purchasing
  - 3)  Food preparation
  - 4) - Cooking
- 13) On which the nutritive value of any food depends :
- 1) - Its cooking time
  - 2) - Its ripeness stage
  - 3) - Its quality
  - 4)  Its composition
- 14) When food items are cooked at high temperature or with long-continued low heat,
- 1)  Their digestability would not be improved
  - 2) - Their digestability would be improved
  - 3) - Their nutritive value is totally lost
  - 4) - Their consistency does not change
- 15) It is the desired result of food preparation.
- 1) - Appearance
  - 2) - Aroma
  - 3)  Palatability
  - 4) - Taste
- 16) The perishability of food and length of time between preparation and serving necessitate to incorporate control of:
- 1) - Safety
  - 2)  Quality
  - 3) - Appearance
  - 4) - Cooking time
- 17) It is referred to as the exchange of ownership that occurs between the buyer and the seller.
- 1)  Purchasing
  - 2) - Marketing
  - 3) - Selling
  - 4) - Bargaining
- 18) He/she serves as a sales representative for a manufacturer or group of manufacturers.
- 1) - Distributer
  - 2) - Sales manager
  - 3) - Executive agent
  - 4)  Broker
- 19) In which a purchasing department rather than the manager is responsible for obtaining needed supplies.
- 1)  Centralized buying





- 2) - Group buying  
3) - Cooperative buying  
4) - Consortiums
- 20) In addition to food, they are likely to carry chemicals, paper products, and equipment.  
1) - Commercial agents  
2) - Consortiums  
3) - Specialty vendors  
4)  Broadline vendors
- 21) When vendors provide support equipment or service with the purchase of food products, it is referred to as:  
1) - Bribes  
2) - Bonus  
3)  Value added service  
4) - Inducements
- 22) It is a commonly used method of buying, especially in smaller foodservice operations.  
1) - Formal competitive bid buying  
2) - Cost-Plus purchasing  
3)  Informal purchasing  
4) - Prime vending
- 23) A purchasing method in which exact items, quantities, and delivery requirements are not known in advance.  
1) - Cost-Plus purchasing  
2) - Just-in-time purchasing  
3) - Open market buying  
4)  Blanket purchasing agreement
- 24) A type of storage which is intended for nonperishable foods that do not require refrigeration.  
1) - Open storage  
2)  Dry storage  
3) - Cool storage  
4) - Ventilated storage
- 25) Foods that should be placed in refrigerated storage immediately after delivery.  
1) - Frozen foods  
2) - Dry staples  
3) - Dairy foods  
4)  Fresh foods
- 26) It is one of the most important factors in dry storage of food service.  
1) - Space  
2) - Low temperature  
3)  Ventilation  
4) - Place arrangement
- 27) It provides a continuing record of food and supplies purchased, in storage, and used.  
1)  Perpetual inventory  
2) - Physical inventory  
3) - Annual inventory  
4) - Biannual inventory
- 28) It is a planned set of menus that rotate at definite intervals of a few days to several weeks.  
1) - Static menu  
2)  Cycle menu  
3) - Single-use menu  
4) - A la Carte menu
- 29) A menu that offers at least two choices in every category.





- 1)  Full-selective menu
  - 2)  Selective menu
  - 3)  Semi-selective menu
  - 4)  Nonselective menu
- 30) It can be enhanced through active solicitation of input during the menu planning process.
- 1)  Planning a new menu
  - 2)  Menu development
  - 3)  Menu evaluation
  - 4)  Acceptance of a new menu
- 31) It is an important part of menu planning and it should be an ongoing process.
- 1)  Menu development
  - 2)  Menu evaluation
  - 3)  Testing the potential
  - 4)  Menu revision
- 32) One of the most five key tents of excellent resource management
- 1)  Planning
  - 2)  Directing
  - 3)  Budgeting
  - 4)  Leadership
- 33) Obtaining the best available people for the organization and to foster development of their skills and abilities is :
- 1)  Organizing
  - 2)  Staffing
  - 3)  Directing
  - 4)  Coordinating
- 34) It is referred to as a statement of ingredients and procedures required to prepare a food item
- 1)  Serving size
  - 2)  Ingredient list
  - 3)  Menu
  - 4)  Recipe
- 35) Its purpose is to ensure consistency of each aspect of quality every time a menu item is prepared
- 1)  Recipe format
  - 2)  Standardized recipe
  - 3)  Recipe title
  - 4)  Recipe yield

