



قائمة الاسئلة 2025-04-30 04:16

إدارة خدمات الطعام-الثالث-التغذية السريرية والحميات -كلية الطب-علوم تطبيقية-درجة الامتحان (70)

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- 1) It is defined, in its broadest sense, as all establishments where food is regularly served outside the home.
 - 1) - Food Service Management
 - 2) - Food Service
 - 3) + Food Service Industry
 - 4) - Food Management
- 2) It is regarded as the foundation of the food service organization on which all decisions should be made.
 - 1) - The vision
 - 2) + The mission
 - 3) - The main goal
 - 4) - The management
- 3) It is one of the four major types of foodservice operations in existence today.
 - 1) + Conventional
 - 2) - Commercial
 - 3) - Non-Commercial
 - 4) - Military
- 4) A type of food service operation which distinct feature is separation between time of preparation and service.
 - 1) + Ready-Prepared
 - 2) - Conventional
 - 3) - Assembly
 - 4) - Commissary
- 5) A factor affecting growth of food industry
 - 1) - Women employment
 - 2) - Single-person household
 - 3) - Life style
 - 4) + All answers are correct
- 6) It may be measured by how well the organization achieves its objectives over time.
 - 1) - Management
 - 2) - Managerial Efficiency
 - 3) + Managerial Effectiveness
 - 4) - Vision
- 7) Though It is an essential component in successful catering management, in hospital setting it is a complex phenomenon.
 - 1) + Patient satisfaction
 - 2) - Cleanliness
 - 3) - Reputation
 - 4) - Providing fresh food
- 8) A menu that should be available for patients with a poor appetite, high energy requirements and low food intake.
 - 1) - A menu that provides at least 40% of energy from fat
 - 2) - A menu that provides around 35% of energy from fat
 - 3) + A menu with at least 50% energy from fat
 - 4) - A healthy eating menu
- 9) A menu that is intended as the standard or normal menu in acute hospitals
 - 1) - Low fat menu
 - 2) - Standard menu



- 3) ☒ High-protein high-calorie menu
- 4) ☐ A healthy eating menu
- 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) ☐ Spicy food products
- 11) When therapeutic diets with a low fat content are indicated to patients, you have to consider this :
- 1) ☐ Satisfaction
- 2) ☒ Nutritional status
- 3) ☐ Age of patients
- 4) ☐ Patient's eating ability
- 12) The public generally view hospitals as institutions and institutional catering has a reputation for being :
- 1) ☐ Sources of healthy food
- 2) ☒ Poor
- 3) ☐ Sources of high quality food
- 4) ☐ All answers are not correct
- 13) They may be reduced in energy-dense menus when provided to patients in hospitals.
- 1) ☐ Carbohydrates
- 2) ☐ Animal proteins
- 3) ☒ Fruits and vegetables
- 4) ☐ Animal fats
- 14) Heating a food product, sealing it in a plastic bag under vacuum and cooking it for a long time at low temperature is termed :
- 1) ☒ Sous Vide
- 2) ☐ Sterilization
- 3) ☐ Pasturization
- 4) ☐ Vacuum cooking
- 15) The factor on which nutritive value of any food depends.
- 1) ☐ Cooking time
- 2) ☒ Composition
- 3) ☐ Quality
- 4) ☐ Ripeness stage
- 16) The most desirable result/outcome of food preparation in food service.
- 1) ☐ Appearance
- 2) ☐ Aroma
- 3) ☒ Palatability
- 4) ☐ Taste
- 17) The exchange of ownership that occurs between the buyer and the seller is referred to as :
- 1) ☒ Purchasing
- 2) ☐ Marketing
- 3) ☐ Selling
- 4) ☐ Bargaining
- 18) The one who serves as a sale representative for a manufacturer or group of manufacturers, is termed :
- 1) ☐ Distributer
- 2) ☐ Sales manager
- 3) ☐ Executive agent
- 4) ☒ Broker
- 19) When a purchasing department rather than the manager is responsible for obtaining needed supplies, it is



referred to as :

- 1) - Cooperative buying
 - 2) - Group buying
 - 3) ☒ Centralized buying
 - 4) - Consortiums
- 20) Buying decisions, by whomever they are made, they must be based on :
- 1) - Quality standards
 - 2) - Economic structure
 - 3) - A thorough understanding of the markets
 - 4) ☒ All answers are correct
- 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) A method of buying that most commonly used in smaller foodservice operations.
- 1) - Formal competitive bid buying
 - 2) ☒ Informal purchasing
 - 3) - Cost-Plus 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 segment of the distribution process where an exchange of ownership occurs is simply termed :
- 1) - Buying process
 - 2) - Vending process
 - 3) ☒ Market channel
 - 4) - Purchasing
- 25) Food products that should be placed in refrigerated storage immediately after delivery.
- 1) - Frozen food products
 - 2) - Dry staples
 - 3) - Dairy products
 - 4) ☒ Fresh food products
- 26) A type of storage which is intended for nonperishable foods which do not require refrigeration.
- 1) - Open storage
 - 2) ☒ Dry storage
 - 3) - Cool storage
 - 4) - Ventilated storage
- 27) One of the most important factors that shall be considered in dry storage of food service.
- 1) - Space
 - 2) - Low temperature
 - 3) - Place arrangement
 - 4) ☒ Ventilation
- 28) The inventory system that provides a continuing record of food and supplies purchased, in storage, and used.
- 1) - Biannual inventory
 - 2) ☒ Perpetual inventory
 - 3) - Physical inventory



- 4) - Annual inventory
- 29) The menu when planned to be rotated at definite intervals of a few days to several weeks, It is termed :
- 1) ☒ Cycle menu
 - 2) - Static menu
 - 3) - Single-use menu
 - 4) - A la Carte menu
- 30) The menu that offers at least two choices in every category.
- 1) - Selective menu
 - 2) ☒ Full-selective menu
 - 3) - Semi-selective menu
 - 4) - Nonselective menu
- 31) It is defined and ensured through grading services, which are not to be confused with the inspection programs.
- 1) - Safety
 - 2) - Purchasing
 - 3) ☒ Quality
 - 4) - All answers are not correct
- 32) It is the statement of ingredients and procedures required to prepare a food item.
- 1) ☒ Recipe
 - 2) - Menu
 - 3) - Cooking method
 - 4) - Preparation method
- 33) One of the most five key tents of excellent resource management.
- 1) ☒ Leadership
 - 2) - Planning
 - 3) - Directing
 - 4) - Budgeting
- 34) 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
- 35) Its purpose is to ensure consistency of each aspect of quality every time a menu item is prepared
- 1) - Recipe format
 - 2) - Recipe yield
 - 3) - Recipe title
 - 4) ☒ Standardized recipe