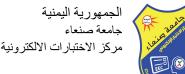


1)



قائمة الاسئلة 04:16 30-04-2025

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

عبد الجليل در هم سعيد غالب

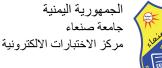
- It is defined, in its broadest sense, as all establishments where food is regularly served outside the home.
 - 1) Food Sevice Management
 - 2) Food Service
 - 3) + Food Service Industry
 - 4) Food Management
- 2) It is regarded as the foundation of the food service organization on which all decisions 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 Effeciency
 - 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 statisfaction
 - 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 tha 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
 - The most desirable result/outcome of food preparation in food service.
 - 1) Appearance
 - 2) <u>-</u> Aroma
 - 3) + Palatibility
 - 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) Excutive agent
 - 4) + Broker
- 19) When a purchasing department rather than the manager is responsible for obtaining needed supplies, it is

16)







- 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) <u>-</u> 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 procucts that should be placed in refrigerated storage immediately after delivery.
 - 1) Frozen food procucts
 - 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