

1. The first step in the human resources cycle is  
A. training. B. orientation **C. selection of personnel** D. Performance evaluation.
2. \_\_\_\_\_ is the process of determining costs and establishing production quotas before food production.  
A. Needs analysis B. **Precosting** C. Forecasting D. Preproduction
3. Most designers recommend a minimum~ of \_ inches between chairs to ensure adequate aisle space.  
**A. 36** B. 24 C.18 D. 12
4. External \_\_\_\_\_ should be kept away from the view of customers.  
A. parking lots B. curb cuts **C. trash areas** D. signs
5. Selling price is typically determined by performing a \_\_\_\_\_ test.  
**A. yield** B. cut C. recipe D. ingredient
6. Determining \_\_\_\_\_ is the first step in designing an effective employee training program.  
**A. hiring objectives** B. critical incidents C. safety practices D. hygiene regulations
7. A written account of job responsibilities is called a  
A. training manual. B. responsibility checklist. **C. job description.** D. labor schedule.
8. A statement of assets, liabilities, and owners' equity at a particular point in time is called a  
A. profit-and-loss statement. B. break-even point C. fixed cost analysis. **D. balance sheet.**
9. \_\_\_\_\_ is the process of building a specific business image in the minds of customers.  
**A. Marketing** B. Merchandising C. Targeting D. Salesmanship
10. \_\_\_\_\_ is typically the second phase of construction planning.  
**A. Schematic design production** C. Design development  
B. Visual site rendering D. Target market analysis
11. A functional outdoor \_\_\_\_\_ is the first priority of an external security system.  
**A. electric fence system** . B. lighting system C. waste removal system D. valet system
12. The concerted effort to win and maintain the goodwill of customers and the community is referred to as  
A. advertising. B. showmanship. C. business branding. . ' **D. public relations.**
13. Menu \_\_\_\_\_ are an effective merchandising tool.

A. clip-ons **B. tents** C. badges D. windows

14. The abilities of management personnel are often measured qualitatively through  
A. compensation rules B. staffing guides. C. employee schedules. **D. skills audits.**

15. Appropriate allocation is usually determined at the \_\_\_\_\_ management level.  
A. strategic B. general C. corporate **D. Operational**

16. A \_\_\_\_\_ recipe produces a predetermined quantity of a product of predetermined quality.  
A. secure **B. standardized** C. specialized D. serialized

17. Food requiring little or no preparation are categorized as  
A. no-prep . **B. zero-prep.** C. nonprep D. less-prep.

18. A \_\_\_\_\_ informs purchasing and kitchen staff what food items to purchase and prepare for a specific day.  
A. menu requisition . **B. production sheet** C. recipe file D. portion test

19. \_\_\_\_\_ costs remain constant from month to month.  
**A. Fixed** B. Variable C. Conservatism. D. Capital

20. The three elements of a fundamental accounting equation are assets, liabilities, and  
A. consistency . **B. costs.** C. Conservatism. **D. Capital**

21. The process of aging meat is sometimes called  
**A. curing.** B. smoking. C. ripening. D. forming.

22. Angel hair pasta is shaped into  
**A. thin, delicate strands.** B. ruffled, ridged shapes. C. long spirals. D. jumbo shells.

23. Which of the following is a dry-heat method of cooking?  
A. Braising **B. Broiling** C. Steaming D. Blanching

24. Fruits such as peaches, pears, and apples \_\_\_\_\_ when their cut surface is exposed to air.  
A. blanch B. sour C. bruise **D. tarnish**

25. Delicate green vegetables should be boiled uncovered for the first \_ \_\_\_\_\_ minutes in order to retain their color.  
**A. 5** B. 10 C. 15 D. 7

26. A \_\_\_\_\_ fish has been cleaned and scaled.  
**A. drawn** B. fin C. dressed D. round

27. A broiler chicken is slaughtered before the age of \_ \_\_\_\_\_ weeks.

A. 12 B. 11 C. 10 **D. 9**

28. The highest grade of beef is

A. Select. **B. Prime.** C. Choice. D. Standard.

29. Moisture loss during cooking is referred to as

**A. shrinkage.** B. ripening. C. drying. D. browning.

30. PDQ shrimp has been \_\_\_\_\_, deveined, and quick-cooked.

A. parboiled **B. peeled** C. pounded D. padded

31. The flesh of most seafood cooks quickly because there's very little

**A. fatty fiber.** B. muscle C. cellulose. . D. connective tissue.

32. \_\_\_\_\_ is a method of steaming meat over rich stock.

**A. Swissing** B. Jugging C. Free-venting D. Blanching

33. An enzyme such as may be used to tenderize meat.

A. nitrogen B. myoglobin **C. papain** D. hematin

34. Cooking in \_\_\_\_\_ water can help preserve the color of green vegetables.

**A. salted** B. hard C. soft D. acidic

35. The highest grade of processed fruits and vegetables is

**A. U.S. Grade A.** B. U.S. Extra Standard C. U.S. NO.1. D. U.S. Choice.

36. Beets, carrots, and radishes are all \_\_\_\_\_ vegetables.

**A. root** B. tuber C. stem D. bulb

37. Approximately \_\_\_\_\_ of a can of vegetables consists of water or juice.

A. one fourth B. one half **C. one-third** D. three-fourths

38. Turnips and rutabagas should be \_\_\_\_\_ before cooking.

A. blanched B. browned C. frozen **D. pared**

39. The yellow connective tissue in flesh is called

**A. elastin.** B. collagen. C. niacin. D. nitrogen.

40. Dried beans, peas, and lentils are all considered

A. tubers. **B. legumes.** C. flowers. . D. stems.