Sample Test Questions Chapter 5: Menus, Recipes, and Cost Management

True/False

1. Measuring solid ingredients by weight is more accurate than by volume.
2. Measurement by count should not be used in a food service kitchen because it is not as accurate as measurement by weight or by volume.
3. A carefully written recipe guarantees that every cook will produce the identical product every time.
4. The best way to be sure that a broiled steak is cooked to the right doneness is to use the exact cooking time given in the recipe.
5. Pounds, centigrams, and ounces are all units of weight.
6. Portion cost calculations must be based on EP (edible portion) amounts, because this is the quantity actually served.
7. 100°C is the boiling point of water in the metric system.
8. To determine portion cost, you divide the cost of all ingredients by the number of portions served.
9. Standardized recipes generally include both the portion size and the number of portions the recipe makes.
10. Standardized recipes list the most important ingredients first.
11. In most cases, when you double a recipe, you must double the cooking time.
12. Cooking large volumes of food means that you have less difficulty with food spoilage, because of the way large volumes of food hold their heat.
13. Simply changing the shape of a cooking pot without changing the material it is made from can change the way food cooks in it.
14. "Edible portion" (EP) is another way of saying "as served" (AS).
15. One good way to avoid food waste and leftovers is to use your major ingredients in as many dishes as possible.
16. A meat item accompanied by one vegetable and one starch item is an example of a three-course meal.
17. A static menu is one that offers the same dishes every day.
18. Serving tart foods with fatty meats violates one of the rules of good menu balance.

Multiple Choice

19. No matter how detailed a recipe may be, it assumes you already __________.
   (a) have certain knowledge
   (b) know how to measure ingredients
   (c) understand the terminology it uses
   (d) all of the above

20. A written recipe cannot tell you everything, and some judgment by the cook is always required because __________.
    (a) food products are not uniform
    (b) kitchens do not have the same equipment
    (c) it is impossible to give exact instructions for many processes
    (d) all of the above
21. A standardized recipe is a customized recipe developed by an operation __________.
   (a) for its own cooks
   (b) using its own equipment
   (c) to be served to its own patrons
   (d) all of the above

22. Which of the following is not true regarding standardized recipes?
   (a) They have limitations.
   (b) Their function is to control quality and quantity.
   (c) They are basically the same as instructional recipes.
   (d) They contain very precise and detailed information about ingredients, equipment, directions, plating, and cleaning up.

23. The AP weight of an item is the weight of that item when it __________.
   (a) is served
   (b) is purchased
   (c) has been cooked
   (d) has been trimmed of all nonedible or nonservable parts

24. The EP weight of an item is the weight of that item when it __________.
   (a) is served
   (b) is purchased
   (c) has been cooked
   (d) has been trimmed of all nonedible or nonservable parts

25. Which of the following sets of words completes this sentence correctly? Weight is used most often for measuring __________, whereas volume is used most often for measuring __________.
   (a) solid, liquid
   (b) liquid, solid
   (c) portions, units
   (d) units, portions

26. Count, weight, volume, weight, even division, and standard fill are all methods for ensuring __________ control.
   (a) quality
   (b) portion
   (c) ingredient
   (d) conversion

27. Ladles, scoops, and kitchen spoons are all tools that are used to portion food by __________.
   (a) count
   (b) weight
   (c) volume
   (d) standard fill
28. Which of the following combinations is correct?
   (a) lb → pound
   (b) tbsp → teaspoon
   (c) tsp → tablespoon
   (d) all of the above

29. Which of the following combinations is incorrect in the metric system?
   (a) volume → liter
   (b) length → meter
   (c) weight → pound
   (d) temperature → degree Celsius

30. Which of the following is the correct series of metric prefixes if they are arranged from the smallest (1/1000) → the largest (1000)?
   (a) kilo → deci → centi → milli
   (b) deci → milli → kilo → centi
   (c) centi → kilo → milli → deci
   (d) milli → centi → deci → kilo

31. A centiliter is __________.
    (a) 1000 liters
    (b) 1/10 of a liter
    (c) 1/100 of a liter
    (d) 1/1000 of a liter

32. Elvira wrote the following answers to four of the questions on her metric system test. Which one did she answer correctly?
   (a) A centiliter is about 2 quarts.
   (b) 32°C is the freezing point of water.
   (c) A meter is about the same as a foot.
   (d) A kilogram is a little more than 2 lbs.

33. To convert a recipe from its original number of portions to a different number of portions, you must first calculate the __________.
    (a) new quantity
    (b) old total yield
    (c) new total yield
    (d) conversion factor

34. The conversion factor is calculated by __________.
    (a) dividing the new yield by the old yield
    (b) dividing the old yield by the new yield
    (c) multiplying the new yield by the old yield
    (d) none of the above
35. Once you have calculated the recipe conversion factor, you must multiply this factor by the ________ to determine the new quantity.
   (a) total yield
   (b) recipe cost
   (c) old quantity
   (d) portion size

36. You have a recipe for 8 portions of chili that requires 2 lbs of ground beef and 32 oz of tomato sauce. If you want to convert it to 12 portions, you will need _____ lbs of beef and _____ oz of sauce.
   (a) 3, 48
   (b) 3, 40
   (c) 2.5, 48
   (d) none of the above

37. Chef Hinkle is catering the Glouton family reunion. The 60 Gloutons are notoriously big eaters, so the Chef decides to increase the size of his Cajun hamburgers from the usual 4 oz to 6 oz. If his recipe calls for 5 lb of ground beef to make 20 4-oz burgers, then he will need _____ lbs of beef, assuming that each Glouton will devour one burger.
   (a) 20
   (b) 22.5
   (c) 30
   (d) 32

38. Although most recipes can be successfully converted from one portion size to another, ________ can present problems if you are making a very large conversion (e.g., from 8 to 300 portions or from 600 portions to 6).
   (a) ingredients
   (b) mixing methods
   (c) evaporation rates
   (d) all of the above

39. Even if you are extremely careful in converting small portion recipes to large portions (and vice versa), problems with ________ often arise.
   (a) time
   (b) measuring
   (c) equipment
   (d) all of the above

40. The food cost percentage of a menu item equals the ________.
   (a) food cost divided by the menu price
   (b) menu price divided by the food cost
   (c) food cost multiplied by the menu price
   (d) yield price divided by the conversion factor
41. Which of the following is correct?
   (a) food cost percentage = food cost / menu price
   (b) menu price = food cost / food cost percentage
   (c) food cost = menu price x food cost percentage
   (d) all of the above

42. If the food cost of one of Chef Hinkle's cajun burgers is $0.60 and his food cost percentage is 35%, then he should charge _________ for each of his burgers, if he rounds off his prices.
   (a) $1.75
   (b) $2.10
   (c) $5.85
   (d) none of the above

43. Chef Davis bought a 300 lb side of beef for $1.25 per lb. After he trimmed and cut it into serving sized portions, he had 225 lbs left. His actual price per pound is now ________.
   (a) $1.33
   (b) $1.67
   (c) $2.40
   (d) $2.81

44. Which of the following combinations is correct?
   (a) AS → as served
   (b) AP → as purchased
   (c) EP → edible portion
   (d) all of the above

45. Portion cost is the same as _________ cost.
   (a) EP
   (b) AS
   (c) hidden
   (d) raw food

46. Portion cost = ________.
   (a) AP / EP
   (b) hidden costs - yield cost
   (c) cost of ingredients / number of portions
   (d) total cooked weight x serving portion weight

47. Many errors in costing are caused by forgetting ________.
   (a) to include everything
   (b) that costs must be based on AP
   (c) to record the number of portions actually served
   (d) all of the above
66. A cycle menu would be most likely to be used in
   (a) a high school cafeteria.
   (b) a catering house.
   (c) a fast-food restaurant
   (d) a hotel banquet facility.

67. Table d’hôte menus
   (a) are menus that offer the same dishes every day.
   (b) usually have four or more courses.
   (c) list complete meals at given package prices.
   (d) are more appropriate for dinner menus than lunch menus because they offer more
       selections.

68. The proper order of courses in a dinner should be
   (a) appetizer, salad, main dish.
   (b) soup, salad, main dish.
   (c) appetizer, soup, salad, main dish.
   (d) all of the above.

69. A prix fixe menu
   (a) has a fixed price for each separate course.
   (b) is a supplement to a table d’hôte menu.
   (c) gives a single basic price for a meal.
   (d) is the same as an à la carte menu, except that there are additional prices for
       appetizers and desserts.

70. A menu is a list of dishes____.
   (a) to be prepared
   (b) from which to make selections for a meal
   (c) served or available to be served at a meal
   (d) all of the above

71. Which of the following is true about the menu?
   (a) Nearly every aspect of a food service business depends on it.
   (b) It is the single most important document in the food service business.
   (c) Purchasing, production, sales, cost accounting, labor management, kitchen layout,
       and equipment selection are based on it.
   (d) all of the above

72. Which of the following should determine the menu of a food service business?
   (a) the preferences of the cooks or chefs
   (b) the geographical location of the business
   (c) the tastes and preferences of the clientele the business serves
   (d) all of the above
73. I must provide a variety of services. The range of my guests includes budget-minded tourists and business people on expense accounts, and my eating areas must therefore range from quick breakfast and sandwich counters to elegant dining rooms and banquet halls. I am a(n) __________.
   (a) hotel
   (b) hospital
   (c) in-plant food service
   (d) full-service restaurant

74. The menu of a ________ is limited and features inexpensive, easily prepared, and easily served foods for people in a hurry.
   (a) school
   (b) hospital
   (c) catering and banquet operation
   (d) fast food and take-out operation

75. Which of the following combinations is incorrect?
   (a) prix fixe → no choices
   (b) static → same dishes every day
   (c) à la carte → each item is priced separately
   (d) cycle → menu repeats after a certain period

76. If every member of your party ordered different items, but each of you paid exactly the same price, then you were most likely dining at a restaurant with a _____ menu.
   (a) static
   (b) prix fixe
   (c) à la carte
   (d) table d’hôte

77. Which of the following is the best example of a supplement?
   (a) a static item added to an à la carte menu
   (b) the a la carte price of a table d’hôte entree
   (c) the extra $1.00 charge for Roquefort dressing
   (d) a single package price for each full meal selection

78. A course refers to a food or group of foods ________
   (a) served at one time
   (b) intended to be eaten at one time
   (c) that are all similar in some important way
   (d) either a or b

79. In order to balance a menu, you must ________.
   (a) avoid repeating flavors and textures
   (b) develop a feeling for which foods complement each other or provide pleasing contrasts
   (c) both a and b
   (d) neither a nor b
80. Physical conditions, such as __________, can place limitations on your menu.
   (a) your equipment
   (b) your labor force
   (c) the foods available to you
   (d) all of the above

81. Which of the following can limit your menu?
   (a) the types and availability of the foods you serve
   (b) the capacity of your equipment and your ability to spread work evenly among your equipment
   (c) offering items that your cooks can prepare and spreading the work load evenly among your workers throughout the day
   (d) all of the above

82. If Chef Sobre wants to maximize the utilization of the food she purchases for her kitchen, then she should __________.
   (a) avoid the use of "minimum-use" perishable ingredients
   (b) plan production to avoid leftovers and plan ahead for the use of leftovers that do occur
   (c) use all edible trim and not add items to her menu unless she can use their trimmings
   (d) all of the above

83. "Minimum-use" ingredients should be avoided in order to __________.
   (a) reduce costs
   (b) reduce spoilage or waste
   (c) either a or b
   (d) neither a nor b

84. Which of the following must actually be from the place indicated in its name for Chef Ciccio to use its name in an honest and nondeceptive manner on his menu?
   (a) Swiss cheese
   (b) French bread
   (c) Maine lobster
   (d) Swedish meatballs

85. If Chef Honnete labeled an item on his menu as "fresh," then it must never have been __________.
   (a) dried
   (b) frozen
   (c) canned
   (d) all of the above
Recipe Conversion – Metric Measures: The following ingredients and quantities are for a Cream of Mushroom Soup recipe that yields 24 portions, 200 mL each. Convert the recipe to the yields indicated.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>24 portions, 250 mL each</th>
<th>60 portions, 250 mL each</th>
<th>48 portions, 200 mL each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butter</td>
<td>375 g</td>
<td>_______</td>
<td>_______</td>
</tr>
<tr>
<td>Onion</td>
<td>250 g</td>
<td>_______</td>
<td>_______</td>
</tr>
<tr>
<td>Mushrooms</td>
<td>750 g</td>
<td>_______</td>
<td>_______</td>
</tr>
<tr>
<td>Flour</td>
<td>275 g</td>
<td>_______</td>
<td>_______</td>
</tr>
<tr>
<td>White stock</td>
<td>4.5 L</td>
<td>_______</td>
<td>_______</td>
</tr>
<tr>
<td>Milk</td>
<td>1.5 L</td>
<td>_______</td>
<td>_______</td>
</tr>
<tr>
<td>Heavy cream</td>
<td>750 mL</td>
<td>_______</td>
<td>_______</td>
</tr>
<tr>
<td>Salt</td>
<td>to taste</td>
<td>_______</td>
<td>_______</td>
</tr>
<tr>
<td>White pepper</td>
<td>to taste</td>
<td>_______</td>
<td>_______</td>
</tr>
</tbody>
</table>
**Yield Test – Metric Measures:** Fill in the blanks in the following Raw Yield Test form:

Item: Lamb bracelet to lamb rib chops

<table>
<thead>
<tr>
<th>Item</th>
<th>Weight</th>
<th>Value/kg</th>
<th>Total value (kg x value/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fat</td>
<td>1.9 kg</td>
<td>$0.17</td>
<td></td>
</tr>
<tr>
<td>Bone</td>
<td>225 g</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Ground lamb</td>
<td>275 g</td>
<td>4.99</td>
<td></td>
</tr>
<tr>
<td>Lamb breast</td>
<td>1.7 kg</td>
<td>4.40</td>
<td></td>
</tr>
<tr>
<td>Unusable trim</td>
<td>0</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Cutting loss</td>
<td></td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>

Total weight of trim, salvage, and waste: ________

Total weight of trim, salvage, and waste: ________

Total cost: $28.74

Total yield of item (lamb chops) 1.8 kg

Net cost of item: ________

Cost per kg: ________

Percentage increase of cost per kg: ________