

## Inventory, Ordering, and Receiving Workbook Questions

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1. How do you change locations of products?
2. According to the Operations Manual, use the \_\_\_\_\_ to determine inventory and quantity when placing all orders from local vendors, such as produce, bread, and milk.
3. What is the Purchasing Alert, and how often does it come out?
4. OSHA requires that all of our vendors sign this
5. What is the purpose of the Produce Seasonality Chart?
6. How does the system know there is a pending order when placing a new order?
7. According to the Operations Manual, what is the “single biggest factor in maintaining quality” during the Rotation and Storage (Bulk) Cycle?
8. What is ethylene gas, and how does it impact stored fruits and vegetables?

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9. When receiving an order, what steps should you take to ensure quality of the order received?

10. What are some specific steps to inspect produce for quality upon receipt?

11. What is the name of the inventory method that Golden Corral uses for product rotation?

12. According to the “Items Refrigerated Immediately on Delivery, Before Opening” chart, what do Chocolate Chips, Grated Parmesan Cheese, and Biscuit Mix have in common?

13. A Meat credit is available from McLane for what reasons: