

# Inventory, Ordering, and Receiving Workbook Questions KEY

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1. How do you change locations of products? **Decision Logic Store Rollout Guide**

**Pick an item from the list of active items. Then pick a location to drag the item to show up in when doing the inventory.**

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. **Operations Manual > Prep Person > The Product Cycle**

**Local Purchase Order Guide**

3. What is the Purchasing Alert, and how often does it come out? **Operations Manual > Prep Person > The Product Cycle**

**A form distributed to restaurants each week, providing current regional cost for chicken and produce**

4. OSHA requires that all of our vendors sign this: **Operations Manual > Prep Person > Vendor Relationships**

**Hazard Communications Log**

5. What is the purpose of the Produce Seasonality Chart? **Operations Manual > Prep Person > Produce Seasonality Chart**

**Informs when produce is in season**

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6. How does the system know there is a pending order when placing a new order?  
**OnDemand Library > Electronic Order Video**

**Have you already placed an order that hasn't been delivered?**

7. According to the Operations Manual, what is the "single biggest factor in maintaining quality" during the Rotation and Storage (Bulk) Cycle? **Operations Manual > Prep Person > The Product Cycle**

**Temperature**

8. What is ethylene gas, and how does it impact stored fruits and vegetables? **Operations Manual > Prep Person > The Product Cycle**

**A gas produced and emitted by certain fruits and vegetables as they ripen, which can speed up the ripening of nearby produce.**

9. When receiving an order, what steps should you take to ensure quality of the order received? **Operations Manual > Prep Person > The Product Cycle**

**Open every case to verify temperature, quality, and quantity.  
Weigh all items sold by the pound.  
Check prices.**

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10. What are some specific steps to inspect produce for quality upon receipt? **Operations Manual > Prep Person > The Product Cycle**

**Cut one of each type of melon open**  
**Cut one head of lettuce open**  
**Inspect the bottom row of the tomatoes**  
**Open and turn the case over to inspect all lemons**

11. What is the name of the inventory method that Golden Corral uses for product rotation? **Operations Manual > Prep Person > Opening Procedures**

**First In, First Out (FIFO)**

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? **Operations Manual > Prep Person > Items Refrigerated Immediately on Delivery, Before Opening Chart**

**They must be stored under refrigeration at all times.**

13. A Meat credit is available from McLane for what reasons: **Operations Manual > Meat Cutter > Meat and Chicken Credits**

**Excessive external fat over 1” thick**  
**Broken Cryovac bags with spoiled meat**  
**Mispacked items**