

Prep Person Operations Manual Questions

1. List the 7 Steps of the Product Cycle.
2. Which chart or form lists the specification for buying Texas toast and/or bagels locally?
3. Which chart or form states the type of vehicle required for all produce deliveries?
4. Which chart or form lists proper produce storage temperatures and/or proper storage locations for bulk produce?
5. Ethylene is a gas produced and emitted by certain fruits and vegetables as they ripen. High ethylene producing items should be stored away from products sensitive to ethylene. List the products sensitive to ethylene.

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6. The shelf life of fully prepared purchased products that have been opened (for example, olives or cheese cubes) is:

7. The FDA's Food Code states that a four-hour time constraint is sufficient to prevent toxins from forming. In this light, Golden Corral requires time tagging for specific products on display. For the Cold Choice they are:

8. Which cleaner is used to sanitize the tops of the buffet?

9. "Keeping produce at the proper temperature is probably the single biggest factor in maintaining quality," according to the Prep Person section of the Operations Manual. The Fruit and Vegetable Specifications Chart shows suggested storage temperatures. In what step of the Product Cycle is it primarily used?

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