

## Prep Person Operations Manual Questions KEY

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1. List the 7 Steps of the Product Cycle. **Operations Manual > Prep Person > The Product Cycle**

**Step 1: Inventory to order**

**Step 2: Ordering and Receiving**

**Step 3: Rotation and Storage (Bulk)**

**Step 4: Inventory and Production**

**Step 5: Rotation and Storage (Prepped)**

**Step 6: Transfer to Sales Area**

**Step 7: Products Sold and Consumed**

2. Which chart or form lists the specification for buying Texas toast and/or bagels locally?  
**Operations Manual > Prep Person >**

**The Local Purchase Order Guide**

3. Which chart or form states the type of vehicle required for all produce deliveries?  
**Operations Manual > Prep Person > Fruit & Vegetable Specifications**

**Fruit and Vegetable Specifications Chart**

4. Which chart or form lists proper produce storage temperatures and/or proper storage locations for bulk produce? **Operations Manual > Prep Person > Fruit & Vegetable Specifications**

**Fruit & Vegetable Specifications Chart**

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. **Operations Manual > Prep Person > Ethylene**

**Lettuce, broccoli, carrots, and cucumbers**

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6. The shelf life of fully prepared purchased products that have been opened (for example, olives or cheese cubes) is: **Operations Manual > Prep Person > Prep Shelf Life Chart**

**7 Days**

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: **Operations Manual > Prep Person > Running Procedures**

**Cut melons**

**All cut tomatoes**

**Cut lettuce and other leafy greens**

**Deviled Eggs**

**All cold protein and seafood items**

8. Which cleaner is used to sanitize the tops of the buffet? **Operations Manual > Prep Person > Cleaning the Buffet**

**Sink and Surface Cleaner and Sanitizer**

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? **Operations Manual > Prep Person > Step 3: Rotation and Storage (Bulk)**

**Step 3**

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10. Under which step of the Product Cycle does preparing recipes fall? **Operations Manual > Prep Person > Step 4: Inventory and Production**

### **Step 4**

11. How does the Prep Person maintain the standards of quality, cleanliness, and Guest service? **Ops Manual > Prep Person > Position Description**

**By serving foods of the highest quality, by keeping the cold bar full, fresh, and clean; and by interacting with Guests in a positive and informative manner.**

12. How does the 5-ft. Rule apply to the Prep Person? **Ops Manual > Prep Person > 5-ft. Rule**

**By answering questions, greeting Guests, smiling and making eye contact, the Prep Person can pay special attention to Guests within 5 feet of wherever they are in the restaurant.**

13. Our recipes call for vegetables to be cut or sliced to a specific thickness, such as 3/8". Which reference in the Operations Manual lists the blade type to use for each cut size? **Operations Manual > Prep Person > Ditto Dean Operating Chart and the Mannhart Vegetable Cutter Chart**

**Ditto Dean Operating Chart  
Mannhart Vegetable Cutter Operating Chart**