

standard purchase specification have been developed they can be printed and distributed to potential purveyors to ensure that each fully understands the restaurants exact .

3. If I was being hired as the purchasing steward of a new restaurant in an area that's completely unfamiliar to me. The first thing in going to do is familiarize myself with the area. For instance, I'm going to discover where the resources originate. Some of the individuals at the area from who are capable of supplying and providing fresh food and floral products may enter into an agreement to supply the resource to the restaurant. Following that I'm going to locate the nearest shop that can supply me with all the resources I require.

4. The quantity delivered should be the same as the quantity listed and this should be identified to the quality listed on invoice or bill that accompanies the delivery. After all the primary objective of receiving controls is to verify that quantities and qualities used.

Learning Activities/Exercises

1. If a new storeroom clerk discovers an item on the shelves that is still in good condition but is six months old, what, if anything, should be done about it?

- To prevent food from spoiling the new storeroom clerk should frequently visually inspect the stock to identify items that are beginning to show signs of age. The chef can place those items on the menu before they go bad. There should be a clearly marked price on each package of goods as they are putting away as well. If you follow this procedure, the clerk in the storeroom will be able to price requisition easily making issuing easier.

2. Explain the importance of FIFO

- It aids in the rotation of stock in restaurants, preserving the freshness of food served. Mold and pathogens can't grow because of the constant rotation. The safety and freshness of the food can be improved by keeping an eye on the amount of time food spends in storage. Using FIFO restaurants can keep tabs on how quickly their food supplies are depleted.

3. Complete the table:

Five classifications of perishable foods	Optimum storage temperatures	Give at least 5 examples of each classification
Fruits	32- 35 F	Banana, Watermelon, avocado, cherries, strawberry
Vegetables	32-35 F	Spinach, pumpkin, cabbage, carrots, broccoli
Dairy	34- 36 F	Cheese, ice cream, butter, yogurt, condensed
Fish	30- 34 F	Macharel scad, salmon, tilapia, milkfish, Tuna
Meat	34- 35 F	Beef, pork, sausages, turkey, chicken

Assignment

Answer the following