**QUIZ #1 You will have 4 quizzes in this section and the total point value for these quizzes is 20% of your final mark. This quiz is worth 5%.**

**Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Choose the one best answer:**

**1. When planning a menu, you would consider:**

a) equipment and electrical needs

b) storage and location

c) staff skill and seasonality

d) all of the above

e) only a) and b)

**2. Your menu reads that your macaroni and cheese is “home made” but you actually purchase it pre-made and frozen. Your menu reads that you serve “Colorado beef” but you serve whatever beef is on sale. What concept in menu design do you think you are not adhering to?**

a) menu format procedures

b) truth in menu laws

c) seasonality

d) none of the above

**3. I am serving salami made in from New Jersey, but my menu reads “imported Italian salami.” I am disregarding which concept that you should pay attention to:**

a) prix fixe menu ideas

b) point of origin guidelines

c) preservation standards

d) all of the above

e) none of the above

**4. An example of “point of origin” for a menu item is:**

a) Scottish smoked salmon

b) organic tomatoes

c) low-salt sliced turkey breast

d) gluten-free banana muffin

e) none of the above

**5. Describe an article from the *New York Times* Food section, (published in the last 10 days) (2 points) Note the author, title and date.**

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**6. If you are committed to putting an item like “salad made with fresh codfish, local tomatoes and organic lettuce” what are some considerations you would need to consider given these specific ingredients? (2 points)**

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**7. FIFO stands for**

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**8. What is one advantage and one disadvantage of shopping at farmer’s markets?**

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