DLBHOFBM01\_E\_Unit01\_Question01

How does the self-service restaurant format work?

* Customers buy their meals in open buffets or cafeterias. (1 Pts)
* Customers are served outside, with limited or no seating areas, at a kiosk, for example. (0 Pts)
* A certain culture is represented through features such as the cuisine, menu, music, personnel uniforms, and decoration. (0 Pts)
* Only lighter choices are served, such as hot and cold drinks, and snacks and foods that are easy to prepare and serve. (0 Pts)

DLBHOFBM01\_E\_Unit01\_Question02

What is an indirect market within the food service industry?

* food service companies in a limited market that cater to a specific or restricted customer base (1 Pts)
* food service companies that offer services independently (restaurants, coffee shops, bars, etc.), either as chains or within accommodation businesses (0 Pts)
* the naming rights to a product or service, granted in return for an agreed price (0 Pts)
* the shift of emphasis from products and services to the customer experience (0 Pts)

DLBHOFBM01\_E\_Unit01\_Question03

Which of the following factors is contributing to the rapid development of the food service industry?

* growing world population (1 Pts)
* poverty (0 Pts)
* climate change (0 Pts)
* global warming (0 Pts)

DLBHOFBM01\_E\_Unit01\_Question04

What is discretionary income?

* the amount of available money that can be spent or saved after taxes have been deducted and all fundamental needs have been met (1 Pts)
* the total amount of money a consumer spends on the consumption of goods and services rather than saving (0 Pts)
* the amount of money left over after paying taxes (net income) (0 Pts)
* the part of a consumer’s income that they save rather than spend on the consumption of goods and services (0 Pts)

DLBHOFBM01\_E\_Unit01\_Question05

Which of the following is negatively affecting the food service industry?

* global warming (1 Pts)
* growing role of women in the industry (0 Pts)
* increasing health awareness (0 Pts)
* increasing disposable income (0 Pts)

DLBHOFBM01\_E\_Unit02\_Question01

What is Agriculture 4.0?

* connected farming practices (1 Pts)
* the combining of animal power and mechanization (0 Pts)
* the first use of engines and tractors in agriculture (0 Pts)
* the switch to guidance systems and precision-farming practices (0 Pts)

DLBHOFBM01\_E\_Unit02\_Question02

What is organic agriculture?

* a production system that sustains the health of soils, ecosystems, and people based on ecological processes, biodiversity, and cycles adapted to local conditions and avoids using inputs with adverse effects (1 Pts)
* the analysis and classification of large and complex data, transformed into a meaningful and workable form (0 Pts)
* the amount of carbon dioxide, methane, nitrous oxide, hydro fluoride carbons, perfluorocarbons, sulfur hexafluoride, and other gases released into the atmosphere (0 Pts)
* an organization affiliated with the United Nations that conducts international studies on public health (0 Pts)

DLBHOFBM01\_E\_Unit02\_Question03

What is the aim of the Food and Agriculture Organization of the United Nations (FAO)?

* to eradicate global hunger and improve food’s nutritional quality. (1 Pts)
* to control the quality of the ingredients used, master flavor and cooking techniques, and assess value for money within the food service industry (0 Pts)
* to support food service companies in a limited market to cater to certain restricted customers (0 Pts)
* to support food service companies that offer services independently (0 Pts)

DLBHOFBM01\_E\_Unit02\_Question04

What is the role of cultivated meat in the food service industry?

* It is having a huge impact on issues regarding food safety, environmental problems, and animal welfare. (1 Pts)
* It is providing alternatives such as the ability to remotely measure soil conditions and manage water levels. (0 Pts)
* It is helping to improve the agroindustry’s access to farmers. (0 Pts)
* It is replacing certain components of food with edible materials such as algae, duckweed, and grass. (0 Pts)

DLBHOFBM01\_E\_Unit02\_Question05

Which of the following statements about vertical farming is correct?

* It is a process that produces food in environments where suitable land is not available, growing crops in vertical layers. (1 Pts)
* It is a smart irrigation management system for orchards. (0 Pts)
* It monitors animals using sensors. (0 Pts)
* It increases greenhouse gas emissions. (0 Pts)

DLBHOFBM01\_E\_Unit03\_Question01

Which of the following is the correct order of processes in the food production system?

* purchasing – receiving – storing – preparing – cooking – serving (1 Pts)
* preparing – purchasing – storing – receiving – cooking – serving (0 Pts)
* purchasing – storing – cooking – serving – regeneration (0 Pts)
* purchasing – regeneration – receiving – cooking – serving (0 Pts)

DLBHOFBM01\_E\_Unit03\_Question02

Which of the following is **not** one of the HACCP principles?

* meeting people’s food needs and desires by effectively implementing various mobile apps (1 Pts)
* evaluating hazards, listing the steps in the production process where there may be significant hazards, and defining necessary precautions (0 Pts)
* carrying out critical control in the case of deviations from the limits (0 Pts)
* identifying critical control points (CCPs) (0 Pts)

DLBHOFBM01\_E\_Unit03\_Question03

What are the Sustainable Development Goals (SDGs)?

* a universal call to action to eradicate poverty, protect the planet, and ensure that all people live in peace and prosperity (1 Pts)
* a government policy concerned with the production, processing, packaging, distribution, and purchasing of food (0 Pts)
* the framework of food policies determined both globally and locally (0 Pts)
* the quantity of a good that producers are ready to sell (0 Pts)

DLBHOFBM01\_E\_Unit03\_Question04

In which food regime does the agrifood sector play a role?

* the third food regime (1 Pts)
* the second food regime (0 Pts)
* the first food regime (0 Pts)
* the fourth food regime (0 Pts)

DLBHOFBM01\_E\_Unit03\_Question05

Which of the following is an example of glocalization?

* The McHothot Mega Breakfast Sausage in Japan (1 Pts)
* The Big Mac Menu in Germany (0 Pts)
* McDonald’s fries in India (0 Pts)
* Ice cream from McDonald’s in Belgium (0 Pts)

DLBHOFBM01\_E\_Unit04\_Question01

What is the ideal food supply chain sequence of processes?

* raw materials – supplier – manufacturer – distribution – retailer/wholesaler – consumer (1 Pts)
* consumer – supplier – manufacturer – distribution – retailer/wholesaler (0 Pts)
* retailer/wholesaler – consumer – raw materials – supplier – manufacturer – distribution (0 Pts)
* distribution – retailer/wholesaler – consumer – raw materials – supplier – manufacturer (0 Pts)

DLBHOFBM01\_E\_Unit04\_Question02

Which of the following statements is correct?

* More than 30 percent of food currently is wasted. (1 Pts)
* Less than 10 percent of food is currently wasted. (0 Pts)
* Because enough food is produced for the global population, very few people are malnourished. (0 Pts)
* Food waste has no effect on climate change. (0 Pts)

DLBHOFBM01\_E\_Unit04\_Question03

Which of the following does **not** incentivize farmers to grow nutritious crops?

* food waste (1 Pts)
* growing nutritional awareness amongst consumers (0 Pts)
* cold chains for perishable foods (0 Pts)
* contract farming regulations (0 Pts)

DLBHOFBM01\_E\_Unit04\_Question04

What is the Physical Internet (PI)?

* an open global logistics system that serves to provide operational interconnection and uses encapsulation, interfaces, and protocols to transform physical objects into digital items (1 Pts)
* the lack of communication between stakeholders in supply chains (0 Pts)
* the basic global projection model that enables users to understand the effects of issues such as agricultural commodity supply, demand, trade, pricing, and malnutrition (0 Pts)
* the meeting of people’s food needs and desires through the effective use of various applications (0 Pts)

DLBHOFBM01\_E\_Unit04\_Question05

Dishonest supply chain stakeholders …

* cause food poisoning, reputation damage, and even deaths. (1 Pts)
* record every process in food supply chains. (0 Pts)
* emphasize food safety and report on nutritional information. (0 Pts)
* reduce the environmental factors of food waste. (0 Pts)

DLBHOFBM01\_E\_Unit05\_Question01

Culinary tourism is also known as …

* food tourism. (1 Pts)
* gastronomic heritage. (0 Pts)
* gastro-tourism. (0 Pts)
* gourmet food. (0 Pts)

DLBHOFBM01\_E\_Unit05\_Question02

Food culture is becoming homogenized or standardized through …

* globalization. (1 Pts)
* local activities. (0 Pts)
* local foods. (0 Pts)
* gastro-tourism. (0 Pts)

DLBHOFBM01\_E\_Unit05\_Question03

What is a gourmet?

* a food and beverage specialist with expert knowledge and sophisticated tastes in food and beverages (1 Pts)
* a person responsible for the promotion of sustainable and universally-accessible tourism (0 Pts)
* a person studying the science and art of setting a healthy, pleasant, and delicious table of food and beverages, from the Greek *gastros* (stomach) (0 Pts)
* a person with technical knowledge of a nation’s cuisine (0 Pts)

DLBHOFBM01\_E\_Unit05\_Question04

Which of the following statements is **not** correct?

* Gastro-tourists are not curious about the stories of the food they eat. (1 Pts)
* Gastro-tourists want to learn about and experience specific details, such as authentic local stories, the history of a recipe, common street delicacies, markets, and traditions. (0 Pts)
* Culinary tourism provides an opportunity for tourists to share their dining experiences through social media. (0 Pts)
* Culinary tourism is a selective force for travelers. (0 Pts)

DLBHOFBM01\_E\_Unit05\_Question05

Which of the following statements is correct?

* Along with a dining experience, local producers or restaurants marketing to gastro-tourists may offer activities such as cycling and walking tours. (1 Pts)
* Culinary tourism aims to present a unified image of the food and beverages of a region. Any food or beverages provided must be regionally specific. (0 Pts)
* Local producers and restaurants avoid global changes in dietary requirements such as special diets or food preferences. (0 Pts)
* Culinary tourism focuses on slow food and seeks to avoid interruptions by, for example, customers photographing food for social media. (0 Pts)

DLBHOFBM01\_E\_Unit06\_Question01

Which of the following is **not** an advantage of using a standard recipe?

* It identifies the ideal supply chain process for foods or beverages. (1 Pts)
* It makes sales forecasts easier. (0 Pts)
* It provides consistency in products. (0 Pts)
* It helps to speed up production. (0 Pts)

DLBHOFBM01\_E\_Unit06\_Question02

What is a pricing factor?

* a calculation of the ratio of food and beverage expenses to all business expenses to be incorporated into the menu price (1 Pts)
* an adjustment to the standard recipe resulting from quantity increases or decreases (0 Pts)
* the total price of the ingredients needed for a recipe (0 Pts)
* the amount, weight, or volume of a purchased product (0 Pts)

DLBHOFBM01\_E\_Unit06\_Question03

Which of the following is a responsibility of the food and beverage manager?

* working with human resources to support personnel recruitment in order to monitor the promotion and leave of personnel (1 Pts)
* tracking product information (such as temperature or delivery date) by sticking barcodes on high-cost products (meat, fish, etc.) (0 Pts)
* checking the packaging of products (0 Pts)
* sending products to the relevant storage areas (0 Pts)

DLBHOFBM01\_E\_Unit06\_Question04

What is staff scheduling?

* the creation of a personnel schedule by matching staff availability to customer volumes (1 Pts)
* the frequency with which employees leave their jobs and are replaced by new employees (0 Pts)
* a special food and beverage organization prepared with a personalized menu for official or private dinner occasions (0 Pts)
* an analysis and determination of the tasks to be completed (0 Pts)

DLBHOFBM01\_E\_Unit06\_Question05

Which of the following statements is an example of the internal challenges of food and beverage management within the hospitality sector?

* The general staff and skill shortages in the food service industry are negatively affecting the profitability of companies and customer satisfaction. (1 Pts)
* As technology develops, the machines used in production need to be updated. (0 Pts)
* Standards in many areas (e.g., fire safety, smoking, education, and employment regulations) are constantly changing. (0 Pts)
* To ensure profitability, it is important to keep up with new technologies (e.g., food irradiation). (0 Pts)

DLBHOFBM01\_E\_Unit07\_Question01

Which of the following behaviors is a risk for stocking?

* ignoring the perishability factor and not using the FIFO method (1 Pts)
* purchasing lower quality products in order to take advantage of more affordable prices (0 Pts)
* failure to control the cleanliness of the transport vehicle and the temperature and hygiene of the product (0 Pts)
* distributing products to appropriate storage places (0 Pts)

DLBHOFBM01\_E\_Unit07\_Question02

Which of the following statements is correct?

* Checking only the packaging and shape of the received product does not mean that the product in question has been delivered in an appropriate condition. (1 Pts)
* Using the LIFO method prevents food waste and food poisoning. (0 Pts)
* The food service industry is a sector with a long operating cycle. (0 Pts)
* All food service companies complete food safety documentation. (0 Pts)

DLBHOFBM01\_E\_Unit07\_Question03

What is product category competition?

* competition between brands in a similar category, such as McDonald’s and Pizza Hut (1 Pts)
* competition between brands such as McDonald’s and Burger King that provide similar products and services to a similar target audience at similar prices (0 Pts)
* competition between all businesses for people’s disposable income (0 Pts)
* competition that arises when a food service and supermarket provide a similar service, with both providing core benefits to consumers (0 Pts)

DLBHOFBM01\_E\_Unit07\_Question04

Which of the following is **not** a technological trend?

* consumer price index (CPI) (1 Pts)
* virtual restaurants (0 Pts)
* virtual food tours (0 Pts)
* shareability (0 Pts)

DLBHOFBM01\_E\_Unit07\_Question05

Why are virtual restaurants becoming more common?

* Restaurants with high costs (e.g., fine dining) are trying to survive by establishing virtual restaurants. (1 Pts)
* Virtual restaurants make the processing of information easier: A customer’s contact information and payment details are automatically provided when they place an order. (0 Pts)
* Since virtual restaurants provide 360-degree virtual tours, allowing their customers to experience the atmosphere, higher prices can be charged. (0 Pts)
* A virtual restaurant gives consumers more opportunities to share their food via social media. (0 Pts)

DLBHOFBM01\_E\_Unit08\_Question01

Which of the following statements regarding sustainable food systems is true?

* They provide food security and nutrition without compromising the world’s economic, social, and environmental foundations, thus ensuring food security and nutrition for future generations as well. (1 Pts)
* They focus on operating as economically as possible, producing large quantities of food on a sustained basis. Social and ecological aspects are secondary. (0 Pts)
* They are centers where genetic resource materials are kept for the protection of biodiversity. (0 Pts)
* They are used to sequester carbon in the soil, thus improving the soil. (0 Pts)

DLBHOFBM01\_E\_Unit08\_Question02

What is the aim of food banks?

* to reduce waste and prevent hunger (1 Pts)
* to produce renewable energy from organic waste (0 Pts)
* to improve soil through carbon enrichment (0 Pts)
* to compost more food (0 Pts)

DLBHOFBM01\_E\_Unit08\_Question03

Why is local consumption important for sustainability?

* It reduces consumers’ carbon footprint due by reducing the number of transactions in the supply chain. (1 Pts)
* It increases transactions in the supply chain. (0 Pts)
* It helps to compost foods and thus reduce carbon footprints. (0 Pts)
* It increases food waste. (0 Pts)

DLBHOFBM01\_E\_Unit08\_Question04

Which of the following statements is correct?

* Smart refrigerators record key details such as the amount of food and its expiration date and facilitate stock control in order to reduce excessive food purchases. (1 Pts)
* There is no relationship between consuming vegan products and sustainability. (0 Pts)
* One Recup replaces ten disposable cups, and one Rebowl replaces five disposable containers. (0 Pts)
* In 2021, there were fewer female chefs in the food service sector compared with previous years. (0 Pts)

DLBHOFBM01\_E\_Unit08\_Question05

Which of the following statements is an example of social sustainability in the food service industry?

* Burger King’s Austrian stores celebrated LGBT Pride Month by serving their burgers with two identical top or bottom buns. (1 Pts)
* Sodexo is aiming to increase its plant-based products by 33 percent by 2025 in order to get closer to its net zero commitment. (0 Pts)
* The Zera Food Recycler, developed by the Whirlpool Corporation, is intended to reduce food waste. (0 Pts)
* American plant-based food manufacturer Impossible Shop produces meat-free burgers. (0 Pts)