

## Chapter 4 Outline

- The Receiving Control Point
  - Receiving and Inventory
  - Receiving and People
  - Receiving and Equipment
  - Receiving and Facilities
  - Receiving and Change
  - Receiving and Food Safety
- The Storing Control Point
  - Storing and Inventory
  - Storing and People
  - Storing and Equipment
  - Storing and Facilities
  - Storing and Change
  - Storing and Food Safety
- The Issuing Control Point
  - Issuing and Inventory
  - Issuing and People
  - Issuing and Equipment
  - Issuing and Facilities
  - Issuing and Change
  - Issuing and Food Safety

## Competencies

1. Describe inventory controls, standards, and procedures at the receiving control point. (pp. 97–101)
2. Explain the qualifications necessary to perform the receiving function. (pp. 101–103)
3. Describe the elements of proper receiving facilities. (pp. 104–105)
4. Explain the importance of maintaining an optimum inventory. (pp. 105–106)
5. Describe the A-B-C-D scheme of inventory classification, perpetual and physical inventories, and other inventory control measures. (pp. 106–110)
6. Describe the major responsibilities of the storeroom person. (pp. 110–111)
7. Describe the use of thermometers and other equipment at the storing control point. (pp. 111–112)
8. Describe the three types of storage facilities in a food establishment. (pp. 112–116)
9. Explain what food service managers should know about the issuing control point. (pp. 116–119)