

# Sustainable food production

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What has happened in the operation?

The stated example is a demonstration of food production malfunction in a hospital. What happened in the above illustration was that the food ordered in the hospital the previous day could not be provided in time the following day. The patients needed the roast beef, but sixty-five of them ended up not getting lunch. The cooks had to work on the problem first before they began preparing the evening meal. The lateness caused general delays in the hospital as even the nurses had to wait for the patients to take lunch. This operation shows how important food production is, relative to patient fulfillment.

What questions should Sharon be asking?

To determine the cause of the problem, Sharon should be asking questions like why the problem was not addressed earlier and who was in charge of food supplies in the hospital.

What was the purpose of the production sheet?

The production sheet is a record indicating the amount of a food substance and the number of patients who ordered for it. The purpose of the production sheet, therefore, was to clearly identify whether the problem lay in the patients or the employees. Some patients might have thought of taking roast beef twice thereby causing a shortage.

What happens when roast beef is cooked at 400 degrees?

The roast beef was prepared at great inner temperatures and therefore due to the high temperatures the size of cooked meat reduced.

What is the proper cooking temperature?

Meat is supposed to be prepared at a heat range of 200-300 degrees F.

Was the meat cooked at the proper internal temperature?

<https://assignbuster.com/sustainable-food-production/>

The meat was cooked at too high internal temperatures.

How does cooking temperature affect yield?

Cooking temperature affects yield by killing the micro-organisms that make food nutritious.

What other problem contributed to the lack of roast beef?

Lack of roast beef was also attributed to the laziness of the workers, considering that they got a late start in the cooking lunch.

What does the effect of poor production control on employees and food cost?

Poor production control generally leads to less consumer satisfaction poor employee morale and increased employee workload. Poor production of food also increases food costs as substitute food services have to be provided and catered for.