

HM 150 : PROCUREMENT, INGREDIENT IDENTIFICATION AND FOOD COST CONTROL

Transcript title

Procurement Cost Control

Required materials

Required textbook.

Credits

3

Grading mode

Standard letter grades

Total contact hours

30

Lecture hours

30

Prerequisites

CUL 104.

Course Description

Learn the principles of cost control, product yield tests, vendor relations and procurement, and an introduction to ingredient identification and tasting. Exposure to profit and loss statements, and how to track cost as it relates to the flow of food. Place, receive and store food orders, conduct quality assurance on all food items, and execute an electronic end-of-month inventory.

Course learning outcomes

1. Identify and describe a diversity of food ingredients and specifications.
2. Conduct professional vendor relations and assess vendor performance based upon service quality, product quality, and pricing.
3. Apply effective inventory control principles and par-stock management.
4. Analyze a profit and loss statement to identify disproportionate expense ratios and present operational solutions.
5. Describe the flow of food, food safety and handling practices, First In, First Out (FIFO) and appropriate food and beverage operational storage principles.
6. Execute product yield tests in order to purchase appropriate quantities.

Content outline

- Purchasing quality requirements
- Purchasing quantity requirements
- Selecting vendors
- Ordering products
- Pricing decisions
- Purchasing ethics
- Vendor relations
- Ingredient identification