**GROSSMONT COLLEGE**

**COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 163 - FOOD PURCHASING FOR CULINARY ARTS**

1. **Course Number Course Title Semester Units**

CA 163 Food Purchasing for Culinary Arts 1

**Semester Hours**

1 hour lecture: 16-18 total hours 32-36 outside of class hours 48-54 total hours

2. **Course Prerequisites**

None

**Recommended Preparation**

None

3. **Catalog Description**

This course covers food purchasing policies, laws, and methods used currently in the food service industries. Focus will be on evaluating food quality requirements, selecting vendors, pricing decisions and purchasing ethics.

4. **Course Objectives**

The student will:

a. Recognize customs and laws involved in food purchasing.

b. Analyze purchasing objectives and practices in the health care and food service settings.

c. Evaluate a variety of food choices for the appropriateness, quality and value.

d. Compare a variety of food choices and compute their relative costs.

5. **Instructional Facilities**

Standard Classroom

6. **Special Materials Required of Student**

None

7. **Course Content**

a. Introduction to the importance of purchasing.

b. Purchasing quality requirements.

c. Budgets and allowances.

d. Laws and regulations.

e. Purveyors.

f. Ethics of purchasing.

g. Inventories and ordering procedures.

h. Receiving, storing and distribution management.

i. Cost control.

j. Analysis of data and corrective measures.

8. **Method of Instruction**

a. Lectures.

b. Group discussions.

c. Guest speakers.

d. Individual and group projects.

e. Field trips.

9. **Methods of Evaluating Student Performance**

a. Quizzes covering weekly reading and discussions.

b. Individual and group project and presentation - 5 menu costing exercises on worksheet provided by instructor.

c. Final exam including both objective and essay questions with1 final menu costing project, true false multiple-choice.

10. **Outside Class Assignments**

a. Assigned reading from text.

b. Prepare research material for projects and presentations.

11. **Representative Texts**

a. Representative Text(s):

*ManageFirst: Purchasing with Online Exam.* 2nd edition. Pearson 2012

b. Supplementary texts and workbooks:

None

**Addendum: Student Learning Outcomes**

Upon completion of this course, our students will be able to do the following:

* 1. Recognize the laws and regulations involved in food purchasing.
  2. Compute relative costs with purchasing of food choices, budgets and allowances.
  3. Apply purchasing objectives and practices for quality, content and value.