



Wayne County Community College District

COURSE SYLLABUS

FSM 132 Foodservice Purchasing

CREDIT HOURS: 2.00

CONTACT HOURS: 30.00

COURSE DESCRIPTION: This course provides basic knowledge in food procurement. As a subsystem of the foodservice, procurement is a functional unit. The knowledge and skills required in this area are necessary for anyone employed as a supervisor in a foodservice establishment. Fundamentals of food and equipment purchasing, food storage, inventory, cost controls, development of specifications, budget analysis and data processing, receiving, storage issuing and inventory control will be covered. The purchasing subsystem is viewed as one component of the foodservice system with the menu as the central focus. A strong emphasis is placed on quality, quantity and cost control.

PREREQUISITES: FSM 105

EXPECTED COMPETENCIES:

Upon completion of this course, the student will be familiar with:

- Recognize resources for written specifications of food, equipment and services
- Use the menu as a tool for quality and cost control in purchasing
- Analyze information needed for ordering, receiving, storing, and distributing food and supplies
- Understand food and supply vendors in a metropolitan area
- Understand characteristics of professional responsibility and conduct
- Recognize formal and informal steps in the bid process
- Use current technologies representative of the foodservice industry

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E