

## Washtenaw Community College Comprehensive Report

### CUL 221 Culinary Purchasing Effective Term: Fall 2018

#### Course Cover

**Division:** Business and Computer Technologies

**Department:** Culinary and Hospitality Management

**Discipline:** Culinary Arts

**Course Number:** 221

**Org Number:** 13500

**Full Course Title:** Culinary Purchasing

**Transcript Title:** Culinary Purchasing

**Is Consultation with other department(s) required:** No

**Publish in the Following:** College Catalog , Time Schedule , Web Page

**Reason for Submission:** New Course

**Change Information:**

**Rationale:** Purchasing needs to be added to the curriculum to meet the American Culinary Federation (ACF) accreditation standards.

**Proposed Start Semester:** Fall 2018

**Course Description:** In this course, students explore purchasing functions such as the competitive bidding process and revenue generation. Students will discuss ethical considerations, specifications for food equipment purchase, proper receipt and storage methods, inventory controls and security measures. Students will be given the opportunity to earn a nationally recognized certification to use in a professional portfolio.

#### Course Credit Hours

**Variable hours:** No

**Credits:** 3

**Lecture Hours: Instructor:** 45 **Student:** 45

**Lab: Instructor:** 0 **Student:** 0

**Clinical: Instructor:** 0 **Student:** 0

**Total Contact Hours: Instructor:** 45 **Student:** 45

**Repeatable for Credit:** NO

**Grading Methods:** Letter Grades

Audit

**Are lectures, labs, or clinicals offered as separate sections?:** NO (same sections)

#### College-Level Reading and Writing

College-level Reading & Writing

#### College-Level Math

No Level Required

#### Requisites

#### General Education

#### Request Course Transfer

**Proposed For:**

Eastern Michigan University

**Student Learning Outcomes**

1. Evaluate and apply the principles of purchasing specifications.

**Assessment 1**

Assessment Tool: National Restaurant Association final exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Externally scored standardized test

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the outcome-related questions

Who will score and analyze the data: Third party testing will score the data; department faculty will analyze the data

2. Evaluate and apply revenue-generating products and services.

**Assessment 1**

Assessment Tool: National Restaurant Association final exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Externally scored standardized test

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the outcome-related questions

Who will score and analyze the data: Third party testing will score the data; department faculty will analyze the data

3. Apply the purchase criteria of food and supplies.

**Assessment 1**

Assessment Tool: National Restaurant Association final exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Externally scored standardized test

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the outcome-related questions

Who will score and analyze the data: Third party testing will score the data; department faculty will analyze the data

4. Evaluate the cost of items against budget and guidelines.

**Assessment 1**

Assessment Tool: National Restaurant Association final exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Externally scored standardized test

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the outcome-related questions

Who will score and analyze the data: Third party testing will score the data; department faculty will analyze the data

- 5. Evaluate and apply safe and cost-effective purchasing and inventory procedures.

**Assessment 1**

Assessment Tool: National Restaurant Association final exam

Assessment Date: Fall 2021

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All students in one section

How the assessment will be scored: Externally scored standardized test

Standard of success to be used for this assessment: 70% of students will score 70% or higher on the outcome-related questions

Who will score and analyze the data: Third party testing will score the data; department faculty will analyze the data

**Course Objectives**

- 1. Describe the objectives and components of the purchasing functions within the foodservice operation.
- 2. Describe ethical considerations related to purchasing.
- 3. Recognize necessary purchaser qualifications and duties.
- 4. Identify quality standards in purchasing as they relate to all foods and beverages.
- 5. Identify quality standards in purchasing as they relate to all furniture and fixtures.
- 6. Identify quality standards in purchasing as they relate to all services and equipment.
- 7. Comprehend considerations in the make-or-buy decisions.
- 8. Recognize and describe inventory control systems.
- 9. Identify and describe inventory management systems.
- 10. Recognize and apply the concepts of selection and procurement.
- 11. Create and use a purchase specification form.
- 12. Describe the various distribution systems and the forces affecting today's food sourcing.
- 13. Describe revenue-generating products and services.
- 14. Describe safe handling and time temperature control in inventory procedures.
- 15. Recognize sustainability practices in purchasing and inventory controls.

**New Resources for Course**

**Course Textbooks/Resources**

- Textbooks
- Manuals
- Periodicals
- Software

**Equipment/Facilities**

Level II classroom

**Reviewer**

**Action**

**Date**

**Faculty Preparer:**

*Sharyl Politi*

*Faculty Preparer*

*Dec 28, 2017*

**Department Chair/Area Director:**

*Derek Anders Jr*

*Recommend Approval*

*Jan 07, 2018*

**Dean:**

<i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Jan 09, 2018</i>
<b>Curriculum Committee Chair:</b>		
<i>David Wooten</i>	<i>Recommend Approval</i>	<i>Feb 26, 2018</i>
<b>Assessment Committee Chair:</b>		
<i>Michelle Garey</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
<b>Vice President for Instruction:</b>		
<i>Kimberly Hurns</i>	<i>Approve</i>	<i>Feb 28, 2018</i>