Wayne County Community College District

COURSE SYLLABUS

FSM 230 Purchasing for Foodservice Systems

CREDIT HOURS: 3.00

CONTACT HOURS: 45.00

COURSE DESCRIPTION:
Topics of discussion include: fundamentals of food and equipment purchasing, food storage, inventory, cost controls, development of specifications, budget analysis, data processing, receiving, storage, issuing and inventory control. 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. Field trips to vendors, food brokers, and facilities that engage in institutional feeding are mandatory. Students are required to utilize the computer programs designed for purchasing activities. This is a Manage First Certificate course that meets the criteria for NRA Education Foundation certification.

PREREQUISITES: FSM 145

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
- Review information needed for ordering, receiving, storing, and distributing food and supplies
- Be familiar with food and supply vendors in the metropolitan area
- Discuss 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