

FLORIDA STATE COLLEGE AT JACKSONVILLE

COLLEGE CREDIT COURSE OUTLINE

COURSE NUMBER:	FSS 1120
COURSE TITLE:	Management of Food and Beverage Purchasing
PREREQUISITE(S):	FSS 1221
COREQUISITE(S):	None
CREDIT HOURS:	3
CONTACT HOURS/WEEK:	3
CONTACT HOUR BREAKDOWN:	
Lecture/Discussion:	3
Laboratory:	
Other _____:	
FACULTY WORKLOAD POINTS:	3
STANDARDIZED CLASS SIZE ALLOCATION:	25
CATALOG COURSE DESCRIPTION:	
<p>Students will acquire the fundamentals involved in purchasing food and beverages in quantity. The course emphasizes standardizing, grading and estimating, selecting, receiving, and storing foods and beverages as well as the practical application in writing specifications and in developing purchasing techniques.</p>	
SUGGESTED TEXT(S):	<u>Purchasing for Food Service</u> , Lynne N. Robertson, Blackwell Publishing, Latest Edition
IMPLEMENTATION DATE:	November 14, 1987
REVIEW OR MODIFICATION DATE(S):	Fall Term, 1996 (971) Fall Term, 2002 (20031) Fall Term, 2003 (20041) Fall Term, 2008 (20091) - Outline Review 2007

COURSE TOPICS	CONTACT HOURS <u>PER TOPIC</u>
I. Orientation	3
II. Introduction to Purchasing Management	3
III. The Purchasing Agent	3
IV. The Purchasing Department	3
V. Cheeses	3
VI. Seafood	3
VII. Beef, Pork, Lamb and Veal	3
VIII. Yield Tests	3
IX. Fresh Fruits and Vegetables	3
X. Canned and Frozen Fruits and Vegetables	3
XI. Field Trip - Destination to be Announced	3
XII. Herbs, Spices and Flavorings	3
XIII. Coffees/Tea & Specialty Beverages	3
XIV. Use of Bases and Convenience Foods	3

PROGRAM TITLE: Restaurant Management
COURSE TITLE: Management of Food and Beverage Purchasing
CIP NUMBER: 0206.070400

LIST PERFORMANCE STANDARD ADDRESSED:

NUMBER(S): TITLES(S):

02.0 DEMONSTRATE THE ABILITY TO COMMUNICATE SKILLFULLY -- The student will be able to:

- 02.02 Apply writing skills.
- 02.04 Demonstrate the components of the communication process.

05.0 DEMONSTRATE THE APPLICATION OF MATHEMATICS AS IT APPLIES TO THE PRODUCTION OF PRODUCTS AND THE BUSINESS OF THE CULINARY INDUSTRY --
The student will be able to:

- 05.04 Demonstrate effective cost estimation.
 - 05.04.01 Estimate material cost per serving.
 - 05.04.02 Estimate preparation cost (less materials).
 - 05.04.03 Cost out menu given profit margin.

06.0 DEMONSTRATE EFFECTIVE PURCHASING AND COST CONTROL -- The student will be able to:

- 06.01 Inventory Control
 - 06.01.04 Make break-outs and distribute stores/supplies.
- 06.02 Utilize local procedures to maintain perpetual inventory.
- 06.03 Portion Control
 - 06.03.01 Identify principles of portion control and calculate cost per serving (Note: Cost of incorrect portion size, waste, and spoilage may be addressed here.)
- 06.04 Purchasing Techniques
 - 06.04.02 Identify purchasing methods such as: direct buying; contract buying; contract buying and bidding.

07.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF SALADS -- The student will be able to:

- 07.01 Identify and select materials for salad preparation.
- 07.07 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

LIST PERFORMANCE STANDARD ADDRESSED: (CONTINUED)

NUMBER(S): TITLES(S):

08.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF BEVERAGES -- The student will be able to:

08.01 Identify and select materials for beverage preparation.

08.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

09.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF SANDWICHES -- The student will be able to:

09.01 Identify and select materials for sandwich preparation.

09.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

10.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FRUITS AND VEGETABLES -- The student will be able to:

10.01 Identify and select fruits and vegetables.

10.06 Utilize principles of inventory control, cost control portion control, management, human relations, and training skills.

11.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF MEATS, POULTRY AND SEAFOOD -- The student will be able to:

11.01 Identify and select meats.

11.01.01 Identify meat characteristics, proper cooking and done temperatures, traditional side dishes and condiments, possible parasites, and potential micro-organism growth.

11.01.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

11.02 Identify and select poultry.

11.02.01 Identify poultry characteristics, proper cooking and done temperatures, traditional side dishes and condiments, possible parasites, and potential micro-organism growth.

11.02.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

11.03 Identify and select seafood.

11.03.01 Identify seafood characteristics, proper cooking and done temperatures, traditional side dishes and condiments, possible parasites, and potential micro-organism growth.

11.03.05 Store reusable portions.

LIST PERFORMANCE STANDARD ADDRESSED: (CONTINUED)

NUMBER(S): TITLES(S):

11.03.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

13.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FOODS UTILIZING DAIRY PRODUCTS -- The student will be able to:

13.01 Identify and select dairy products.

13.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

14.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FOODS UTILIZING EGG PRODUCTS -- The student will be able to:

14.01 Identify and select egg products.

14.06 Utilize principles of inventory control, cost control, + portion control, management, human relations, and training skills.

15.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF FOODS UTILIZING FARINACEOUS (STARCHY) PRODUCTS -- The student will be able to:

15.01 Identify and select farinaceous products.

15.02 Prepare foods utilizing farinaceous products using given recipes.

15.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

16.0 PREPARE, DIRECT AND MANAGE THE PRODUCTION OF PASTRIES AND ADVANCED DESSERTS -- The student will be able to:

16.01 Identify and select ingredients.

16.06 Utilize principles of inventory control, cost control, portion control, management, human relations, and training skills.

18.0 DEMONSTRATE AN UNDERSTANDING OF THE COMPOSITION OF FOODS, AND THE PROCESSES USED FOR PREPARATION -- The student will be able to:

18.01 Identify the composition of foods.

18.01.01 Identify the composition of meats.

18.02.02 Identify the composition of fruits, vegetables, and starches.

18.02 Identify cooking methods and demonstrate a knowledge of:

18.02.01 Liquid retention.

18.02.02 Vitamin and mineral retention.

18.02.03 Retention of color and composition.

LIST PERFORMANCE STANDARD ADDRESSED: (CONTINUED)

NUMBER(S): TITLES(S):

24.0 DEMONSTRATE APPROPRIATE COMMUNICATION SKILLS -- The student will be able to:

- 24.01 Write logical and understandable statements, or phrases, to accurately fill out forms/invoices commonly used in business and industry.
- 24.02 Read and understand graphs, charts, diagrams, and tables commonly used in this industry/ occupation area.
- 24.03 Read and follow written and oral instructions.
- 24.04 Answer and ask questions coherently and concisely.
- 24.05 Read critically by recognizing assumptions and implications and by evaluating ideas.
- 24.06 Demonstrate appropriate telephone/communication skills.
- 24.07 Demonstrate the components of the communication process.

31.0 DEAL WITH LEGAL ISSUES -- The student will be able to:

- 31.04 Discuss public health and safety laws.

32.0 COMPLY WITH GOVERNMENTAL REGULATIONS -- The student will be able to:

- 32.01 Identify areas of government regulation that should be considered by the food service industry.
- 32.02 Compile a list of appropriate governmental agencies concerned with regulations, licenses, and permits.



NOTE: Use either the Tab key or mouse click to move from field to field. The box will expand to accommodate your entry.

Section 1	
COURSE PREFIX AND NUMBER: <u>FSS 1120</u>	SEMESTER CREDIT HOURS (CC): <u>3</u> CONTACT HOURS (NCC): <u>45</u>
COURSE TITLE: <u>Management of Food & Beverage Purchasing</u>	

Section 2
TYPE OF COURSE: (Click on the box to check all that apply)

<input type="checkbox"/> AA Elective	<input type="checkbox"/> AS Required Professional Course	<input type="checkbox"/> College Prep
<input type="checkbox"/> AS Professional Elective	<input type="checkbox"/> AAS Required Professional Course	<input type="checkbox"/> Technical Certificate
<input type="checkbox"/> Other _____	<input type="checkbox"/> PSAV	<input type="checkbox"/> Apprenticeship
<input type="checkbox"/> General Education: (For General Education courses, you must also complete Section 3 and Section 7)		

Section 3 (If applicable)
INDICATE BELOW THE DISCIPLINE AREA FOR GENERAL EDUCATION COURSES:

<input type="checkbox"/> Communications	<input type="checkbox"/> Social & Behavioral Sciences	<input type="checkbox"/> Mathematics
<input type="checkbox"/> Natural Sciences	<input type="checkbox"/> Humanities	

Section 4
INTELLECTUAL COMPETENCIES:

<input type="checkbox"/> Reading	<input type="checkbox"/> Speaking	<input type="checkbox"/> Critical Analysis	<input type="checkbox"/> Quantitative Skills	<input type="checkbox"/> Scientific Method of Inquiry
<input type="checkbox"/> Writing	<input type="checkbox"/> Listening	<input type="checkbox"/> Information Literacy	<input type="checkbox"/> Ethical Judgment	<input type="checkbox"/> Working Collaboratively

Section 5	
LEARNING OUTCOMES	METHOD OF ASSESSMENT
<ul style="list-style-type: none"> • Students will acquire the fundamentals involved in purchasing food and beverages in quantity. The course emphasizes standardizing, grading and estimating, selecting, receiving and storing foods and beverages 	Tests and class projects
<ul style="list-style-type: none"> • The course emphasizes practical application in writing specifications and developing purchasing techniques 	Class project
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Section 6

Name of Person Completing This Form: <u>W.R. Mark</u>	Date: <u>March 8, 2008</u>
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