



STARK STATE COLLEGE

GENERAL SYLLABUS

Course Information

Course Name: Food Purchasing/Inventory Control
Course Number: CUL126

Required Materials

Textbook(s): Purchasing: Selection and Procurement for the Hospitality Industry 9th edition
 Author:Feinstein Publisher: Wiley

Required Readings: None

Additional Materials: None

Course Outline/Calendar

The date of coverage and order of coverage may be modified based on the faculty member and events beyond the control of faculty members that interfere with class times and teaching.

16-week Calendar	
Week	Chapter/Topic/Lab
1	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 1: The Concepts of selection and procurement, Chapter 2: Technology Applications in Purchasing
2	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 3: Distribution systems, Chapter 4: Forces Affecting the distribution systems
3	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 4: Forces Affecting the distribution systems- continued, Chapter 5: An overview of the purchasing function
4	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 6: The organization, administration, and evaluation of purchasing, Commodity report
5	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 7: The purchasing specification: An overall view, Test Chapters 1-6
6	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 8: The optimal amount, Chapter 9: Determining optimal prices and payment policies Product Research and specification assignment
7	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 10: The optimal supplier, Chapter 11: Typical ordering procedures
8	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 12: Typical receiving procedures, Chapter 13: Typical storage management procedures Chapter 14: Security in the purchasing function

16-week Calendar	
Week	Chapter/Topic/Lab
9	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 15: Fresh produce, Chapter 16: Processed produce and other grocery items
10	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 17: Dairy products, Chapter 18: Eggs, Chapter 19: Poultry
11	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 20: Fish, Chapter 21: Meat
12	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 22: Beverages
13	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 23: Nonfood expense items, Chapter 24: Services
14	Read: Purchasing: Selection and procurement for the hospitality industry Chapter 25: Furniture, fixtures, and equipment
15	Review: Purchasing: Selection and procurement for the hospitality industry
16	Final exam

8-week Calendar	
Week	Chapter/Topic/Lab
1	Chapter 1: The Concepts of selection and procurement, Chapter 2: Technology Applications in Purchasing
2	Chapter 3: Distribution systems, Chapter 4: Forces Affecting the distribution systems, Chapter 5: An overview of the purchasing Test 1
3	Chapter 6: The organization, administration, and evaluation of purchasing, Chapter 7: The purchasing specification: An overall view, Chapter 8: The optimal amount
4	Chapter 8: The optimal amount, Chapter 9: Determining optimal prices and payment policies, Chapter 10: The optimal supplier
5	Test 2 Purchasing Project
6	Chapter 11: Typical ordering procedures, Chapter 12: Typical receiving procedures, Chapter 13: Typical storage management procedures
7	Chapter 14: Security in the purchasing function, Chapter 15: Fresh produce, Chapter 16: Processed produce and other grocery items, Chapter 17: Dairy products Test 3
8	Chapter 18: Eggs, Chapter 19: Poultry, Chapter 20: Fish, Chapter 21: Meat Final Exam