CART 350A: FOOD PROCUREMENT

New Course Proposal

Date Submitted:Thu, 19 Sep 2019 23:30:20 GMT

Originator

zbecker

Justification / Rationale

The current non-credit Culinary program covers four basic kitchen skills areas. Safety and Sanitation; Procurement and Menu Planning should be added to enhance the non-credit program and provide a more complete training program. This course is a non-credit version of CART 010

Effective Term

Fall 2020

Credit Status

Noncredit

Subject

CART - Culinary Arts

Course Number

350A

Full Course Title

Food Procurement

Short Title

FD PROCUREMENT

Discipline

Disciplines List
Culinary Arts/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)

Modality

Face-to-Face
100% Online

Catalog Description

This course studies the basic principles of purchasing food and beverages, as well as nonfood items, with particular attention to product identification and to the ordering, receiving, storing, and issuing sequence.

Schedule Description

Basic principles of purchasing food and beverages, as well as nonfood items.

Non-credit Hours

81

In-class Hours

27

Out-of-class Hours

54

Total Semester Hours

81

Override Description

Noncredit override

Required Text and Other Instructional Materials

Resource Type

Book

Author

Feinstein, Andrew H, Stefanelli, John

Title

Purchasing: Selection Procurement for the Hospitality Industry

Edition

8th

City

New York

Publisher

John Wiley Sons, Inc.

Year

2011

College Level

Yes

Flesch-Kincaid Level

12

Class Size Maximum

35

Course Content

1. Market Distribution Systems.
2. Market Forces.
3. Purchasing Overview.
4. Purchasing Organization.
5. Purchasing Specifications.
6. The Optimal Amount.
7. The Optimal Payment Policy.
8. The Optimal Supplier.
9. The Mechanics of Purchasing.
10. Convenience Foods.
11. Nonfood expense items.

Course Objectives

	Objectives
Objective 1	Define and illustrate the procedures of selection and procurement in the food service industry.
Objective 2	Identify and trace the distribution paths of food service supplies.
Objective 3	Analyze and interpret the market forces acting on foods and supplies and develop purchasing strategies from that analysis.
Objective 4	Apply technical Point of Sale skills in the workforce to refine inventories and cost controls.

Student Learning Outcomes

	Upon satisfactory completion of this course, students will be able to:
Outcome 1	Analyze and evaluate the selection factors for foods and supplies and determine the quality standards required.
Outcome 2	Explain concepts of procurement and purchasing

Methods of Instruction

Method	Please provide a description or examples of how each instructional method will be used in this course.
Discussion	Evaluate procurement options.
Collaborative/Team	Work in teams to create procurement plans.
Observation	Students will report on personal experience observation of the marketplace.
Lecture	Presentation of topics in context with industry relevant examples.

Methods of Evaluation

Method	Please provide a description or examples of how each evaluation method will be used in this course.	Type of Assignment
Mid-term and final evaluations	Comprehensive demonstration of knowledge and skills gained in course.	In Class Only
Tests/Quizzes/Examinations	Timed quizzes out-of-class with feedback in-class.	Out of Class Only
Group activity participation/observation	Distance Education: students interact with each other to discuss the weekly subject matter	In and Out of Class
Written homework	Written food procurement plans to demonstrate knowledge of options.	Out of Class Only
Student participation/contribution	Regular discussion and evaluation.	In Class Only
Other	Out-of-class hours will be accounted for electronically through the learning management system.	Out of Class Only

Assignments

Other In-class Assignments

1. Participation in class discussion by instructor and occasional guest speakers, including the taking of detailed notes thereon.
2. Viewing of films and slide programs, including the taking the notes thereon.
3. Listening to sound recordings and taking notes thereon.
4. Special reports by students, in panel or singly.
5. Participation in class research projects involving the collection, compilation and interpretation of data, including the composition of written or oral reports thereon.
6. Examinations of various types, such as essay and multiple choice.

Other Out-of-class Assignments

1. Readings in the textbook and in recommended supplementary literature.
2. Viewing of films and slide programs, including the taking the notes thereon.
3. Listening to sound recordings and taking notes thereon.

Grade Methods

Pass/No Pass Only

Distance Education Checklist

Instructional Materials and Resources

If you use any other technologies in addition to the college LMS, what other technologies will you use and how are you ensuring student data security?

Only the college LMS will be used.

Effective Student/Faculty Contact

Which of the following methods of regular, timely, and effective student/faculty contact will be used in this course?

Within Course Management System:

Timely feedback and return of student work as specified in the syllabus
Discussion forums with substantive instructor participation
Regular virtual office hours
Online quizzes and examinations
Weekly announcements

External to Course Management System:

Direct e-mail
Posted audio/video (including YouTube, 3cmediasolutions, etc.)

Briefly discuss how the selected strategies above will be used to maintain Regular Effective Contact in the course.

Timely feedback and return of student work as specified in the syllabus.
Discussion forums with substantive instructor participation.
Online quizzes and examinations with feedback to students.
Weekly annoucements.

Other Information

MIS Course Data

CIP Code
12.0500 - Cooking and Related Culinary Arts, General.

TOP Code
130630 - Culinary Arts

SAM Code
C - Clearly Occupational

Basic Skills Status
Not Basic Skills

Prior College Level
Not applicable

Cooperative Work Experience
Not a Coop Course

Course Classification Status
Other Non-credit Enhanced Funding

Approved Special Class
Not special class

Noncredit Category
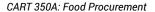Short-Term Vocational

Funding Agency Category
Not Applicable

Program Status
Program Applicable

Transfer Status
Not transferable

Allow Audit

No

Repeatability

Yes

Repeatability Limit

NC

Repeat Type

Noncredit

Justification

Non-credit classes are repeatable until students achieve the skills and knowledge required to meet the objectives and outcomes of the course.

Materials Fee

No

Additional Fees?

No

Approvals

Curriculum Committee Approval Date

12/03/2019

Academic Senate Approval Date

12/12/2019

Board of Trustees Approval Date

01/17/2020

Chancellor's Office Approval Date

02/09/2020

Course Control Number

CCC000613027

Programs referencing this course

Culinary Procurement and Cost Control Certificate of Completion (http://catalog.collegeofthedesert.eduundefined?key=295/)
Culinary Career Introduction Certificate of Completion (http://catalog.collegeofthedesert.eduundefined?key=297/)