

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: FOOD PURCHASING

Code No.: FDS 228

Program: CHEF TRAINING

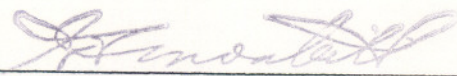
Semester: TWO

Date: SEPTEMBER 1988

Author: _____

New: _____ Revision: _____

APPROVED:


Chairperson

Sept '88
Date

Purchasing - Semester II

- 1) The Menu & Purchasing -
What is Purchasing?
Principles of Food Purchasing
- 2) Purchasing Procedures:
 - a) Cost Sheet
 - b) Cost Plus
 - c) Blank Check
 - d) Bidding
3. Specification Writing
4. Purchase Standards
 - a) Meats
 - b) Poultry
 - c) Fish & Shellfish
 - d) Produce
 - e) Dairy
5. Staples purchasing
6. Flour, fats & sugars
7. Calculations of quantity to purchase
8. Purchasing at the Right Price
9. Legal Aspects of Purchasing
10. Supplier Selection Procedure
11. Purchasing Network Organization Chart
12. Storage Time Limits
13. Make or Buy Analysis
14. Processed Food Studies
15. Bid down letter
16. Market Reports

Evaluations: Three tests and assignment will be given
Assignment will account for 30% of mark
Test: Feb. 12. Assignment Feasibility Study
Mar. 18
April 15 or 22nd