

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 206 – Food Purchasing and Cost Controls

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

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Prerequisites: HCD 102

Co-requisites: none

Course Description: Principles and management of cost control systems for planning, controlling and analyzing costs related to food, labor, and other expenses in food service operations. Complemented by the principles and theories of food procurement, including management, safety, and ethical considerations in the procurement process. Industry certification.

General Education Status:

Credits: 3.0

Lecture Hours: 2.0

Lab Hours: 2.0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. discuss the theories of food purchasing, management techniques, food safety and ethics in foodservice operations.
2. analyze the function of management in achieving a profitable operation through the use of food and beverage cost controls.
3. identify federal and state legislation that impacts food supply and purchasing.
4. apply the principles of cost control for planning, controlling and analyzing costs related to food, labor and other expenses in food service operations.

Course Content Areas:

Food marketing: function, trends, federal and state legislation issues. Purchasing: function, specifications, forecasting, receiving, storage and inventory. Food, beverage and labor costs and controls.