

CART 350B: FOOD COST CONTROL

Originator

zbecker

Co-Contributor(s)**Name(s)**

Struwe, Kurt

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 mirror of CART 010.

Effective Term

Fall 2020

Credit Status

Noncredit

Subject

CART - Culinary Arts

Course Number

350B

Full Course Title

Food Cost Control

Short Title

FOOD COST CONTROL

Discipline**Disciplines List**

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

ModalityFace-to-Face
100% Online**Catalog Description**

This course studies the basic principles of estimating and purchasing food and beverages, as well as nonfood items, with particular attention to cost control.

Schedule Description

This course studies the basic principles of estimating and purchasing food and beverages, as well as nonfood items, with particular attention to cost control.

Non-credit Hours

81

In-class Hours

27

Out-of-class Hours

54

Total Course Units

0

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

ISBN #

9781119148517

Class Size Maximum

35

Course Content

1. Convenience Foods.
2. Nonfood expense items.
3. Services.
4. Furniture, Fixtures, and Equipment.
5. Fresh Produce.
6. Groceries.
7. Eggs and Dairy Products.
8. Poultry.
9. Fish and Shellfish.
10. Meat.
11. Beverages.

Course Objectives

Objectives	
Objective 1	Understand the application of the procedures of selection and procurement and their relationship to cost control.
Objective 2	Analyze and interpret the market forces acting on foods and supplies and develop purchasing strategies from that analysis.
Objective 3	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 expense of perishable, non-perishable and services items.

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.	In and Out of Class
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 monitored electronically through the learning management system.	

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, 3cm mediasolutions, 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 announcements.

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

CCC000613028

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/>)