

COURSE OUTLINE

HMG-225

Hospitality Purchasing and Cost Control

3 Semester Hours

HOWARD COMMUNITY COLLEGE

Description

This course will prepare students to employ the principles of effective food, beverage, and supply purchasing and the cost controls necessary to support food preparation and service departments of a hospitality operation. The course will include procurement, types of markets, food product identification and selection, beverage selection, nonfood products, costing procedures, product yields, and value analysis. Students will acquire knowledge of computerized purchasing, record keeping, and recipe costing and nutritional analysis. (3 hours weekly)

Overall Course Objectives

Upon completion of this course the student will be able to:

1. Define the role of purchasing as an element of the hospitality industry.
2. Compare and contrast the effect of purchasing and cost controls on various segments of the hospitality industry.
3. Analyze the role of purchasing as a profit generator.
4. Illustrate how computerized purchasing and inventory control are incorporated into a successful operation.
5. Evaluate purchasing efficiency.
6. Identify the roles of various units involved in an operation and their relationships to purchasing and cost control.
7. Describe segments of procurement management.
8. Analyze managerial aspects of purchasing and receiving.
9. Define types of markets used for procurement.
10. Identify the role of federal legislation relating to procurement and distribution.
11. Identify food standards, food and product specifications, and forecasting.
12. Discuss decision-making methods related to types of purchasing.
13. Compare and contrast methods used to make purchases.
14. Discuss determinants for selecting purveyors.
15. Identify systems used in purchasing, transporting, receiving, storage, and inventory as applied to common types of food and non-food items.
16. Analyze ethical standards involved in successful purchasing processes.

Major Topics

- I. Legislation and Inspection
- II. Purchasing Methods
- III. Inventory Control

- IV. Current Issues in Food
- V. Specifics about Food Types

Course Requirements

Specific grading will be determined by individual faculty but will include at least two oral/written exams, assignments, and class participation.

Other Course Information

This course serves as a requirement in the Hospitality Management program and is Business elective.