

HTM 31100: Procurement Management for Foodservice

Course Description

Identifies and describes food, supplies, and related merchandise used in the foodservice industry. Provides methods and criteria for recognizing quality, evaluating, specifying, purchasing, and inspecting these products. Discusses the use of technology in the purchasing component of the foodservice industry.

Restrictions:

Must be enrolled in one of the following Majors:

- Coordinated Dietetics
- Didactic Dietetics
- Dietetics/NutrFitness & Hlth
- Family & Consumer Science Educ
- Hospitality & Tourism Mgmt

Pre-requisite:

Undergraduate level HTM 29101 Minimum Grade of D- [may be taken concurrently] or Undergraduate level TCEM L2910 Minimum Grade of D-

Course Objectives

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

Describe the growth of the food marketing industry and explain the increasing complexity of current marketing procedures; the concept of Genetically Modified Organisms (GMO's) and how these procurement management in a global economy.

Explain the necessity of the buyer in the hospitality industry in acquiring a working knowledge of market functions, and the laws and agencies that regulate the market, including individual State and local governments' legal and regulatory processes.

Describe the professional traits (including an ethical standard of conduct) necessary to achieve procurement and purchasing objectives.

Identify and explain the sources of information available to the buyer in the hospitality industry; explain how the management of material resources, including equipment, facilities and raw materials, is crucial to success in procurement management, and explain the implications of incorporating recycling and "green" initiatives into an operation's procurement management plan.

Identify factors that must be considered in determining food and other products to be purchased; Identify and explain the factors necessary in determining the kind, quantity and quality of food and related products to purchase for both commercial and non-commercial foodservice operations.

Identify technological, regulatory, and economic factors in the foodservice industry and explain how they impact procurement management.

Explain the basic methods of menu planning and inventory management and assess the impact each has on a foodservice organization's procurement management.