Purchasing

CHEF2410 501

Instructor Information

Course Description

This course surveys purchasing, receiving practices, and regulations governing food and equipment products. Examines the principles and practices concerning the purchase and storage of foods, supplies, and materials for a food service operation. Emphasizes buying, writing specifications, determining needs, and controlling quality.

Prereq: CHEF 1320 w/C grade or better.
Semester: All

Course Student Learning Outcomes

- Recognize the influence of the purchasing function on employee groups within a foodservice organization and outline the organizational structure of the purchasing function in foodservice operations.

- Summarize the essential knowledge, skills, and abilities required by purchasers to identify quality standards and illustrate buyer considerations in make-or-buy

decisions.

- Describe perpetual and physical inventory systems.

- Construct a purchasing specification and outline the procurement process.

- Explain the significance of sustaining a competitive operational position, demonstrate awareness of training methods conducive to enhancing managerial interpersonal skills, and identify the challenges associated with administering purchasing activities.

- Identify factors affecting the conversion of AP products into EP products, while also applying break-even analysis to evaluate costs, revenues, and profits related to various food processing, packaging, and storage requirements.

- Identify the most advantageous sources of suppliers.

- Calculate accurate order quantities and identify the most favorable edible portion (EP) or as served (AS) price and determine optimal timing for orders.

College Wide Student Learning Outcomes

- Acquire substantive knowledge

- Communicate effectively

- Develop quantitative literacies

- Think critically

- Express creatively

- Knowledge and skills to be civically engaged

- Work with others in a professional and constructive manner

- Develop information literacy

- Develop computer literacy

Course Prerequisites

CHEF 1320 w/C grade or better.

Transfer/Certification/Licensure/Employment Information

UVU: CA 1310

Purchasing and Storeroom Management

3 Credit Hours

Corequisite(s): CA 1120 and CA 1170

Teaches principles and practices concerning purchasing of foods, supplies, and materials for a modern full-service food service operation. Emphasizes buying, writing specifications, determining needs, and controlling quality.

Communication Plan

Example language:

I will respond to email within 24 hours on weekdays, 48 hours on weekends.

I will offer feedback on major assignments within 1 week.

The best way to contact me is via the Canvas Inbox, as I will prioritize this email over other modes of communication.

Keys for Success (how to succeed in the course)

- Homework assignments submitted by the posted due date will receive up to 10% extra credit.

- Homework assignments are designed to prepare you for the quizzes and examinations. Please take advantage of the extra credit opportunity for all homework assignments submitted by the due date.

Required Text or Materials

Title: Purchasing: Selection and Procurement for the Hospitality Industry
ISBN: 978-1-119-19415-6
Authors: Feinstein, Hertzman & Stefanelli
Publisher: John Wiley & Sons
Publication Date: 2017
Edition: 9th Edition

For more information on textbook accessibility, contact Accessibility & Disability Services at ads@slcc.edu.

Brief Description of Assignments/Exams

Weekly Homework Assignments:

Answer select questions from the text.

Weekly Discussions:

- Participate on the discussion board by submitting your initial post on or before Saturday by midnight and then responding to two peers on or before the following Monday by midnight when the discussion board closes.
- Ensure your reply is at least 3 sentences in length.

Weekly Quizzes

In general, each chapter quiz:

- Has 25 questions

- You get one attempt

- You have 60 min to complete the quiz

- Only one question will be displayed at a time

- At the end of the quiz you will be able to see your responses, but not the correct answers

Midterm & Final

- The Midterm covers chapters 1 - 14

- The Final covers chapters 15 - 25

- Both tests will be taken at the Testing Center

Grading Scale

All assignments must be turned in prior to the scheduled completion of the class. All assignments will be graded on a "Percentage System". The following table displays the assignment as percentage of specific areas of evaluation.

Assessment Criteria

Quizzes	15%
Discussions	15%
Homework	30%
Midterm and Final Exams	40%
Total	100%

Grading Scale

A	100%	to 94%	B-	< 84%	to 80%	D+	< 70%	to 67%
A-	< 94%	to 90%	C+	< 80%	to 77%	D	< 67%	to 64%
B+	< 90%	to 87%	C	< 77%	to 74%	D-	< 64%	to 61%
B	< 87%	to 84%	C-	< 74%	to 70%	E	< 61%	to 0%

Homework Assignment Policy

- Homework assignments submitted by the posted due date will receive up to 10% extra credit.

- Homework assignments are designed to prepare you for the quizzes and examinations. Please take advantage of the extra credit opportunity for all homework assignments submitted by the due date.

Late Assignment Policy

Homework assignments submitted after the due date will receive a 1.5% grade deduction per day.

How to Navigate to Canvas

Online Tutoring

Students at SLCC have access to online tutoring through Canvas. From your Canvas course click Online Tutoring in the course navigation and follow the steps to set up an appointment. If this is your first time using the Online Tutoring we recommend you click "Take a Tour" to familiarize yourself with the service.

Note that students only receive 480 minutes of tutoring time each semester. After that we encourage you to use the resources found through this link: https://www.slcc.edu/tutoring/index.aspx

If you have any additional questions reach out to elearningsupport@slcc.edu.

Additional Policies

Artificial Intelligence:

Generative artificial intelligence (AI) software is a rapidly emerging tool that students may be interested in using. If doing so, SLCC students are expected to adhere to the same standards as the Code of Student Rights and Responsibilities statement on plagiarism. Presenting generative AI software content as your own is a violation of academic integrity. **If you use generative AI in your work, you must indicate that you have done so.**

Learn more about plagiarism from the SLCC "Code of Student Rights and Responsibilities" (section 5.d of the guide). The guide discusses how to avoid plagiarism when using generative AI tools and content on the "ChatGPT and Citations" page.

Student Academic Calendar

As students you should be aware of all important dates in the semester, such as the day that courses begin and end, as well as the drop date and the last day to withdraw. To learn more about those dates, navigate to the Student Academic Calendar below:

SLCC Student Academic Calendar

Institutional Policies

As members of our academic community, we would like to invite you to review the Institutional Syllabus which covers important policies and procedures. This document contains important links for students on the code of student rights and responsibilities, academic integrity, and grading policies, Title IX and other important acknowledgements. By familiarizing yourself with this information, you can help us create a safe and respectful environment for everyone.

You can access the document by clicking on the following link:
https://slcc.instructure.com/courses/530981/pages/institutional-syllabus

Learning Support and Tutoring Services

We are pleased to offer a range of tutoring and learning support services to help you achieve your academic goals. Whether you need assistance with a specific subject or want to improve your study skills, you have many options for tutoring or other support.

To learn more about the services we offer and how to access them, please visit the Institutional Syllabus under the Tutoring and Learning Support tab: https://slcc.instructure.com/courses/530981/pages/institutional-syllabus. We encourage you to take advantage of these resources to help you succeed in your studies. If you have any questions or would like to schedule a tutoring session, please don't hesitate to reach out to us. We are here to support you in any way we can.

Advising and Counseling Support Services

At our institution, we are committed to supporting your academic and personal growth. That's why we offer a range of advising and counseling services to help you navigate the challenges of college life. To learn more about the resources available to you and how to access them, please visit the Institutional Syllabus under the Advising and Counseling Support Services tab: https://slcc.instructure.com/courses/530981/pages/institutional-syllabus. Our advising team and the support centers across campus are here to support you in achieving your goals and overcoming any obstacles you may face.

Assignment Schedule

Due Date	Assignment Name	Assignment Type	Points
	Introduce Yourself	Discussion	0
8/21	Scavenger Hunt/Practice Submitting Assignments	Assignment	10
8/23	Homework: Chapters 1 & 2	Assignment	100
8/23	Introduce Yourself	Discussion	15
8/26	Chapter 1 Quiz	Quiz	100
8/26	Chapter 2 Quiz	Quiz	100
8/26	Discussion Module 1	Discussion	20

Due Date	Assignment Name	Assignment Type	Points
8/30	Homework: Chapters 3 & 4	Assignment	100
9/2	Chapter 3 Quiz	Quiz	100
9/2	Chapter 4 Quiz	Quiz	100
9/2	Discussion Module 2	Discussion	20
9/6	Homework: Chapters 5, 6 & 7	Assignment	100
9/9	Chapter 5 Quiz	Quiz	100
9/9	Chapter 6 Quiz	Quiz	100
9/9	Chapter 7 Quiz	Quiz	100
9/9	Discussion Module 3	Discussion	20
9/13	Homework: Chapters 8 & 9	Assignment	100
9/16	Chapter 8 Quiz	Quiz	100
9/16	Chapter 9 Quiz	Quiz	100
9/16	Discussion Module 4	Discussion	20
9/20	Homework Chapters 10 & 11	Assignment	100
9/23	Chapter 10 Quiz	Quiz	100
9/23	Chapter 11 Quiz	Quiz	100
9/23	Discussion Module 5	Discussion	20
9/27	Homework Chapters 12 & 13	Assignment	100
10/1	Chapter 12 Quiz	Quiz	100

Due Date	Assignment Name	Assignment Type	Points
10/1	Chapter 13 Quiz	Quiz	100
10/1	Discussion Module 6	Discussion	20
10/4	Homework Chapter 14	Assignment	100
10/7	Chapter 14 Quiz	Quiz	100
10/7	Discussion Module 7	Discussion	20
10/21	Midterm Chapters 1 - 14	Quiz	100
10/25	Homework Chapters 15 & 16	Assignment	100
10/28	Chapter_16_Quiz	Quiz	100
10/28	Chapter 15_Quiz	Quiz	100
10/28	Discussion Module 9	Discussion	20
10/30	Produce Selection	Assignment	200
11/1	Homework Chapters 17 & 18	Assignment	100
11/4	Chapter 17_Quiz	Quiz	100
11/4	Chapter 18_Quiz	Quiz	100
11/4	Discussion Module 10	Discussion	20
11/8	Homework Chapters 19 & 20	Assignment	100
11/11	Chapter 19_Quiz	Quiz	100
11/11	Chapter 20_Quiz	Quiz	100
11/11	Discussion Module 11	Discussion	20

Due Date	Assignment Name	Assignment Type	Points
11/15	Homework Chapter 21 & 22	Assignment	100
11/18	Chapter 21 Quiz	Quiz	100
11/18	Chapter 22 Quiz	Quiz	100
11/18	Discussion Module 12	Discussion	20
11/22	Homework Chapter 23 & 24	Assignment	100
11/25	Chapter 23 Quiz	Quiz	100
11/25	Chapter 24 Quiz	Quiz	100
11/25	Discussion Module 13	Discussion	20
11/29	Homework Chapter 25	Assignment	100
12/2	Chapter 25 Quiz	Quiz	100
12/2	Discussion Module 14	Discussion	20
12/4	FFE Selection	Assignment	200
12/9	Specialty Distributor Extra Credit	Assignment	400
12/12	Final Exam Chapters 15 - 25	Quiz	100