

Global Learning Semesters

Course Syllabus

Course: CATR-223E Purchasing and Commodities

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-223E	Purchasing and Commodities	2
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	Sophomore Standing
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

The course focuses on the purchasing procedures of food and beverage items. The student will develop skills necessary for the recognition and selection of different commodities. Together with an awareness of the purchasing cycle, the student will learn about quality and quantity control techniques.

Prerequisites

Sophomore Standing

Topic Areas

1. Food and beverage commodities.
2. Purchasing of fresh, frozen, canned and dry food commodities and ingredients.
3. Quality and quantity control.
4. Storeroom design.
5. Storage procedures.
6. Receiving procedures.
7. Item coding.
8. Specifications.

Readings and Resources

Required Text

- J. Stephanelli, Purchasing: Selection and Procurement for the Hospitality Industry, John Wiley & Sons, (ISBN 0-471-38933-1).
- Lecturer's notes.

Recommended Reading

- Ceserani and Kinton, Theory of Catering. Hodder and Stoughton (ISBN 0340725125).
- J. Fuller, Professional Kitchen Management.
- J. Ninemeier, Planning and Control for Food and Beverage Operations, Educ. Inst. of AHMA, 1998, (ISBN 0-86612-161-7).

- J. Ninemeier, Management of Food & Beverage Operations, Educ. Inst. Of AHMA, 1998, (ISBN 0-86612-100-5).