

Course: CULA 142 Storeroom and Inventory Procedures

Department: Culinary Arts

Course Description: Storeroom and Inventory Procedures

This course prepares students to take two national certification exams administered under the guidance of the Manage First Program. In the first part of this course, students are taught the fundamentals for controlling food costs and how it pertains to running a food service establishment. For the remainder of the class, students focus on the proper skills needed to plan, execute, and organize a commercial storeroom. A semester long project incorporating cost and inventory reports and procedures is required.

COURSE OUTCOMES	OUTCOMES ACTIVITIES	ASSESSMENT TOOLS
Upon successful completion of this course student should:	To achieve these outcomes students may engage in the following activities:	Student learning may be assessed by:
1. Learn the proper flow of inventory. (WC, OC, IL, CCT, IG, CE, QL)	Lecture of required reading and review are done in each class. Semester-long project consists of inventory exercise (building mock inventory for a restaurant).	Students will be quizzed (six times) on specific topics covered in one of two textbooks Group project includes seven graded assignments.
2. Gain knowledge of the procurement process and supplier selection. (WC, OC, IL, CCT, IG, CE, QL)	Lecture of required reading and review are done in each class. Class project requires students to identify and “purchase” supplies from a purveyor.	Students will be quizzed six times on specific topics Group project includes seven graded assignments
3. Understand the importance of cost control and management systems in foodservice establishments. (WC, OC, IL, CCT, IG, CE, QL)	Review and in-class discussion on topics covered in required reading are done in each class Cost control and management decision making exercises are part of the class project.	Student are given a Controlling Food Service Costs Certification Exam, Manage First, National Restaurant Association Educational Foundation (NRAEF)
4. Introduce the fundamentals of purchasing and receiving. (WC, OC, IL, CCT, IG, CE, QL)	Review and in-class discussion on topics covered in required reading are done in each class Class project (opening a restaurant) requires students to cost out, purchase and receive supplies for their “mock” foodservice establishment.	Student are given a Purchasing Certification Exam, Manage First, National Restaurant Association Educational Foundation (NRAEF)

This course includes the following core competencies: Written Communication – WC; Quantitative Literacy - QL; Oral Communication – OC; Information Literacy – IL; Critical and Creative Thinking – CCT; Civic Engagement – CE; Integrative Learning – IG