

HOS222L : Quantity Food Purchasing

This course covers the duties of stewardship and all related functions including specifications, centralized procurement, and container sizes. Emphasis is given to the examination and establishment of the various grades and types of categories of produce, meats, poultry, and fish. Comparisons are made between canned products as well as scrutinizing their pros and cons. The importance of inventory control methods, product loss management and vendor selection are stressed.

Credits 3

Lab Hours 0

Class Hours 3