COURSE TITLE: Food Service Procurement and Cost Control: CAMT 2400
CREDITS: 3 (3 Lec / 0 Lab)
PREREQUISITES: None

CATALOG DESCRIPTION:
Food Service Procurement and Cost Control covers the basic food service cost control techniques for the modern kitchen. Menu development, cost factor, food procurement, receiving, and storage are included.

OUTLINE OF MAJOR CONTENT AREAS:
1. Menu styles
2. Costing techniques
3. Purchasing
4. Product specifications
5. Inventory control
6. Menu layout printing

COURSE GOALS/OBJECTIVES/OUTCOMES:
1. Students will identify menu needs based on demographics.
2. Students will identify menu mechanics.
3. Students will develop a menu.
4. Students will price a menu.
5. Students will define purchasing systems.
6. Students will define food specifications.
7. Students will compile a food order to maintain inventory control.
8. Students will maintain inventory.
9. Students will evaluate equipment specification and needs.

MNTC GOALS/OBJECTIVES/OUTCOMES:
N/A

HCC COMPETENCIES MET:
Working Productively and Cooperatively
Communicating Clearly and Effectively
Thinking Creatively and Critically
Social / Civic Responsibility

CAMT 2400
STUDENT CONTRIBUTIONS:
The student is expected to
1. demonstrate and exercise safety skills.
2. attend all lectures.
3. participate in class activities.
4. participate and implement input into class discussions.

STUDENT ASSESSMENT SHALL TAKE PLACE USING INSTRUMENTS SELECTED/DEVELOPED BY THE COURSE INSTRUCTOR.

SPECIAL INFORMATION: None

AASC APPROVAL DATE: November 15, 2017
REVIEW DATE: November 2022