

Course Title	Shopping & Household Resource Operations				
Course Code	CDPA-116				
Course Type	Required				
Level	Diploma				
Year/ Semester of Study	1 st Year/ 2 nd Semester				
Lecturer's Name	TBA				
ECTS	6	Lectures/Week	3 hours per week	Laboratories/Week	N/A
Course Aim	Purchasing methods and specifications in a modern foodservice operation are the topics taught in this course. Students gain realistic experience by implementing recipes according to their specifications based on general purchasing methods, requirements, procedures, and ethics.				
Learning Outcomes	<p>By the end of the course, students are expected to:</p> <ul style="list-style-type: none"> • be able to compare alternative methods of purchasing, buying, and ordering, and select the appropriate method for a business; • be able to write specifications for products they would need to purchase in a foodservice establishment and to recognize what makes for a “good” product; • be able to discuss the principles of general purchasing methods and systems; and • be able to determine the needed types of food, by analyzing a menus and developing order lists of needed products. 				
Prerequisites	NONE	Corequisites	NONE		
Course Content	<p>Material: Define the Common Procurement Terms; Define the Terms and Describe How Each Relates to Purchasing; Purchasing; Forecasting; Purchase System; Receiving Specifications; One Stop Buying Contract; Warranties; Discuss and Define Related Areas: Ethics, Morality, Money in Purchasing</p> <p>Define How the Five Senses are Related to Purchasing; Develop Specifications; Identify How to Determine Quality in Purchasing; Explain How to Properly Store Food to Increase the Purchase Dollar; Define Shelf Life and How to Control it (Dry and Cold Storage); Describe Inventory Control; Describe How Purchasing is Related to Quality Production.</p> <p>Purchasing Fruits and Vegetables: Choose the Correct Specification for Each Fruit and Vegetable Covered; State why Fresh Vegetables are</p>				

	<p>Available Year Around; Identify Standards and Grades for All Vegetables and Fruits (Fresh, Frozen, Processed); Define the Common Terms in Vegetable and Fruit Purchasing; Identify Pack Sizes and Boxes, Common Counts; State the Reason for Government Regulations; Define Fruit and Vegetable; Describe Labeling; Write Vegetable Specifications.</p> <p>Purchasing Grains, Canned and Miscellaneous Food: Define Cereal and Grain; Explain the Grades of Cereals and Grains; List the Kinds of Wheat Flour and the Uses of Each; Identify the Packaging of All Food Covered; Determine Specifications for Cereals, Grains, and Other Food Stuffs Covered;</p> <p>Dairy, Poultry, Eggs Purchasing;,Meat Purchasing., Fish Purchasing., Non Food Purchase</p> <p>Factors that would reduce household food resource management</p>																																						
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.																																						
Bibliography	<p>Title: Quantity Food Purchasing Author(s): Richard Donnelly Publisher: Prentice Hall Edition: Latest ISBN: 0-13-095881-6</p>																																						
Assessment Policy	<table border="1" data-bbox="703 1104 1326 1397"> <tr> <td>50 %</td> <td>Final Exam</td> </tr> <tr> <td>0 – 40 %</td> <td>Mid –Term / Tests / Quizzes</td> </tr> <tr> <td>0 – 30 %</td> <td>Assignments / Projects</td> </tr> <tr> <td>0 – 20 %</td> <td>Homework</td> </tr> <tr> <td>0 – 10 %</td> <td>Class Attendance & Participation</td> </tr> </table> <table border="1" data-bbox="703 1397 1485 1883"> <thead> <tr> <th colspan="4">Estimated student’s work time distribution in hours:</th> </tr> <tr> <th colspan="2">Contact hours</th> <th colspan="2">Student’s private time</th> </tr> </thead> <tbody> <tr> <td>Lecture</td> <td>39</td> <td>Private study</td> <td>39</td> </tr> <tr> <td>Mid-Term Test</td> <td>1</td> <td>Homework / Assignments / Projects</td> <td>42</td> </tr> <tr> <td>Final Exam</td> <td>2</td> <td>Test preparation</td> <td>9</td> </tr> <tr> <td></td> <td></td> <td>Final Exam Preparation</td> <td>18</td> </tr> <tr> <td>Total:</td> <td>42</td> <td>Total:</td> <td>108</td> </tr> </tbody> </table>	50 %	Final Exam	0 – 40 %	Mid –Term / Tests / Quizzes	0 – 30 %	Assignments / Projects	0 – 20 %	Homework	0 – 10 %	Class Attendance & Participation	Estimated student’s work time distribution in hours:				Contact hours		Student’s private time		Lecture	39	Private study	39	Mid-Term Test	1	Homework / Assignments / Projects	42	Final Exam	2	Test preparation	9			Final Exam Preparation	18	Total:	42	Total:	108
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