

CUA 213: Food Purchasing and Cost Control

Emphasis is placed on procurement, yield tests, inventory control, specification, planning, forecasting, market trends, terminology, cost controls, pricing, and food service ethics. Upon completion, students should be able to apply effective purchasing techniques based on the end-use of the product. CORE.

Credits: 3

Transfer Code: Code C

Lab Hours: 0

Lecture Hours: 3

Prerequisites:

As required by college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer