

Culinary Arts Purchasing for Chefs – Spring 2020

Course Title: Culinary Arts Purchasing for Chefs
Course Number: 40260
Class Meets: Monday/CC-219
Instructor: Chef Stacy Lebar
Email: lebars@linnbenton.edu

Credits: 2
Number of Sessions: 8
Time: 2:00pm – 3:40pm
Length of Sessions: 1hr, 40min
Phone: 541.917.4391

Class Description: Recognize and practice standard food storage procedures. Demonstrate skills to work with purveyors to provision a food service establishment. Identify purchasing specifications for food and other industry products.

Grading: A to F
Grading Procedures:
Daily Performance.....40%
Daily Projects..... 25%
Final Project.....35%

Attendance: Students will be required to attend all classes. Daily grading is based on attendance. Four days absent and you will be removed from class. Tardiness will result in 2 points deducted for every 10 min up to a half hour, at which point you will be graded as absent. Your fourth tardy will result in a zero for the day. If you are not able to attend class or will be tardy, please notify Chef Stacy at least 2 hrs in advance via phone or email.

Daily Performance and Class Participation: Students will be required to actively participate in classroom and kitchen lab activities as related to the daily agenda and subject matter. Each student will be required to participate in all clean up and dishes. We will all leave together at the end of class once the kitchen is clean, dishes have been done and the instructor has excused you.

Week 1: Monday, April 6th

- Introduction
- Class expectations
- Syllabus Review
- Overview of class Projects

Week 2: Monday, April 13th

- Overview of Purchasing Responsibilities
- Project Assignment

Week 3: Monday, April 20th

- Cost Control
 - Monthly/Yearly Budgeting
 - How Purchasing affect Food Costs
- Inventory
 - Why is monthly Inventory important
 - How does Inventory play a role in monthly P&L Statements and overall food costs
- Project Assignment

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Week 4: Monday, April 27th

- Ordering
 - Creating Par Sheets
 - Setting Delivery dates
- Paying attention to market conditions
 - Weather
 - Product Shortages
 - Foodborne illness outbreaks
- Holiday and Seasonal effects on purchasing and costs of goods
- Project Assignment

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Week 5: Monday, May 4th

- Purveyors
 - **FSA Guest Speaker - Chris Allen**
- Choosing a Purveyor
 - What to look for
 - Touring a facility
 - Price Shopping and comparison
- How to do a Product Cutting
 - Comparing like products between two purveyors
- Project Assignment

Week 6: Monday, May 11th

- Receiving of Goods
 - Inspection of all goods upon delivery
 - Handling mis-picked goods
 - Sending product back
- Proper storage of goods
 - Adhering to proper storage levels and temperatures
- Health Department Inspections
 - What they are looking for and how to score high on an inspection
- Project Assignment

Week 7: Monday, May 18th

- **FSA Tour**
- Equipment and smallware purchasing
 - Used vs. New
- Project Assignment

Week 8: Friday, June 5th by 3pm

- Turn in Final Project