

**SOUTHEAST COMMUNITY COLLEGE**  
**COURSE SYLLABUS**  
**Community Services and Extended Learning**  
**Revision Date: 08-21-23**

[Syllabus Statements](#)

**I. CATALOG DESCRIPTION**

Course Number: FSDT1118  
Course Title: Food Purchasing

Catalog Description: Study of the principles of purchasing and quantity purchasing of fresh fruits and vegetables, dairy products, cereal products, fish, poultry, meat, convenience foods, beverages. Pricing of all food products and recipes. Quality food purchasing practices.

Credit Hours: 3.0  
Class Hours: 45  
Lab Hours: 0  
Total Contact Hours: 45

**II. COURSE OBJECTIVES: *Course will:***

- A. Describe purchasing principles
- B. Apply the principles of purchasing to specific food and supplies
- C. Review recipe conversion and pricing
- D. Provide students with opportunities to observe and discuss food purchasing with industry experts through speakers and tours

**III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:**

- A. Student Learning Outcomes: *Student will be able to*
  - 1. Describe purchasing objectives and the impacts of effective purchasing
  - 2. Identify the steps in the purchasing process
  - 3. Explain the importance of consistently purchasing products of proper quality
  - 4. Discuss factors affecting the quantity of products purchased
  - 5. Explain how to make vendor selection decisions
  - 6. Describe factors that affect product pricing
  - 7. Summarize the ordering process
  - 8. Discuss ethical concerns in purchasing decisions
  - 9. Describe the basic requirements for effective product receiving
  - 10. Prepare a purchasing project
- B. General Education Learning Outcomes (GELOs)
  - 1. GELO #3: Critical Thinking & Problem Solving  
Outcome 1: Evaluate the validity of arguments, alternatives, data, outcomes, and/or impacts of actions.

**IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information*)**

- A. Introduction to Pricing
- B. Quality Requirements
- C. Purchase Quantity Requirements
- D. Selecting Vendors
- E. Ordering Products: Pricing Decision
- F. Ordering Products: Effective Procedures
- G. Purchasing Ethics and Vendor Relations
- H. Individual Product Ordering

- I. Speakers and tours related to food purchasing (Sub-topic)

**V. INSTRUCTIONAL MATERIALS**

- A. Required Text(s):
  - 1. NRAEF, *Manage First: Purchasing*, 2<sup>nd</sup> Edition, 2013, Pearson, ISBN #0-13-218164-8.
  - 2. Mott, Mary, *Food for Fifty*, 13<sup>th</sup> Edition, Pearson, 2011, ISBN# 0-13-613651-6.
- B. Other Resources:
  - 1. Online websites/audiovisuals
  - 2. Class presentations
  - 3. Computer with internet access

**VI. METHODS OF PRESENTATION/INSTRUCTION**

- A. Methods of presentation typically include a combination of the following:
  - 1. Lecture, Lab work
  - 2. Power Point, Handouts
  - 3. Videos
  - 4. Class Discussion/Presentations/Small Group Work

**VII. METHODS OF EVALUATION**

- A. Methods of evaluation typically include a combination of the following:
  - 1. Exams and Quizzes
  - 2. Final Exam
  - 3. Projects and Assignments
  - 4. Attendance
- B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

**VIII. SPECIFIC COURSE REQUIREMENTS:**

- A. Successful completion of all exams, projects and additional assignments.
- B. A grade of 70% (C) or better needed in degree programs.