



30- Hour Purchasing and Receiving

This course is a 30-hour, self-paced introduction to purchasing and receiving. You will progress by reading through a series of six content modules, completing activities and being quizzed at the conclusion of each module. There will be a final exam at the end of the course.

Course Objectives

At the end of this course, you will be able to:

- discuss the flow of goods in a foodservice operation.
- describe purchasing methods used in foodservice operations.
- explain factors that affect food prices.
- analyze proper techniques of receiving and storing goods.
- discuss inventory control procedures.

Modules

1. Introduction

- Discuss purchasing and receiving strategies
- Describe various purchasing methods.
- Identify common dry, fresh, refrigerated, frozen and non-foods used in a commercial kitchen.
- Explain specifications and requisitions.

2. HACCP

- Explain the importance of sanitation techniques.
- Understand HACCP procedures.
- Describe proper receiving and storing techniques.

3. Food Pricing

- Identify factors that affect food pricing.
- Define inventory types.
- Describe the importance of a PAR system.



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4. Inspecting, Grading, and Certifying

- Understand the differences between FDA and USDA.
- Explain the inspection, grading and certifying process.
- Describe the electronic instrument grade augmentation system.

5. Inventory Management

- Describe inventory management
- Identify theft control methods
- Explain food spoilage and waste control

6. Organic Foods

- Understanding organic foods.
- Discuss GMOs and pesticides.

Price

Members: \$125

Non-Members: \$175