

# Spokane Community College

## COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

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**Course Title: Kitchen Management & Purchasing**

**Prefix and Course Number: CUL 120**

**Version Date: 1/3/2022**

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### **Course Learning Outcomes:**

By the end of this course, a student should be able to:

- Identify and explain preventative maintenance procedures of professional kitchen equipment including heating equipment, refrigeration, and freezers.
- Identify and explain plumbing systems, grease traps and sewage disposal.
- Identify and explain solid waste disposal from garbage to compostable to recycling.
- Identify and explain a professional purchasing cycle (specifications, ordering, check-in, par stocks, storage).
- Identify, explain, and compare perpetual inventory to physical inventory.
- Compare and relate the advantages/disadvantages and cost of convenience foods to raw foods.
- Properly write a purchase specification for three different food items.
- Define, describe, and evaluate common kitchen foods and yields for purchasing consideration.

### **Course Outline:**

- I. Introduction to Kitchen Maintenance
  - a. Preventative maintenance of equipment
  - b. Plumbing, grease traps and sewage
  - c. Sustainable waste removal, recycling and composting
  - d. Heating and refrigeration
  - e. Health department expectations
  
- II. Food Purchasing Systems
  - a. Outside supplier selection and relationships
  - b. Specifications, ordering, check in, storage and par stocks of food and non-food items
  - c. Inventory procedures and control
  - d. Sustainable Purchasing
  - e. Convenience foods vs. fresh foods