



THE **CULINARY** INSTITUTE *of* MICHIGAN®  
A DIVISION OF BAKER COLLEGE

**BAKER COLLEGE**  
**STUDENT LEARNING OUTCOMES**  
**CUL 2210 Purchasing and Product Identification**  
**3 Semester Hours**

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**Student Learning Outcomes & Enabling Objectives**

1. Examine the role of product identification in food service operations.
  - a. Receive and store fresh, frozen, refrigerated and staple goods.
  - b. Analyze the flow of goods through a typical food service operation.
  - c. Examine received goods to determine conformity with user specifications.
  - d. Describe the importance of receiving and inspecting product as it enters the facility.
  - e. Conduct yield and quality tests on items such as canned, fresh, frozen, and prepared products.
  - f. Inventory food and non-food items using current technology.
  - g. Describe par stock.
  - h. Apply regulations for inspecting and grading of meats, poultry, seafood, eggs, dairy, fruits and vegetables.
  - i. Distinguish and utilize common spices and seasonings.
  - j. Distinguish common varieties of fruits and vegetables.
  - k. Distinguish common retail cuts of meat and preferred methods of cooking.
  - l. Examine the flavors, textures, and aromas of fresh herbs, dried spices.
  - m. Examine products for taste, texture, smell, appearance, and other quality attributes.
  - n. Identify a variety of styles and types of cheese.
  - o. Examine career opportunities through field trips and guest speakers.
2. Examine the role of purchasing in food service operations.
  - a. Describe formal and informal purchasing methods.
  - b. Analyze market fluctuations and product cost.
  - c. Discuss legal and ethical considerations of purchasing.
  - d. Write bid specification.
  - e. Analyze the flow of goods through a typical food service operation.
  - f. Conduct a yield and cost comparison test of pre-fabricated products and on-premises prepared products.
  - g. Inventory food and non-food items using current technology.
  - h. Describe proper procedures of issuing product according to requisition.

- i. Outline yield grades and National Association of Meat Purveyor (NAMP) specifications for meats, poultry, veal, pork, and seafood.
- j. Demonstrate the proper procedures for receiving, storing, and holding meats, seafood, dairy, produce, dry goods, frozen goods and chemicals.
- k. Explain proper receiving and storing of cleaning supplies and chemicals.
- l. Examine career opportunities through field trips and guest speakers.
- m. Discuss the availability of food and seasonal menus.
- n. Discuss the purchase and use of sustainable products.

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These SLOs are/are not approved for experiential credit.

**Effective: Fall 2017**