

# CULN 271 : Purchasing and Cost Control

**Credits:** 4

**Class Hours:** 3 lecture and 3 lab

**Prerequisites:** Qualified for MATH 100 or approval of instructor.

**Description:** In this course, students will analyze purchasing and food control systems in commercial food service operations. Students will practice cost and sales analysis, comparative buying, and inventory control.

**Semester Offered:** Fall

**Course Student Learning Outcomes (CSLOs):**

1. Apply knowledge of quality standards and regulations governing purchasing, receiving, and storing food and non-food products in quality food service operations.
2. Perform mathematical functions related to food service to calculate costs, price menus, and evaluate financial statements.