

## CULN 273: Culinary Purchasing and Cost Management

This course is a study of the overall concept of purchasing and receiving practices and cost control systems associated with commercial restaurants, hotels and institutional settings. Content includes the flow of foods in a food service operation, purchasing methods, (purchasing, receiving, storing, issuing) legal and ethical considerations of purchasing, and controlling inventory and costs. (Formerly CULN 271)

Credits: 3

Prerequisites: CULN 111 and CULN 125 with a grade of C or better and MATH 100 with a grade of C or better or higher or Instructor consent

Program: [Culinary Arts](#)

Recommended Prep: CULN 112