PART 1
QUANTITY FOODS & INSTITUTIONAL PURCHASING

Managing food quality in an institutional facility

The menu: types

Procurement process & methods of purchasing

Supplier Selection and evaluation

Inventory methods

Receiving and storage methods

The distribution system

Management principles & organizational roles

Allocation of financial resources

Legislation concerning food and beverages

Transportation methods, tariffs & weight limits

Contract purchasing services: Negotiation skills
PART 2
SANITATION

Sanitation overview – Providing safe food

Prevention of foodborne illness

The microworld and microbial contaminants
   Bacteria, viruses, parasites, fungi

Contamination, food allergens and foodborne illness

How to be a safe foodhandler

The flow of food through an operation
   Storing, preparation, service

Food safety systems including HACCP certification

Sanitary facilities and equipment

Integrated Pest management

State regulations and standards including enforcement

Training employees

Waste disposal including grease traps