

**J. Sargeant Reynolds Community College**  
**Course Content Summary**

**Course Prefix and Number:** CUL 136    **Credits:** 1

**Course Title:** Storeroom Operations and Inventory Management Laboratory

**Course Description:**

Explores through laboratory activities the flow of foods, beverages, and supplies in food service establishments, including product identification, purchasing, receiving, storage, measuring, data entry systems, inventory, and evaluation through discussion and demonstration. Laboratory 5 hours per week. 1 credit

**General Course Purpose:**

All students working in food service operations or intending to do so and those in educational programs would benefit from studying the flow of goods and inventory controls, while engraining proper safety and sanitation practices.

**Course Prerequisites/Corequisites:**

Co-requisite: HRI 115

**Course Objectives:**

Upon completing the course, the student will be able to:

- Identify a variety of produce by classification and name through sight, taste, and touch;
- Identify a variety of meats by category and cut through sight;
- Identify a variety of dry stock ingredients and sundries by sight, taste, and touch;
- Demonstrate mastery of measuring techniques;
- Calculate perpetual and periodic inventory;
- Prepare food requisitions accurately;
- Conduct a can cutting and apply understanding to make appropriate decisions;
- Conduct a yield loss test and costing;
- Describe a cooking loss test and how it differs from a yield loss test;
- Inspect ingredients for quality throughout the flow of goods;
- Complete industry standard logs, including waste/log, temp logs, pan sink testing, etc.;
- Demonstrate understanding of product grades;
- Demonstrate understanding of FIFO and LIFO storage techniques and labeling for health code;
- Apply the concept behind product specifications and their benefits;
- Demonstrate proper ware washing and sanitation techniques for safety; and
- Demonstrate ability to complete a par stock and its purpose.

**Major Topics to be Included:**

- Inventory management, including asset protection, par stock, perpetual and periodic inventory
- As purchased vs. edible portion to include can cutting, yield test, cooking loss test
- Product grading and understanding
- Product identification

- Safety and sanitation in real-life setting
- Standard measuring and tracking techniques
- Requisition preparation
- Vendor ordering systems and technology
- Industry standard logs
- Flow of goods throughout the establishment; also includes staging and recirculation

**Effective Date/Updated:** August 1, 2024