

Chapter 3 Outline

The Menu Planning Control Point
Menu Planning and Inventory
Menu Planning and People
Menu Planning and Equipment
Menu Planning and Facilities
Changing the Menu
Truth-in-Menu Regulations
Menu Planning and Food Safety
The Purchasing Control Point
Purchasing and Inventory
Purchasing and People
Purchasing and Equipment
Purchasing and Facilities
Purchasing and Change
Purchasing and Food Safety

Competencies

1. Describe the relationship between menu planning and inventory, and note the effects of rationalization, diversification, and convenience foods. (pp. 69–71)
2. Identify important staff member considerations at the menu planning control point. (pp. 71–72)
3. Identify important equipment and facilities considerations at the menu planning control point. (pp. 73–74)
4. Identify factors that influence menu changes. (pp. 74–77)
5. Identify factors that influence purchasing needs, and list the functions of the purchasing control point. (pp. 77–78)
6. Explain the relationship between purchasing and inventory. (pp. 78–83)
7. Outline the skills of a successful buyer, including what one should know about dealing with distributors. (pp. 83–90)
8. Explain how a buyer can reduce risks at the purchasing control point. (p. 90)