

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

Course Prefix and Number: HRI 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. Co-requisite: HRI 115. Laboratory 5 hours per week.

General Course Purpose: All students working in food

Major Topics to Be Included:

- a. Inventory management, including asset protection, par stock, perpetual and periodic inventory
- b. As purchased vs. edible portion to include can cutting, yield test, cooking loss test
- c. Product grading and understanding
- d. Product identification
- e. Safety and sanitation in real-life setting
- f. Standard measuring and tracking techniques
- g. Requisition preparation
- h. Vendor ordering systems and technology
- i. Industry standard logs
- j. Flow of goods throughout the establishment; also includes staging and recirculation

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