Subject Code | GAS603
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Subject Name | Procurement Management
Credit points | 6
Study Level | Year 2
Delivery mode | On campus
Location | Melbourne
Prerequisites | None

Subject Overview

This subject addresses the complete procurement cycle and associated management practices such as supplier selection and control, portion yield and price control. It examines the utilisation of forecasting tools to assist with effective inventory and storage management protocols. It illustrates the application and impact of standard recipe and full cost appreciation procedures to dish costing and the calculation of selling prices. Consideration is also given to the industry-wide implications of the supply chain including the impact of technology, corporate social responsibility and ethical considerations.

Learning Outcomes

Describe the principles and concepts of Procurement Management
Examine supplier selection and control in relation to good business practice including ethical and sustainable considerations
Analyse portion, yield and price control
Apply tools to assist with inventory management, inventory control and decision making
Discuss the implications of a range of corporate hospitality contexts on procurement management models.

Assessments

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<tr>
<th>Details</th>
<th>Weighting</th>
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<tbody>
<tr>
<td>Worksheets</td>
<td>30%</td>
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<td>Report</td>
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<td>Examination</td>
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Graduate Attributes addressed in this subject

Preparedness
Ethical and social understanding
Systematic and coherent body of knowledge
Cognitive skills to analyse and critique knowledge
Communication skills