

Prostart 3 Assignment #3: Product Specifications
PS3_ Assignment #3: Product Specifications

Directions: Please read the following and answer the questions below.

1. You have been hired as the chef for a new restaurant that will be opening in six weeks. The owner has asked you to create the product specifications for the following items that will be used on the new menu. You must create the product specifications for ketchup, cheese, tomatoes, and hamburger meat. Use the purchase specification format shown in Exhibit 2.6 also assignment template attached and the discussion of specification factors that precedes it.
2. Consider the factors that should be included in a purchase specification for each item. Complete one copy of the specification for each of the four ingredients.
3. Consider how to explain your decisions to the owner.

FSM115 Purchasing - Product Specification Template

Group Members:	
PURCHASE SPECIFICATIONS	
Product Name: Certified Angus Beef Ground Beef	Specification no: N/A
Menu Item Name: Classic Cheese Burger	
Product's intended use : Used as meat for burger	
General product description: A bright red mixture of grounded meat and fat	
Specific information (as applicable)	
Count/portion size:	30 cases/56.2lbs
Grade:	Prime
Weight:	16oz
Variety, style, type, color:	Red,beef
Market Form:	Grounded, Tray Overwrap
Packaging requirements:	Tray Overwrap Sealed
Purchase unit size:	1 Case / 56.2 lbs
Place of origin:	Scotland
Temperature control procedures:	0°F
Acceptable substitute:	Certified Angus Beef Patties
Other special information:	Ground Chuck
Quality inspection procedures:	No tears,punctures and cracks on package
Other requirements & general information:	Product should be fresh, ensure package is being transported or held at correct temperature
Specification implementation date:	09/30/2020