Abstract

The present study provides an overview of this study aimed to provide an overall understanding of purchasing, receiving and storing procedures and their affects on the quality of served food items in different hotel categories in Alexandria, and it aimed to maximize the benefits of purchasing, receiving and storing areas through identification of their weak and strong point regarding their floors, walls, lighting, ventilation and equipment and tools, and others.

To conduct this study the relevant review of purchasing, receiving and storing issues and quality issues was reviewed. The study was explanatory descriptive case study in nature. So the research used different techniques forms to collect its primary data. These methods included semi-structured interviews conducted with executive chefs, storing mangers and purchasing manger in all hotels three, four, and five stars in Alexandria,