

Course Title	Food & Beverage Cost Control									
Course Code	THOM – 305									
Course Type	This course serves as both Elective and Requirement, according to the program.									
	<table border="1"> <tr> <td>Culinary Diploma</td> <td>Requirement</td> </tr> <tr> <td>Hospitality Bachelor</td> <td>Hospitality Elective</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Culinary Diploma	Requirement	Hospitality Bachelor	Hospitality Elective	All Programs	General Elective		
Culinary Diploma	Requirement									
Hospitality Bachelor	Hospitality Elective									
All Programs	General Elective									
Level	Bachelor (1 st Cycle)									
Year / Semester	Year 3, B' Semester									
Teacher's Name	Nikos Magos									
ECTS	6	Lectures / week	3	Laboratories / week						
Course Purpose and Objectives	<p>Principles, procedures, and functions of controlling food, beverage, and labor cost will constitute the focal point of this course. Menu pricing will be examined in depth.</p> <p>Students are expected to:</p> <ul style="list-style-type: none"> • Become familiar with the food management process • Understand operating standards and the control process • Investigate the control of expenditures to ensure the desirable profits for the food and beverage department. • Utilize budgets, standards and ratios to achieve optimum quality and results • Analyze extensively food, beverage and labor cost 									
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Examine the proper practices for managing revenue and expense and for creating sales forecast. 2. Utilize the procedures, principles and functions of controlling food and beverage product cost and food and beverage pricing. 3. Inspect and minimize the expenditures in order to ensure desirable profits in the food and beverage industry through the proper management of labor cost. 4. Identify the key aspects of monitoring operations within the food and beverage department by maintaining and improving the revenue control system. 									

	5. Apply proper food and beverage practices for managing inventory and production.		
Prerequisites	THOM – 202 Restaurant Operations Management	Required	
Course Content	<ol style="list-style-type: none"> 1. Cost and sales concepts. 2. Control. 3. Cost/Volume/Profit relationships. 4. Purchasing control. 5. Receiving control. 6. Storing and issuing control. 7. Production control. 8. Monitoring operations. 9. Sales control. 10. Beverage purchasing control. 11. Beverage receiving, storing, and issuing control. 12. Labour cost determinants. 13. Controlling labour costs. 		
Teaching Methodology	The course is delivered through lectures, demonstrations, group discussions and case studies.		
Mode of delivery	Face to face		
Bibliography	Required		
	1. Dopson L., (2015), <i>Food and beverage cost control</i> , (6th ed.), John Wiley and Son.		
	Recommended		
	1. Godwin-Charles Ogbeide., (2013), <i>Revenue Management, Cost Control, and Financial Analysis in the Hospitality Industry</i> , (1 st ed).		

<p>Assessment</p>	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="550 255 1401 510"> <tr> <td data-bbox="550 255 975 322">30 – 50 %</td> <td data-bbox="981 255 1401 322">Final Exam</td> </tr> <tr> <td data-bbox="550 331 975 398">20 – 40 %</td> <td data-bbox="981 331 1401 398">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td data-bbox="550 407 975 474">10 – 30 %</td> <td data-bbox="981 407 1401 474">Assignments / Projects</td> </tr> <tr> <td data-bbox="550 483 975 510">0 – 10 %</td> <td data-bbox="981 483 1401 510">Class Attendance & Participation</td> </tr> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
30 – 50 %	Final Exam								
20 – 40 %	Mid –Term / Tests / Quizzes								
10 – 30 %	Assignments / Projects								
0 – 10 %	Class Attendance & Participation								
<p>Language</p>	<p>English</p>								