

Food & Beverage Cost Control

Course Title	Food & Beverage Cost Control			
Course Code	THOM – 305			
Course Type	This course serves as both Elective and Requirement, according to the program.			
	Culinary Diploma/Higher Diploma		Requirement	
	Hospitality Diploma		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	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.			
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Examine the menu pricing methodologies in the hospitality industry. 2. Utilize the procedures, principles and functions of controlling food and beverage. 3. Inspect and minimize the expenditures in order to ensure desirable profits in the food and beverage industry. 4. Identify the key aspects of monitoring operations within the food and beverage department. 5. Apply proper food and beverage cycle controls and conduct a full analysis of labor costs. 			
Prerequisites	THOM – 202 Restaurant Operations Management		Required	
Course Content	The students will investigate the control of expenditures to ensure the desirable profits for the food and beverage department. The utilization of budgets, standards and ratios to achieve optimum quality and results, with			

	<p>specific applications to food, beverage and labor costs. General industry and food & beverage cycle controls will be applied, including an analysis of labor cost and the use of automation.</p> <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
	<ol style="list-style-type: none"> 1. Dittmer, J. (2008), <i>Principles of food, beverage and labor cost controls</i>, (8th ed.), John Wiley.
	Recommended
	<ol style="list-style-type: none"> 1. Dopson L., (2008), <i>Food and beverage cost control</i>, (4th ed.), John Wiley and Son. 2. Dopson L., Hayes D. K., Miller J. E, (2007) <i>Food and Beverage Cost Control</i>, John Wiley and Son. 3. Coltman M, <i>Cost Control for the Hospitality Industry</i>, John Wiley & Sons. 4. Schmidgall R., <i>Hospitality Industry Managerial Accounting</i>, Educ.Inst. Of AHLA.

<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="978 255 1401 322">Final Exam</td> </tr> <tr> <td data-bbox="550 327 975 394">20 – 40 %</td> <td data-bbox="978 327 1401 394">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td data-bbox="550 398 975 465">10 – 30 %</td> <td data-bbox="978 398 1401 465">Assignments / Projects</td> </tr> <tr> <td data-bbox="550 470 975 510">0 – 10 %</td> <td data-bbox="978 470 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
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<p>Language</p>	<p>English</p>								