

<b>Course Title</b>	Food & Beverage Cost Control									
<b>Course Code</b>	THOM – 305									
<b>Course Type</b>	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		
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<b>Level</b>	Bachelor (1 <sup>st</sup> Cycle)									
<b>Year / Semester</b>	Year 3, B' Semester									
<b>Teacher's Name</b>	Nikos Magos									
<b>ECTS</b>	6	<b>Lectures / week</b>	3	<b>Laboratories / week</b>						
<b>Course Purpose and Objectives</b>	<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"> <li>• Become familiar with the food management process</li> <li>• Understand operating standards and the control process</li> <li>• Investigate the control of expenditures to ensure the desirable profits for the food and beverage department.</li> <li>• Utilize budgets, standards and ratios to achieve optimum quality and results</li> <li>• Analyze extensively food, beverage and labor cost</li> </ul>									
<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> <li>1. Examine the proper practices for managing revenue and expense and for creating sales forecast.</li> <li>2. Utilize the procedures, principles and functions of controlling food and beverage product cost and food and beverage pricing.</li> <li>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.</li> <li>4. Identify the key aspects of monitoring operations within the food and beverage department by maintaining and improving the revenue control system.</li> </ol>									

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

<p><b>Assessment</b></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="550 255 971 322">30 – 50 %</td> <td data-bbox="975 255 1401 322">Final Exam</td> </tr> <tr> <td data-bbox="550 327 971 394">20 – 40 %</td> <td data-bbox="975 327 1401 394">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td data-bbox="550 398 971 465">10 – 30 %</td> <td data-bbox="975 398 1401 465">Assignments / Projects</td> </tr> <tr> <td data-bbox="550 470 971 510">0 – 10 %</td> <td data-bbox="975 470 1401 510">Class Attendance &amp; 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><b>Language</b></p>	<p>English</p>								