

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><tr><td>Culinary Diploma</td><td>Requirement</td></tr><tr><td>All programmes</td><td>General Elective</td></tr></table>					Culinary Diploma	Requirement	All programmes	General Elective
Culinary Diploma	Requirement								
All programmes	General Elective								
Level	Diploma (Short Cycle)								
Year / Semester	Year 3, B' Semester								
Teacher's Name	Dr Michael Anastasiou								
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 foo 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.								

	<ol style="list-style-type: none"> 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									
	<div>1. Ninemeier, J. D, (2018). Planning and Control for Food and Beverage Operations. AHLEI.</div> <div>2. Dopson L., (2016), <i>Food and beverage cost control</i>, (6th ed.), John Wiley and Son.</div>									
	Recommended									
	<div>1. Godwin-Charles Ogbeide., (2018), <i>Revenue Management, Cost Control, and Financial Analysis in the Hospitality Industry</i>, (1st ed).</div>									
Assessment	<div>The following assessment methods are employed to assess this course:</div> <table><tr><td>30 – 50 %</td><td>Final Exam</td></tr><tr><td>20 – 40 %</td><td>Mid –Term / Tests / Quizzes</td></tr><tr><td>10 – 30 %</td><td>Assignments / Projects</td></tr><tr><td>0 – 10 %</td><td>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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Language	English									