

Course Title	Food and Beverage Costing				
Course Code	ICUL-250E				
Course Type	Compulsory				
Level	1 <sup>st</sup> Cycle				
Year / Semester	Second/Spring				
Teacher's Name					
ECTS	6	Lectures / week	3	Laboratories / week	0
Course Purpose and Objectives	<p>The course aims to communicate the necessary knowledge along with the relevant understanding in cost calculations of food and beverage, so that there is a proper configuration of an appropriate pricing policy. Students will learn the basic points related to production costs and the relevant control, particularly in relation to food costs. They will also learn about the role of a restaurant's manager as to foresee the customer's expectations and satisfaction.</p> <p>There will also be a presentation of how each food business can organize the supplying procedures, as well as, of the cost utilization and control of productive factors.</p>				
Learning Outcomes	<p>After completion of the course, students will be able to:</p> <ul style="list-style-type: none"> <li>• Understand that a food business must operate in accordance to the applicable regulations and meet the requirements of its customers, while at the same time have the appropriate structures and procedures that will ensure its high efficiency.</li> <li>• Understand the way in which any food business can organize supplying, pricing but also cost utilization procedures and control of the productive factors.</li> <li>• Organize and carry out the expenses for the supply and purchase of raw materials, the cost of human resources, the cost calculation techniques, the rational use of production rates and of course the pursue of the control methods.</li> </ul>				
Prerequisites	IMATH-100E, ICOMP-200E	Required	IACCT-200E		
Course Content	<p><b><u>Basics of food and drink cost calculations in food companies.</u></b></p> <ul style="list-style-type: none"> <li>• Food departments management</li> <li>• Food departments control</li> </ul>				

	<p><b><u>Basics on transfers, issuing and pricing of raw materials in food businesses.</u></b></p> <ul style="list-style-type: none"> <li>• Supply</li> <li>• Sales department</li> <li>• Market research</li> <li>• Order</li> <li>• Delivering department</li> <li>• Stocks</li> <li>• Storing department</li> <li>• Census</li> <li>• Distribution</li> <li>• Portion</li> <li>• Recipe</li> <li>• Cost</li> <li>• Cost Calculation/Pricing</li> <li>• Labour cost</li> <li>• General operating expenses</li> <li>• Meat yield</li> <li>• Analysis of the food and drinks cost</li> </ul> <p><b><u>Final stages of the food and drinks cost calculations</u></b></p> <ul style="list-style-type: none"> <li>• Pricing</li> <li>• Information and financial data</li> <li>• Control</li> </ul>
<p>Teaching Methodology</p>	<p>Lectures, examples, amphitheatric demonstrations in modern labs, studies and presentations, videos and transparencies, as well as, in class work.</p>
<p>Bibliography</p>	<p>Required:</p> <ul style="list-style-type: none"> <li>• Food and Beverage Cost Control, 7th Edition, Lea R. Dopson, David K. Hayes, John Wiley &amp; Sons, 2019</li> <li>• Lecturer’s manual and notes.</li> </ul> <p>Suggested:</p> <ul style="list-style-type: none"> <li>• The Theory of Catering, Kinton and Ceserani &amp; Foskett, Hedder &amp; Stoughton,</li> <li>• John Fuller, Professional Kitchen Management, London, Batsford Academic and Educational LTP</li> </ul>

	<ul style="list-style-type: none"> <li>• Bernard Davis and Salty Stone, Food and Beverage Management, Butterworth Heinmann, ISBN 0-7506-0010-1</li> </ul>														
<p>Assessment</p>	<ul style="list-style-type: none"> <li>• Class Participation</li> <li>• Assignments</li> <li>• Tests</li> <li>• Final Exam</li> </ul> <p>Grading Policy</p> <table border="1" data-bbox="493 712 1182 992"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance &amp; Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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<p>Language</p>	<p>English</p>														

