

Course Syllabus

Course Code	Course Title	ECTS Credits
HSPO-212	Food and Beverage Costing Principles	6
Prerequisites	Department	Semester
HSPO-106	Hospitality	Spring
Type of Course	Field	Language of Instruction
Required	Food and Beverage	English
Level of Course	Lecturer(s)	Year of Study
Diploma		2 nd
Mode of Delivery	Work Placement	Corequisites
Face to Face	N/A	None

Course Objectives:

The main objectives of the course are to:

1. Familiarize students with the Food and Beverage related aspects of cost control which will enable a hospitality operation to better achieve its profit potential.
2. Understand the importance of food and beverage cost controls as an integral part of a successful hospitality operation.
3. Provide sufficient knowledge to analyze, improve and develop effective food and beverage cost control systems to implement in daily operations.
4. Deliver and utilize knowledge of computerized control procedures.
5. Stress the need for effective ethical approaches to control waste and pilferage

Learning Outcomes:

After completion of the course students are expected to be able to:

1. Understand the control of expenditures to ensure the desirable profits for the Food and Beverage department.
2. Utilize budgets, standards and ratios to achieve optimum quality and results, with specific applications to food, beverage and labour costs.
3. Explain the various control systems necessary for an efficient food and beverage operation
4. Explain the concepts of production standards and portion costs

5. Construct efficient purchasing, receiving, storing, and issuing control systems for food and beverage operations.
6. Organize, develop and promote ethical practices among employees to achieve effective cost control.
7. Develop and use cost control systems on computerized spreadsheets
8. Implement effective cost control methods, without diminishing quality levels.
9. Inspire high productivity among personnel.
10. Ensure the desired profitability of the operation.

Course Content:

1. Managing Revenue and Expense
2. Determining Sales Forecasts
3. Managing the Cost of Food
4. Managing the Cost of Beverages
5. Managing the Food and Beverage Production Process
6. Managing Food and Beverage Pricing
7. Managing the Cost of Labor
8. Controlling Other Expenses
9. Personnel ethical manners and culture

Learning Activities and Teaching Methods:

PowerPoint Lectures, Costing and Pricing Exercises, Case Study Analyses

Assessment Methods:

Class Participation, Assignments, Mid-Term Exam, Final Exam

Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Food and Beverage Cost Control	Dopson, L.	John Wiley & Sons.	2019	978-1119668084

INTERCOLLEGE

Food Costing	Sarkar, A.	Naman Publisher	2021	978- 8192093581
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Recommended Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Food, Labor, Beverage Cost Control	Sanders, E.	Waveland Press	2020	B089QSJBQN
Food and Beverage Management	Boussard, S.	Business Expert Press	2021	9781637420102
Food and Beverage Cost Control	Lea R. Dopson, David K. Hayes	Wiley	2019	978- 1119524991
Restaurant Management: Customers, Operations, and Employees	Mill, R. C.	Pearson	2020	978- 0131136908