

Course Title	Food and Drinks Costing				
Course Code	ICUL-250				
Course Type	Required				
Level	1 st Cycle				
Year / Semester	Second/Spring				
Teacher's Name	Yiannis Kouis				
ECTS	6	Lectures / week	13	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"> • 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. • Understand the way in which any food business can organize supplying, pricing but also cost utilization procedures and control of the productive factors. • 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. 				
Prerequisites	IMATH-105, IACCT-110, ICOMP-150	Required	None		
Course Content	<p><u>Basics of food and drink cost calculations in food companies.</u></p> <ul style="list-style-type: none"> • Food departments management • Food departments control <p><u>Basics on transfers, issuing and pricing of raw materials in food businesses.</u></p> <ul style="list-style-type: none"> • Supply 				

	<ul style="list-style-type: none"> • Sales department • Market research • Order • Delivering department • Stocks • Storing department • Census • Distribution • Portion • Recipe • Cost • Cost Calculation/Pricing • Labour cost • General operating expenses • Meat yield • Analysis of the food and drinks cost <p><u>Final stages of the food and drinks cost calculations</u></p> <ul style="list-style-type: none"> • Pricing • Information and financial data • Control
Teaching Methodology	Lectures, examples, amphitheatric demonstrations in modern labs, studies and presentations, videos and transparencies, as well as, in class work.
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> • Προμήθειες, Κοστολόγηση, Έλεγχος, Τζένος Χρήστος, Interbooks, (τελευταία έκδοση) • Lecturer's manual and notes. <p>Suggested:</p> <ul style="list-style-type: none"> • Κοστολόγηση τροφίμων, ποτών, εργασίας για ξενοδοχεία και εστιατόρια Dittmer, Paul R. Griffin, Gerald G. Έλλην, (τελευταία έκδοση) • The Theory of Catering, (τελευταία έκδοση) • Kinton and Ceserani & Foskett, Hedder & Stoughton, ISBN 0-340-56303-6. (τελευταία έκδοση) • John Fuller, Professional Kitchen Management, London, Batsford Academic and Educational LTP(τελευταία έκδοση) • Kotler, P (1984) Marketing Management, analysis, planning and control, (τελευταία έκδοση) London Prentice Hall Int. • Green, EF et al (1987), Profitable Food and Beverage Management: Operations, Jenks, Oklahoma, Williams books. (τελευταία έκδοση) • Bernard Davis and Salty Stone, Food and Beverage Management, (τελευταία έκδοση), Butterworth Heinmann, ISBN 0-7506-0010-1
Assessment	Assignments, tests and final exams.

Language

Greek