

MASTER SYLLABUS

Course Number & title:	Bus. 235 – Food and Beverage Cost Control
Department(s):	Business
Credit hours:	3
Prerequisites:	Math 208
Fees and charges:	None

Effective catalog date for this master syllabus: 2006/2007

1. Catalog description: The course outlines essential principles and procedures of effective food and beverage cost control. Emphasis will be placed on calculation of food cost percentage, purchasing process, receiving, preparation, and portion controls. Covered is the purpose of cost control in the operation, creating standards, and ways to improve profitability.

2. Course content: This course will discuss the various aspects of food and beverage cost control. This will include, but not limited to, purpose of cost control, issues related to the cost control for all aspects of the operation. With the completion of this course students will have cost control issues effect an operation and methods to keep those cost in line with expectations.

3. Student learning objectives:

1. Develop and understanding of how to manage areas of cost control.
2. Master all calculations associated with food and beverage.
3. Identify the relationship food and beverage has with the profitability of the operation.

4. Student assessment criteria:

1. Tests and written assignments
2. Demonstration of ability of mastering calculations through testing and other assignments
3. Create and cost out a banquet including labor, material cost, customer fees, contract, and recipe conversions

5. Additional information (optional): Competencies being measured include specialized business knowledge, managerial thinking, setting and achieving high standards, and written communication