STUDENT COURSE OUTLINE
BERGEN COMMUNITY COLLEGE
Division of Business, Social Science and Public Service

SEMESTER: Fall 2010

INSTRUCTOR: Prof. D.E. Chadwick
TELEPHONE: 201 447-7192
E-MAIL: ProfC48@cs.co
Dchadwick@bergen.edu

OFFICE: E-124
OFFICE HRS: HOME PHONE: 201 935-0064

COURSE TITLE & NUMBER: HRM-201 Food & Beverage Cost Control

CREDITS & HRS: 1 lecture, 1 lab, 1 credit

PREREQUISITE: HRM - 101

COURSE DESCRIPTION: Food & Beverage Cost Control is a detailed study of the cost control procedures found within the hospitality industry. The content of the course includes the factors affecting purchasing, storage, receiving, issuing and preparation.

TEXTBOOK: Principles Food, Beverage & Labor Cost Control for Hotels-Restaurants
Dittmer & Griffin 2009
Van Nostrand Reinhold

SUPPLIES: Calculator – required for all classes and exams. No cell phones will be allowed and calculators that accept alphabetic characters are prohibited!

COURSE OBJECTIVES & ASSESMENT:

Given a textbook, course hand-outs and lecture material the student will:

1. Discover the principles and procedures used in the hospitality industry to manage food and beverage products
2. Differentiate between forms and systems used to maintain control of expenses in restaurants and hotels
3. Identify and learn to calculate the various ratios and formulas used in the field to analyze costs and sales
COURSE CONTENT:
Week | Subject
--- | ---
#1 | Introduction to food & beverage cost control
#2 | Definitions & Terms – fixed costs, variable costs, semi-variable costs
#3 | Calculation of cost ratios
#4 | Cost control techniques and the control process
#5 | Break-even analysis
#6 | Purchasing control
#7 | Receiving control
#8 | Storeroom operations
#9 | Issuing & inventory
#10 | Monthly food cost calculations
#11 | Yield test & butcher test
#12 | Production & preparation
#13 | Service control
#14 | Sales control
#15 | Cash control

TEACHING TECHNIQUES: 1. Lectures
2. Course Hand-outs

EVALUATION & GRADING
Tests 3 @ 33 1/3% = 100%
Final Exam 33 1/3% optional – 3 highest test grades used