# [A-3]COURSE SYLLABUS 

| Professor's Information |  |  |  |  |
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| Name | EMILY MUGURE KARANJA |  |  |  |
| Affiliated University | ST. PAUL'S UNIVERSITY |  |  |  |
| Course Information |  |  |  |  |
|  |  |  |  |  |
| Course Name | FOOD AND BEVERAGE COST CONTROL | Number of Lectures | 12 |  |
| Course Date | 2021-09-06$\quad \sim$ 2021-12-10 | Course Language | ENGLISH |  |
| Keyword | Food cost, food and beverage life cycle, menu analysis, breakeven analysis, point of sale <br> vvstems |  |  |  |


| Course Description (100 ~200 words) | This course focuses on the principles and procedures involved in an effective system of food, beverage and labour controls for the hospitality industry. It provides the fundamentals for gathering information, developing forms and procedures, assessing and evaluating the information and applying the results to maintain efficient food, beverage and labour cost control. |
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| Course Goals and Objectives <br> (Approximately 100 words) | Upon successful completion of this course, the student should be able to: <br> a. Apply the control process to the production phase of foodservice operations. <br> b. Utilize menu engineering techniques to analyze menu sales and increase profitability. <br> c. Evaluate the need for specific controls as they relate to Food, Beverage and Labor within <br> a Foodservice Operation. <br> d. Analyze the value of various financial analyses to test the effectiveness of control systems. <br> e. Design Cost Control systems for implementation in foodservice operations. |
| Textbook | (The format : Title, Author/Editor, Publisher, Year of Publication) Principles of Food, Beverage and Labour Cost Control, 9th Ed, Paul R. Dittmer, J. Desmond Keefe. Published by John Wiley \& Sons, Inc. (2008) 9780471783473 |
| References | Food, Labour and Beverage Cost Control: A concise Guide. Edward E. Sanders, Waveland Press Publishers (2015). 978-1478627999 |
| Course Requirements and Grades | $70 \%$ of the course should be attended for one to take exams. <br> Course work - $30 \%$ <br> Exams-70\% <br> A - $70 \%$ and Above <br> B - 60 to 6.9 |

Course Calendar

| Week | Main Content |
| :---: | :---: |
| Week 1 | Introduction to Food and Beverage Cost Control |
| Week 2 | Elements and Classification of Costs |
| Week 3 | Cost Control in the Food and Beverage Cycle |
| Week 4 | Cost Control in the Food and Beverage Cycle (Cont...) |
| Week 5 | Calculating Actual Food Cost |
| Week 6 | Inventory Control for a Beverage Operation |
| Week 7 | Beverage Cost Percentages |
| Week 8 | CAT |
| Week 9 | Labour Cost Control Practices |
| Week 10 | Control application of Technology and Point of Sale Systems |
| Week 11 | Operating Budget and the Breakeven Analysis |
| Week 12 | Employee and Customer Theft |
| Week 13 | Menu Analysis for Popularity and Profitability |
| Week 14 | EXAM |
| Week 15 |  |
| Week 16 |  |

