Degree Applicable

Glendale Community College
February, 1996
Revised April, 2009

COURSE OUTLINE

Hotel Restaurant Management 117
Food, Beverage, and Labor Cost Control

I. Catalog Statement

Hotel Restaurant Management 117 is an analysis of menu planning procedures: Inventories, costs, profit and loss sheets, menu work sheets, and weight and measures in quality recipes. Students learn to prepare weekly, monthly, and annual reports and determine food cost per meal, labor cost per meal, operational and total cost per meal.

Units – 3.0
Lecture Hours – 2.0
Lab hours – 3.0
(Faculty Laboratory Hours 3.0 + Student Laboratory Hours 0.0 = 3.0 Total Laboratory Hours)

Prerequisite: None.

II. Course Entry Expectations

Skill Level Ranges: Reading 5; Writing 5; Listening/Speaking 5; Math 3.

III. Course Exit Standards

Upon successful completion of the required coursework, the student will be able to:

1. define key terms and concepts in food, beverage and labor cost control;
2. identify working definitions for the terms COST and SALES;
3. define the food and beverage cost control process;
4. define the basics of cost, volume, and profit analysis;
5. define specific techniques in determining food costs;
6. define monitoring devices in foodservice operations.

IV. Course Content

A.	Revenue and Expenses	3 hours
B.	Sales Forecasts	3 hours
C.	Food Cost Management	3 hours
D.	Beverage Cost Management	3 hours
E.	Food and Beverage Production Process	2 hours
F.	Food and Beverage Pricing	2 hours

G.	Cost of Labor	2 hours
H.	Other expenses	2 hours
I.	Income Statement Results	2 hours
J.	Profit Planning	2 hours
K.	Maintaining and Improving the Revenue Control System	2 hours
L.	Technology to Enhance Control Systems	2 hours
M.	Management Control Forms	2 hours
N.	Formulas for Managing Operations	2 hours
O.	Laboratory	48 hours

V. Methods of Presentation

The following instructional methodologies may be used in the course:
1. lecture/discussion;
2. demonstration;
3. guest speakers;
4. field trips.

VI. Assignments and Methods of Evaluation

1. Midterm examination.
2. Lab exercises.
3. Research project, i.e. students must interview food service and restaurant industry professionals to compare cost control concepts learned in lecture to what is practiced in industry.
4. Final examination.

VII. Textbook

Dopson, L., D. Hayes, and J. Miller, Food and Beverage Cost Control, Current Edition. Hoboken, N.J.: John Wiley and Sons, 2008.
10th Grade Reading Level ISBN: 0-471-27354-6.