Term Information

Effective Term: Autumn 2013
Previous Value: Summer 2012

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
We propose changing the course number to 3700.01

What is the rationale for the proposed change(s)?
We need to distinguish 3700 between the HM students and the dietetic students because of new prerequisite requirements. The dietetic students will not be required to have taken HM 1600 or 2700 prior to taking 3700 as the HM students do.

What are the programmatic implications of the proposed change(s)?
(e.g. program requirements to be added or removed, changes to be made in available resources, effect on other programs that use the course)?
There should be no programmatic implications with this change.

Is approval of the request contingent upon the approval of other course or curricular program request? Yes
Please identify the pending request and explain its relationship to the proposed changes(s) for this course (e.g. cross listed courses, new or revised program)
We are requesting a new class number of dietetic students which will be 3700.02.

Is this a request to withdraw the course? No

General Information

Course Bulletin Listing/Subject Area: Consumer Sci: Hospitality Mgt
Fiscal Unit/Academic Org: Dept Of Consumer Sciences - D1255
College/Academic Group: Education & Human Ecology
Level/Career: Undergraduate
Course Number/Catalog: 3700.01
Previous Value: 3700
Course Title: Controlling Food, Beverage, and Labor Costs
Transcript Abbreviation: Fd Bv & Lbr Cost
Course Description: Course will demonstrate effective and efficient controls of prime costs in a foodservice operation without sacrificing quality and good customer service.
Semester Credit Hours/Units: Fixed: 3

Offering Information

Length Of Course: 14 Week, 7 Week, 4 Week (May Session), 12 Week (May + Summer)
Flexibly Scheduled Course: Never
Does any section of this course have a distance education component? No
Grading Basis: Letter Grade
Repeatable: No
Course Components: Lecture
Grade Roster Component: Lecture
Credit Available by Exam: No
Admission Condition Course: No
Prerequisites and Exclusions

Prerequisites/Corequisites
Prereq: 1600 (230) and 2700 (350.01).

Exclusions
Not open to students with credit for 370. Not open to dietetic majors.

Previous Value
Not open to students with credit for 370.

Cross-Listings

Subject/CIP Code

Subject/CIP Code
52.0901

Subsidy Level
Baccalaureate Course

Intended Rank
Junior, Senior

Quarters to Semesters

Quarters to Semesters
Semester equivalent of a quarter course (e.g., a 5 credit hour course under quarters which becomes a 3 credit hour course under semesters)

List the number and title of current course being converted
CSHpMg 370: Food and Beverage Management II: Menu Planning, Purchasing and Cost Controls.

Requirement/Elective Designation

Required for this unit's degrees, majors, and/or minors
The course is an elective (for this or other units) or is a service course for other units

Course Details

Course goals or learning objectives/outcomes
• Understand the relationship between costs, and controls in both commercial and institutional foodservice operations whether they are for profit or nonprofit
• Identify the financial concepts that impact foodservice operations and the importance of their analysis
• Outline cost control procedures through each stage of the foodservice process from purchasing to service including the challenge of labor controls
• Describe and analyze the impact that menu items have on all of these processes and management's role in guaranteeing that quality and safety of products is ensured and their costs are controlled
Content Topic List

- Operating controls in the foodservice industry
- Recipes
- Portion cost
- Purchasing
- Receiving & storing products
- Processing invoices
- Inventory and inventory control
- Food production control
- Food cost & food cost percentage
- Monitoring sales
- Menus & menu pricing
- Sales forecasts & sales analysis
- Beverage production control, cost & cost percentage
- Measuring staff performance & productivity
- Controlling payroll costs
- Operating statements
- Preparing income statements

Attachments

  (Syllabus. Owner: Binkley, Margaret M)

Comments

- Please attach a syllabus. (by Odum, Sarah A. on 10/31/2012 03:10 PM)

Workflow Information

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