Term Information

Effective Term       Spring 2013

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                  3700.02
Course Title                          Controlling Food Beverage and Labor Cost
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
Off Campus                           Never
Campus of Offering                   Columbus

Prerequisites and Exclusions

Prerequisites/Corequisites            None
Exclusions                           Not open to students with credit for 370. Not open to Hospitality Management Majors.

Cross-Listings

Cross-Listings

Subject/CIP Code

Subject/CIP Code                      52.0904
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
CSHSPMG370. Food and Beverage Management II Menu Planning Purchasing and Cost Controls

Requirement/Elective Designation
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 and Storing Products
- Processing Invoices
- Inventory and Inventory Control
- Food Production Control
- Food Cost and Food Cost Percentage
- Monitoring Sales
- Menus and Menu Pricing
- Sales Forecasts and Sales Analysis
- Beverage Products and Control, Costs and Cost Percentage
- Measuring Staff Performance and Productivity
- Controlling Payroll Costs
- Operating Statement
- Preparing Income Statement

Attachments

Comments
## Workflow Information

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