Term Information

Effective Term: Spring 2014
Previous Value: Summer 2013

Course Change Information

What change is being proposed? (If more than one, what changes are being proposed?)
add: “Enrollment in Human Nutrition Dietetics major or Culinary Science major are not required to take CSHSPMG 1600 prerequisite”

What is the rationale for the proposed change(s)?
to allow students in the Human Nutrition Dietetics major or Culinary Science major to avoid CSHSPMG 1600 prerequisite.

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)?
none

Is approval of the request contingent upon the approval of other course or curricular program request? No

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 Human Nutrition - D1254
College/Academic Group: Education & Human Ecology
Level/Career: Undergraduate
Course Number/Catalog: 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
Repeateable: 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
Prereq: 1600 and 2700, and Hospitality Management major; or a premajor or major in Human Nutrition Dietetics or Culinary Science.

Previous Value
Prereq: Premajor or major in Human Nutrition Dietetics, or 1600 and 2700, and Hospitality Management major.

Exclusions
Not open to students with credit for 370.

Previous Value
Not open to students with credit for 370, or to dietetic majors.

Cross-Listings

Subject/CIP Code
Subject/CIP Code: 19.0505
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: CSHspMg 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

Comments

- adjusted prerequisite sequence in consultation with registrar's office (by Odum, Sarah A. on 03/06/2013 04:03 PM)
- Make changes in the requisite field. (by Zircher, Andrew Paul on 03/06/2013 10:48 AM)

Workflow Information

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<td>03/06/2013 10:39 AM</td>
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<td>Zircher, Andrew Paul</td>
<td>03/06/2013 10:48 AM</td>
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<td>03/12/2013 04:18 PM</td>
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<td>Achterberg, Cheryl L Blount, Jackie Marie Odum, Sarah A. Zircher, Andrew Paul</td>
<td>03/12/2013 04:18 PM</td>
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