

Course Title	Food & Beverage Cost Control				
Course Code	CBPA304				
Course Type	Compulsory				
Level	Higher Diploma				
Year / Semester	3 rd Year / 5 th Semester				
Teacher's Name	Savvas Savva				
ECTS	4	Lectures / week	2	Laboratories / week	None
Course Purpose and Objectives	This course provides Hospitality students with information they need to know to manage the primary costs of food and beverage.				
Learning Outcomes	<p>Upon successful completion of this course, students are expected to:</p> <ul style="list-style-type: none"> • Identify cost control as an important operational function for hospitality operations. • Explain the ethics of the cost control process. Assessed by reflections and assignments. • Demonstrate ethical cost control practices for the hospitality industry. Assessed by reflections, written papers, and assignments. • Be able to calculate cost of sales, food cost percentage, and buffet costs; determine menu costs based on pricing formulas. • Describe sustainable cost control practices in the hospitality industry. 				
Prerequisites	None	Co-requisites	None		
Course Content	<p>Themes to be discussed:</p> <ul style="list-style-type: none"> • Explain and calculate the cost/volume/profit relationships in food, beverage and labour cost controls. • Describe purchasing, receiving, and storing cost control techniques and standards for food and beverage products. • Using standard portion sizes, standardized recipes and yield and cost factors; calculate standardized portion costs and quantities to purchase. • Explain by calculating and procedures the method used to forecast production volume. • Using a variety of methods, calculate and assess monthly, weekly and daily food or beverage costs. 				

	<ul style="list-style-type: none"> • Define labour cost controls. • Identify and explain the determinants of labour costs or labour. • Identify techniques of measuring labour productivity. • Prepare a staff schedule and evaluate its importance in the calculations of labour cost. • Calculate common ratios that are used in food and beverage cost control. • Improving food policy coherence • Examine and describe food and beverage purchasing, receiving, storing, issuing, and Inventory control systems.
Teaching Methodology	Course topics are presented by a variety of teaching approaches including lectures, exercises, multimedia cases, homework case analysis and class presentations and discussions of assigned readings.
Bibliography	<p>Compulsory reading</p> <ul style="list-style-type: none"> • Dittmer, Paul R. (2008), Principles of food, beverage, and labor cost controls,9th, John Wiley & Sons, Inc, ISBN:978-0-471-78347-3. <p>Additional reading</p> <ul style="list-style-type: none"> • Stipanuk, David M. (2006), Hospitality Facilities Management and Design,3rd, American Hotel & Lodging Educational Institute, ISBN: 978-0-86612-285-6.
Assessment	<ul style="list-style-type: none"> ▪ Class participation 10% ▪ Assignments/Tests 20% ▪ Mid-term exam 20% ▪ Final exam 50%
Language	English