

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY  
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

COURSE TITLE: FOOD COST CONTROL

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CODE NO.: FDS227 SEMESTER: II

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PROGRAM: CHEF TRAINING

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AUTHOR: DAVID WRIGHT

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DATE: JANUARY, 1994

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PREVIOUS OUTLINE DATED: JANUARY, 1993

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New: \_\_\_\_\_ Revision:     X    

APPROVED: \_\_\_\_\_ DATE \_\_\_\_\_  
DEAN, SCHOOL OF BUSINESS &  
HOSPITALITY

FOOD COST CONTROL

FDS227

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**COURSE NAME**

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**COURSE CODE**

**COURSE LENGTH:** 30 hours on food cost control

**COURSE DESCRIPTION:**

This course is designed to introduce students to the concept of food cost and cost controls as it is used in the food service industry. At the end of this course, students will have an understanding of the mathematics and theoretical concepts of food cost control.

**METHOD:**

Lectures will be restricted to approximately 50% of the class length. The lecture will be followed by a topic related discussion. Finally, there will be a time allotted for students to work on their practical assignments during which the instructor will be available to assist students individually.

**SESSIONAL OBJECTIVES:**

Upon completion of this course, the student will be able to:

1. have a basic understanding of financial reporting systems including the Profit and Loss Statement, Pro-Forma Income Statement as well as a Budget
2. define Sales and the various measurements of Sales
3. define Costs and the various measurements
4. define Yield and conduct yield tests and demonstrate the use of Yield Factors
5. define Price and Standard Price Factors
6. learn to establish standard recipes and standard pre-costs
7. understand the value of production planning using Popularity indexes and seat turnover ratio techniques
8. understand the Philosophy of Control, Purchasing, Receiving and Storage
9. participate in the development of Standard Recipes
10. understand the process to determine a Break-Even Analysis

EVALUATION:

As the format of instruction relies heavily on class discussion of the material handouts and industry samples, attendance and participation will be considered in the final grading.

The student must complete 14 basic review quizzes, a series of four progress tests, and a comprehensive final examination.

Attendance	10%
Class Participation	10%
Progress Tests	20%
Final Exam	60%

A+	90-100%
A	80- 89%
B	70- 79%
C	60- 69%
R	Repeat - under 60%

AVAILABILITY:

Please check instructor's timetable to identify academic counselling times for individuals needing personal help.