

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

COURSE OUTLINE

COURSE TITLE FOOD, BEVERAGE AND LABOUR COST CONTROL
CODE NO HMG242-3 **SEMESTER:** TWO
PROGRAM; HOTEL & RESTAURANT MANAGEMENT
AUTHOR: DAVID WRIGHT
DATE: JANUARY, 1994
PREVIOUS OUTLINE DATED: JANUARY, 1993

New Revision: X

APPROVED
DEAN, SCHOOL OF BUSINESS & HOSPITALITY **DATE**

FOOD, BEVERAGE & LABOUR COST

HMG242

COURSE NAME

COURSE CODE

Course Credit Hours: 45

Prerequisite; None

Philosophy/Goals:

This course is designed to introduce the student to the concept of cost as it is used in the foodservice industry. It is delivered in four basic parts; the first, an overview of cost/sales concepts and control with or without electronic data and control. The remaining three parts dedicate themselves specifically to one of the three areas of concern - food, beverage, and labour.

Student Performance Objectives;

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

- 1) define and discuss the various terms used in a control cycle system
- 2) define and distinguish between the various types of cost
- 3) define the cost to sales ratio and cite formulas used in its calculations
- 4) perform various calculations using the cost percentage formulas
- 5) list and explain factors that cause variations in cost to sales relationships
- 6) explain and show the importance of matching cost with sales

TOPICS TO BE COVERED:

- I. Introduction to Food, Beverage and Labour Cost Control
- II. Food Control
- III. Beverage Control
- IV. Labour Control

LEARNING ACTIVITIES**REQUIRED RESOURCES****PART I**

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

- 1) identify the various types of costs
- 2) discuss the cost-volume-profit relationship
- 3) apply the various formulas used to determine cost percentage to sales
- 4) describe the process and various outputs, managers may require from computer systems

TEXT; "Food, Beverage & Labour Control", Dittmer and Griffin

ACTIVITIES: Reading, pgs. 3-87

Completion of teacher assigned problems, questions

Define and discuss terms in cost/sales introduction.

PART II FOOD CONTROL

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

- 1) Define and discuss the control steps needed from purchasing to production
- 2) Monitor monthly inventory and food cost determination
- 3) Monitor daily food cost
- 4) List and describe standard and computer procedures used in revenue control

Readings: Pgs. 91-2 81

Complete: Teacher assigned problems and questions

Define and discuss key terms of readings

LEARNING ACTIVITIES

REQUIRED RESOURCES

PART III - BEVERAGE CONTROL

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

- 1) identify order/purchase system used in conjunction with LCBO.
- 2) distinguish between bar and premium brands (call & pouring)
- 3) discuss the steps in proper receiving, storing and issuing of beverages
- 4) monitor beverage operations
- 5) control beverage sales

Readings: Pgs. 285-387

Complete: Teacher assigned problems and questions

Define and discuss terms

Apply systems to Gallery Bar management & control

PART IV LABOUR COST

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

- 1) identify 5 common determinants of labour cost
- 2) determine the fixed and variable labour cost factor in hospitality and the influence of proper scheduling
- 3) distinguish between quality and quantity standards and their relation to performance
- 4) identify and discuss how computers may be used to forecast manpower requirements given levels of sales volume, and controlling labour costs.

Readings: Pgs. 387-430

Complete teacher assigned problems

Define & discuss key terms.

Monitor personnel payroll on Squirrel Computer System.

REQUIRED STUDENT RESOURCES:

- 1) Principles of Food, Beverage and Labour Cost Control, by Paul Dittmer & Gerald Griffin; Van Nostrand Reinhold; 4th edition.

Additional Resources; (in library)

- 1) Coltman; Food & Beverage Cost Control, Prentice-Hall

Periodicals: - Food Service & Hospitality
- Ontario Restaurant News
- Ontario Hotel-Motel Newsletter
- Nations Restaurant News

METHOD OF EVALUATION:

Final grade will be derived from the following:

- Attendance	10%
- Classroom Participation	10%
- Teacher assigned problems over the semester	20%
- Minimum of 4 tests over the semester (1 - food & beverage; 3 - labour)	100%

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

Students will be required to complete cases and problems as assigned. Instructor may choose to select cases and problems from industry examples as well as the text.

AVAILABILITY:

Please note instructor's timetable on Faculty Board (L140) and should you need help in assignments, projects or class work, please come and see me.
(ROOM L140)