

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

COURSE OUTLINE

Course Outline: FOOD AND BEVERAGE COST CONTROL

Code No.: FDS 213-4

Program: HOTEL & RESTAURANT MANAGEMENT

Semester: _____

Date: SEPTEMBER 1983

Author: KEITH MAIDENS, MCHI

New: X Revision: _____

APPROVED: *K. Montell*
Chairperson

85-05-29
Date

Course Name

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TEXTBOOK: Food and Beverage Cost Control - Michael Coltman -
M.C. Media Corporation; Vancouver, B.C.

OBJECTIVES: Introduction Controls - how many and how much
Sales and Revenue Controls
Purchasing
Receiving and the Receiving Report
Food Stores and Inventory Control
Receivers' Report Summary
Food Production
Evaluation of Food Cost Results
Beverage Cost Control -
The Store Room
Bar Control Methods
Potential Cost Control
Standard Sales
Quantity Ounce Control
Other Methods

ATTENDANCE:

Methods and systems of controls not covered in text, will be supplied in classroom. Non-attendance will mean student has not covered this material and testing on these areas may result in an R grading.

EVALUATION:

Classroom assignments and problems submitted on date specified. Inventory taking on Gallery bar operations while assigned in this area.

Two term tests over semester to cover Food and Beverage Cost Systems and need.

Class assignments:	40%
Term Tests:	40%
Gallery Lounge Work:	20%
	<u>100%</u>

AVAILABILITY

Please check instructor's timetable and should you need help in assignments, projects or class work, please call me.

ROOM E268

EXT. 332