

SAULT COLLEGE
of Applied Arts and Technology
Sault Ste. Marie

~~Sault Ste. Marie~~

~~20-1-79~~

COURSE OUTLINE

FOOD & BEVERAGE COST CONTROL

FDS 213-5

revised

JANUARY 1980
September 1979

<u>WEEK</u>	<u>TOPIC</u>
6	Receiving and storing
7	Issuing <i>FOOD COST FORMULAS</i> <i>EMPLOYEES MEALS</i>
8 & 9	Inventories <i>PURCHASING, RECEIVING & STORE ROOM CONTROLS</i>
9	Reporting and analysing
10 <i>via</i>	Sales Forecasting and Production levels <i>* CASH CONTROLS</i>
11	Controlling sales and revenue <i>SALES ANALYSIS</i>
12	Modified cost system, standard cost system Hotel Corporation System <i>BEVERAGE & BAR CONTROL</i>
13	Beverage Purchasing <i>& RECEIVING</i>
14	Beverage storage and issuing
15	Beverage cost calculation and controls
16	Labour cost control