

FOOD COST CONTROL

FDS 227

Course Name

Course Number

COURSE LENGTH: 30 hours on food cost control

OBJECTIVES:

Having successfully completed the course, the student will know:

- a) Categories of food services
- b) Class of hotel operation
- c) How business records are developed
- d) Record of inventory
- e) Cost control

TOPICS TO BE COVERED:

- 1.
 - a) Classification of food services
 - b) Categories of institutions
- 2.
 - a) Record keeping of purchases
 - b) Control methods
 - c) Inventory turnover
- 3.
 - a) Establishing the inventory
 - b) Maintaining inventory
- 4.
 - a) Tools for inventory control
 - b) Inventory records
- 5.
 - a) Receiving records controls
 - b) Pricing
- 6.
 - a) Analysis of records
 - b) Percentage of cost control (food)
- 7.
 - a) Production controls
 - b) Employees' meals and credit work sheet
 - c) Daily food cost control worksheet
 - d) Daily flash flood cost report
 - e) The monthly food report