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

COURSE OUTLINE

Course Outline:	FOOD AND BEVERAGE COST	CONTROL
Code No.:	FDS 213-4	
	HOTEL & RESTAURANT MAN	NAGEMENT
Program:		
Semester:	SEPTEMBER 1988	
Date:	KEITH MAIDENS	
Author:		
		X
	New:	Revision:
APPROVED:	person	99-07-25 Date

FOOD & BEVERAGE COST CONTROL

FDS 213-4

TEXTBOOK: Food and Beverage Cost Control - Michael Coltman - Prentice

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 Introduction to Squirrel Point of Sales and Food and Beverage Package 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 must be submitted on the date specified. Inventory taking on Gallery bar operations while assigned in this area.

Class assignments: 40% Term Tests (minimum of 3) 60%

Students will be required to do assignments in class as well as on their own. Calculators should be brought to all classes.

Dress Code in effect in order to attend classes.

AVAILABILITY

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

ROOM B114

EXTENSION

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