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

## COURSE OUTLINE

Course Outline:	FOOD COST CONTROL	
Code No.:	FDS 227	
Program:	CHEF TRAINING	
	SECOND	
Semester:	JANUARY, 1987	
Date:	NORBERT CHABOT	
Author:		
	New:Re	vision:
APPROVED: Chair	Finantal	87-01-07

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) Classifiction 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