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

COURSE OUTLINE

Course Outline: _	HOSPITALITY ACCOUNTING AND PROCEDURES
Code No.:	ACC 115-5
Program:	HOTEL AND RESTAURANT MANAGEMENT
Semester:	TWO
Date:	JANUARY 1993
Previous Outline Dated:	JANUARY 1992
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	New: X Revision:
APPROVED: Dean, Sch	nool of Business & Date Spitality MAR 1 5 1993

SAULI STE. MARIE

Course Name

Course Number

PHILOSOPHY/GOALS:

- 1. To provide the student with knowledge of the techniques used to analyze and interpret financial information.
- 2. To give the student an understanding of the use of financial data for decision making.
- 3. To provide the student with a knowledge of the technical words or terms used in accounting in the hospitality industry.
- 4. To make the students aware of the factors involved in pricing, budgeting and internal control in the hotel and restaurant industry.

METHOD OF ASSESSMENT (GRADING METHOD):

A) There will be four regular tests and one supplementary examination at the end of the semester. The weighting of the tests and the supplementary examination is as follows:

Regular Tests (4) Supplementary Exam 100%

Replace the lowest failed test

Grading will be based on the following criteria:

B) Supplementary Examination

A supplementary examination will be administered at the end of the semester. This exam will cover all of the material covered during the semester. It will replace the lowest failed test. A student will qualify to write this test if they attend 80% of classes and have completed all assignments.

TEXTBOOK(S):

Hospitality Management Accounting - Michael Coltman

Student Workbook, Hospitality Management Accounting, M. Coltman

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UNIT 1

Review and Understanding Financial Statements

TOPICS:

- A) Review of the accounting cycle
- B) Understanding the principles and concepts upon which accounting is based
- C) Review of depreciation and the methods of calculating depreciation
- D) A review of the income statement and balance sheet
- E) The preparation of departmental income statements
- F) Understanding the distinction between direct expenses and indirect expenses
- G) Methods of distributing overhead costs and expenses
- H) Review of current assets, long-term assets, and current liabilities
- I) An introduction to the various types of ownership:
 - single proprietorship
 - partnership
 - corporation

TEST

UNIT 2

Financial Statement Analysis and Interpretation

TOPICS:

- A) Comparative financial statements
- B) Calculating common-size statements
- C) Calculating the average check and cost per quest
- D) Calculating seat turnovers, room rates, occupancy percentages and other pertinent
- E) Ratios for short-term creditors
- F) Ratios for long-term creditors
- G) Analysis for management

TEST

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UNIT 3

Internal Control and Pricing

TOPICS:

- A) Designing a system for internal control
- B) The requirements for good internal control
- C) The development of standards for internal control
- D) Methods of fraud and the procedures for detecting fraud
- E) Calculating the average check and the effect of turnover on averages
- F) Pricing various items on the menu
- G) The bottoms-up approach to pricing
- H) The \$1 per \$1000 method of pricing
- I) Calculating single and double room rates
- J) Room rates based on room size
- K) Rates based on average occupancy of rooms

TEST

UNIT 4

Cost Management and Cost Volume - Profit Relationship, Budgeting

TOPICS:

- A) Allocation of costs to sales areas
- B) Choosing among alternatives for equipment purchases
- C) Determining relevant costs associated with alternatives
- D) Consideration of closing during the off season
- E) Separating fixed and variable cost elements
- F) Calculating the contribution margin to profits
- G) Using the CVP formula to determine break even
- H) Calculating the level of sales to achieve target profit
- I) Preparing a contribution margin income statement involving several departments

TEST