Course Description
Application of cost controls; development of cost-reduction methods through management policy and decisions; examination of cost-control techniques for food, labor, and supplies in addition to the emphasis on beverage management control.

Restrictions:
Must be enrolled in one of the following Majors: Hospitality & Tourism Mgmt

Prerequisites:
(Undergraduate level HTM 24100 Minimum Grade of D- or Undergraduate level TCEM 24100 Minimum Grade of D-) and Undergraduate level HTM 31200 Minimum Grade of D- [may be taken concurrently]

Course Objectives
At the completion of the course, the student will be able to:

- Describe the behavior of costs that normally occur in the hospitality industry.
- Use C-V-P techniques to evaluate various aspects of the operation.
- Correctly analyze an income statement.
- Explain the importance of cost control to the success of an operation.
- Establish appropriate cost standards for labor, food and beverage costs.
- Describe the relation between labor cost control and productivity and employee turnover.
- List and describe various methods utilized to increase employee productivity and the advantage and disadvantages of each method.
- Construct a labor schedule that will satisfy customer demand and keep labor cost down.
- Calculate food and beverage costs, inventory values, and employee meal costs.
- Describe the process for controlling costs including identifying and eliminating the cause of excessive food and beverage costs and controlling energy costs.
- Evaluate a menu using menu engineering.