

HTM 34100: Cost Control in Foodservice and Lodging

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.