

## COST CONTROL OF FOOD AND BAVERAGE

|      |   |  |
|------|---|--|
| 1    | Course Title:   | COST CONTROL OF FOOD AND BAVERAGE  |
| 2    | Course Code:  | ASLS211  |
| 3    | Type of Course:   | Optional   |
| 4    | Level of Course:  | Short Cycle  |
| 5    | Year of Study:  | 2  |
| 6    | Semester:   | 3  |
| 7    | ECTS Credits Allocated:                                 | 3.00   |
| 8    | Theoretical (hour/week):                                | 2.00   |
| 9    | Practice (hour/week):                                   | 0.00   |
| 10   | Laboratory (hour/week):                                 | 0  |
| 11   | Prerequisites:  | None   |
| 12   | Language:   | Turkish  |
| 13   | Mode of Delivery:                                       | Face to face   |
| 14   | Course Coordinator:                                     | Öğr. Gör. VEDAT KAYIŞ  |
| 15   | Course Lecturers:                                       | Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.   |
| 16   | Contact information of the Course Coordinator:          | Adres: UÜ. Harmancık Meslek Yüksekokulu<br>Tel: 0 (224) 294 26 92 (Dahili: 63123) Fax: 0 224 881 32 18<br>e-mail: vedatkayis@uludag.edu.tr |
| 17   | Website:  |  |
| 18   | Objective of the Course:                                | Depending on the menu planning, food and beverage cost calculation and be able to control costs.   |
| 19   | Contribution of the Course to Professional Development: | Allows the student to control the cost of the business he / she works in.  |
| 20   | Learning Outcomes:                                      |  |
|      | 1   | Establish a relationship with the cost of menu planning.   |
|      | 2   | Menu pricing can   |
|      | 3   | Achieve cost calculations.   |
|      | 4   | Able to determine the profit.  |
|      | 5   | Be capable of controlling expenditure and income.  |
|      | 6   | Control systems, use of income.  |
|      | 7   | Order, accounting, performance reviews do.   |
|      | 8   | Business plan with the future of food and beverage cost control.   |
|      | 9   |  |
|      | 10  |  |
| 21   | Course Content:   |  |
|      | Course Content:   |  |
| Week | Theoretical   | Practice   |

|    |  |  |
|----|--|--|
| 1  | Menu planning                            |  |
| 2  | Purchase                                 |  |
| 3  | Acceptance                               |  |
| 4  | Storage                                  |  |
| 5  | Production planning                      |  |
| 6  | Standard recipes                         |  |
| 7  | Production and productivity              |  |
| 8  | Cost control                             |  |
| 9  | Income control                           |  |
| 10 | Documents used in the control of Revenue |  |
| 11 | Income used in the control systems       |  |
| 12 | Inventory Control                        |  |
| 13 | Kitchen control                          |  |
| 14 | Shift control                            |  |

|    |   |   |
|----|---|---|
| 22 | Textbooks, References and/or Other Materials: | 1. Aktaş, Ahmet. Ağırlama Hizmetlerinde Yiyecek İçecek Yönetimi. Detay Yayıncılık.<br>2. Koçak, Nilüfer. Yiyecek Hizmetleri Yönetimi. Detay Yayıncılık. |
|----|---|---|

|    |           |  |
|----|-----------|--|
| 23 | Assesment |  |
|----|-----------|--|

| TERM LEARNING ACTIVITIES   |   | NUMBE | WEIGHT |                 |                        |
|----------------------------|---|-------|--------|-----------------|------------------------|
| Activites                  |   |       | Number | Duration (hour) | Total Work Load (hour) |
| Theoretical                |   |       |        |                 |                        |
| Home Work-project          | 0 | 0     | 0      | 2.00            | 28.00                  |
| Practicals/Labs            |   |       | 0      | 0.00            | 0.00                   |
| Self study and preperation | 2 | 1     | 0      | 3.00            | 42.00                  |
| Homeworks                  |   |       | 0      | 0.00            | 0.00                   |
| Success Grade Projects     |   |       | 0      | 0.00            | 0.00                   |
| Field Studies              |   |       | 0      | 0.00            | 0.00                   |
| Mid term exams             |   | 1     | 0      | 10.00           | 10.00                  |
| Others                     |   |       | 0      | 0.00            | 0.00                   |
| Final Exams                |   |       | 0      | 12.00           | 12.00                  |
| Total Work Load            |   |       |        |                 | 92.00                  |
| Total work load/ 30 hr     |   |       |        |                 | 3.07                   |
| ECTS Credit of the Course  |   |       |        |                 | 3.00                   |

| 25  | CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS |     |     |     |     |     |     |     |     |      |      |      |      |      |      |      |
|-----|---|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|------|------|------|------|
|     | PQ1   | PQ2 | PQ3 | PQ4 | PQ5 | PQ6 | PQ7 | PQ8 | PQ9 | PQ10 | PQ11 | PQ12 | PQ13 | PQ14 | PQ15 | PQ16 |
| ÖK1 | 4   | 4   | 5   | 3   | 4   | 4   | 4   | 4   | 4   | 5    | 3    | 4    | 0    | 0    | 0    | 0    |
| ÖK2 | 3   | 5   | 5   | 4   | 3   | 5   | 4   | 5   | 3   | 4    | 5    | 3    | 0    | 0    | 0    | 0    |
| ÖK3 | 3   | 5   | 5   | 4   | 4   | 4   | 4   | 4   | 4   | 4    | 4    | 3    | 0    | 0    | 0    | 0    |
| ÖK4 | 5   | 3   | 5   | 2   | 5   | 2   | 5   | 4   | 4   | 4    | 5    | 4    | 0    | 0    | 0    | 0    |

|   |            |   |   |       |   |   |          |   |   |        |   |   |             |   |   |   |
|---|------------|---|---|-------|---|---|----------|---|---|--------|---|---|-------------|---|---|---|
| ÖK5   | 3          | 3 | 4 | 4     | 4 | 5 | 3        | 5 | 5 | 3      | 4 | 5 | 0           | 0 | 0 | 0 |
| ÖK6   | 4          | 5 | 3 | 5     | 5 | 4 | 5        | 3 | 4 | 5      | 3 | 5 | 0           | 0 | 0 | 0 |
| ÖK7   | 4          | 5 | 4 | 5     | 5 | 5 | 3        | 5 | 3 | 3      | 2 | 4 | 0           | 0 | 0 | 0 |
| ÖK8   | 4          | 3 | 3 | 5     | 3 | 5 | 4        | 4 | 5 | 3      | 5 | 4 | 0           | 0 | 0 | 0 |
| LO: Learning Objectives    PQ: Program Qualifications |            |   |   |       |   |   |          |   |   |        |   |   |             |   |   |   |
| Contribution Level:                                   | 1 very low |   |   | 2 low |   |   | 3 Medium |   |   | 4 High |   |   | 5 Very High |   |   |   |