



Course Syllabus

Course Code	Course Title	ECTS Credits
HOSP-320	Food and Beverage Control	6
Prerequisites	Department	Semester
HOSP-110, HOSP-211	Management	Fall
Type of Course	Field	Language of Instruction
Major	Hospitality	English
Level of Course	Lecturer(s)	Year of Study
1 st Cycle	George Panayiotou	3 rd
Mode of Delivery	Work Placement	Corequisites
Face-to-face	N/A	Senior

Course Objectives:

The main objectives of the course are to:

- Introduce cost control practices for the hospitality industry.
- Identify cost control as an important operational function for F & B operations.
- Calculate cost of sales, food cost percentage, and determine costs based on pricing formulas.
- Apply cost control principles in varied scenarios.

Learning Outcomes:

After completion of the course students will be expected to be able to:

1. Describe a Cost Volume Profit (CVP) relationship for a food and beverage operation.
2. Explain the various control systems necessary for an efficient food and beverage operation.
3. Understand production standards, portion costs, efficient purchasing, receiving, storing, and issuing control systems for food and beverage operations.
4. Generate a budget for a food and beverage operation.

5. Appraise labor cost control systems in F&B facilities.
6. Develop and use cost control systems on computerized spreadsheets.
7. Solve food and beverage cost control related issues

Course Content:

Managing Revenue and Expense.
Creating Sales Forecasts.
Purchasing and Receiving.
Managing Inventory and Production.
Monitoring Food and Beverage Product Costs.
Managing Food and Beverage Pricing.
Managing the Cost of Labor.
Controlling Other Expenses.

Learning Activities and Teaching Methods:

PowerPoint Lectures, class assignments - practical exercises, student exercises

Assessment Methods:

Assignment, Final Exam, participation in discussion forums, quizzes

Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Food and Beverage Cost Control	Lea R. Dopson	Wiley	2019	ISBN-13: 978-1119524991
Food and Beverage Cost Control.7 th edition	Miller, J.E., & Hayes, D. K., & Dopson, L.R.	John Wiley & Sons, Inc	2008	ISBN 978-0-471-69417-5
Food and Beverage Cost Control / Study Guide .7 th edition	Miller, J.E., & Hayes, D. K., & Dopson, L.R	John Wiley & Sons, Inc	2008	ISBN 978-0470-14058-1

Recommended Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Food and Beverage Management: For the hospitality, tourism and event industries	John Cousins David Foskett David Graham Amy Hollier	Goodfellow Publishers	2019 5 th ed	ISBN-13: 978-1911635109
Planning and Control for Food and Beverage Operations. (6 th ed	Ninemeir, J. D.	Florida: American Hotel & Lodging Association.	2004	ISBN 0866122621