

Course Competencies Template - Form 112

| GENERAL INFORMATION | | | |
|---|---|---|--|
| Name: Shelly Fano/Ana Cruz | Phone #: 305-237-3370 | | |
| Course Prefix/Number: HFT 1454 | Course Title: Food and Beverage Cost Controls | | |
| Number of Credits: 3 | | | |
| Degree Type | <input type="checkbox"/> B.A. <input type="checkbox"/> B.S. <input type="checkbox"/> B.A.S <input checked="" type="checkbox"/> A.A. <input checked="" type="checkbox"/> A.S. <input type="checkbox"/> A.A.S. <input checked="" type="checkbox"/> C.C.C. <input type="checkbox"/> A.T.C. <input type="checkbox"/> V.C.C | | |
| Date Submitted/Revised: | Effective Year/Term: 2009-1 | | |
| <input type="checkbox"/> New Course Competency <input checked="" type="checkbox"/> Revised Course Competency | | | |
| Course to be designated as a General Education course (part of the 36 hours of A.A. Gen. Ed. coursework): <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | | | |
| The above course links to the following General Education Outcomes: <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <input checked="" type="checkbox"/> Communication <input checked="" type="checkbox"/> Numbers / Data <input checked="" type="checkbox"/> Critical thinking <input type="checkbox"/> Information Literacy <input type="checkbox"/> Cultural / Global Perspective </td> <td style="width: 50%; vertical-align: top;"> <input type="checkbox"/> Social Responsibility <input type="checkbox"/> Ethical Issues <input type="checkbox"/> Computer / Technology Usage <input type="checkbox"/> Aesthetic / Creative Activities <input type="checkbox"/> Environmental Responsibility </td> </tr> </table> | | <input checked="" type="checkbox"/> Communication <input checked="" type="checkbox"/> Numbers / Data <input checked="" type="checkbox"/> Critical thinking <input type="checkbox"/> Information Literacy <input type="checkbox"/> Cultural / Global Perspective | <input type="checkbox"/> Social Responsibility <input type="checkbox"/> Ethical Issues <input type="checkbox"/> Computer / Technology Usage <input type="checkbox"/> Aesthetic / Creative Activities <input type="checkbox"/> Environmental Responsibility |
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| Course Description: Students will learn the fundamentals of food and beverage cost controls for hotel and restaurant operations. An intermediate level course designed to acquaint and familiarize students with the details and intricacies of both cost controls and menu planning. | | | |
| Prerequisite(s): | N/A | | |
| Co requisite(s): | N/A | | |

Competency 1: The student will be able demonstrate knowledge of food and beverage management by:

1. Discussing the role of the professional foodservice manager.
2. Listing the four major food expense categories.

Competency 2: The student will be able to demonstrate knowledge of food and beverage management controls by:

1. Discussing the role of the professional foodservice manager.
2. Listing the four major food expense categories.

Competency 3: The student will be able to demonstrate knowledge of menu planning by:

1. Justifying the process of menu forecasting.
2. Defining the popularity index.

Revision Date: _____

Approved By Academic Dean Date: _____

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3. Explaining the procedures used in preparing and serving a menu item.
4. Selecting guest supplies and amenities.

Competency 4: The student will be able to demonstrate knowledge of purchasing by:

1. Examining the purchasing process and product specifications.
2. Using the appropriate formulas to determine product yield.
3. Demonstrating how to prepare a purchase order.
4. Determining the monetary value of the inventory using the LIFO or FIFO methods.

Competency 5: The student will be able to demonstrate knowledge of receiving by:

1. Utilizing the method of proper receiving.
2. Listing the tools and equipment needed for effective receiving.
3. Practicing basic inventory control.
4. Differentiating between the methods of storage, the three types of storage areas, and how to maintain storage security.

Competency 6: The student will be able to demonstrate knowledge of labor and food costs by:

1. Developing labor cost standards for use in any foodservice operation.
2. Scheduling employee labor hours based on anticipated sales volume.
3. Using sales histories and standardized recipes to determine the amount of food products to buy in anticipation of sales.
4. Computing the actual cost of food consumed.

Competency 7: The student will be able to demonstrate knowledge of bar costs by:

1. Computing the cost of goods sold percentage for beer, wine, and spirits.

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