

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

1603

Course Title

Cost Control

Catalog Description

This course provides the students the basics of financial accounting and best practices in purchasing in the hospitality industry, including hotels, restaurants, and clubs through the use of hospitality industry examples and illustrations. This course introduces the fundamentals of accounting and purchasing through examples from hotels, restaurants, and clubs. This course reveals how vital accounting and proper purchasing practices are in assisting managers of hotels and restaurants in developing budgets, controlling cash flow and inventory, reaching profit and cost control goals, and making effective business choices based on the numbers that affect daily operations.

Prerequisite: Math 1003

Prerequisites

Math 1003

Credit Hours

3 credit hours

Contact hours

45 lecture hours

Load hours

3 load hours

Semesters Offered

Fall, Spring

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Analyze cost control information from various sources, and use that information to adjust costs and uses of resources to ensure fiscal sustainability and optimize profitability
- Communicate cost control findings and recommendations clearly and succinctly
- Identify ethical and unethical cost control decisions
- Follow directions and self-evaluate own work/teamwork

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Topics list

- Importance of Cost Control
- Forecasting, Budgeting, and Income Statements
- Calculating Food Cost
- Standardized Recipes and Plate Costs
- Determining Menu Prices
- Analyzing the Menu Mix
- Purchasing and Ordering Systems
- Purchasing Ethics
- Receiving, Storage and Inventory Systems
- Food Production
- Beverage Costs and Controls
- Controlling Costs During Service and Sales
- Controlling Waste and Theft
- Labor Costs
- Protecting Revenue

Learning activities

- Lectures
- Applied Math
- Assigned readings
- Videos
- Student projects
- Participation in Brightwater/NWACC service- learning activity

Assessments

- Quizzes/exams
- Assignments
- Projects or Presentations

Grading Guidelines

Grading Scale/Course Evaluation Methods – A=90-100, B=80-89, C=70-79.9, D=60-69.9, F=0-59.9

Revised

April 21, 2022