



Course Specification

— (Bachelor)

Course Title: Food and Beverage Cost Control

Course Code: 5403367-2

Program: Tourism and Hotel Management

Department: Tourism and Hotel Management

College: College of Administration & Economy

Institution: Umm Al-Qura University

Version: 1.0

Last Revision Date: 19 November 2023



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A. General information about the course:

1. Course Identification

1. Credit hours: (2)

2. Course type

A. University College Department Track Others

B. Required Elective

3. Level/year at which this course is offered: (Level 6)

4. Course general Description:

The course of Foods and Beverages Cost Control typically covers principles and strategies to manage costs within the hospitality industry. Topics may include inventory management, pricing strategies, budgeting, and financial analysis. Students often learn how to optimize purchasing, minimize waste, and enhance profitability in foodservice operations.

5. Pre-requirements for this course (if any):

5403475-2: Feasibility Study for Hospitality and Tourism : Graduation Project

6. Co-requisites for this course (if any):

7. Course Main Objective(s):

Students in this course are introduced to the following areas: the different types of costs in hotels as a whole and in specific in the food and beverage area, the control process in food production system, the function of the purchasing agent, product selection, purchasing procedures, inventory control, and storage of all products used within the food service. Issues will include menu pricing, food cost, sales, inventory levels, spoilage and waste. Students will learn how to create and formulate inventory values and perform a menu analysis. Students also will be familiar with calculating costs of foods sold, employees productivity and estimating cost percentages.





2. Teaching mode (mark all that apply)

No	Mode of Instruction	Contact Hours	Percentage
1	Traditional classroom	2 on weekly basis	100%
2	E-learning		
3	Hybrid <ul style="list-style-type: none"> • Traditional classroom • E-learning 		
4	Distance learning		

3. Contact Hours (based on the academic semester)

No	Activity	Contact Hours
1.	Lectures	30
2.	Laboratory/Studio	
3.	Field	
4.	Tutorial	
5.	Others (specify)	4 (Exams)
Total		

B. Course Learning Outcomes (CLOs), Teaching Strategies and Assessment Methods

Code	Course Learning Outcomes	Code of CLOs aligned with program	Teaching Strategies	Assessment Methods
1.0	Knowledge and understanding			
1.1	To Describe the flow of goods in a typical food service operation.	1.1	Interactive-Lectures Practical-Exercises Classroom-Discussions	Exams Practical-Assignments Collaboration
1.2	To understand the different costs in the hotels industry (fixed cost, variable costs).	1.2	Interactive-Lectures Practical-Exercises Classroom-Discussions	Exams Practical-Assignments Collaboration



Code	Course Learning Outcomes	Code of CLOs aligned with program	Teaching Strategies	Assessment Methods
1.3	Analyze market fluctuations and product costs.	1.3	Interactive-Lectures Practical-Exercises Classroom-Discussions	Exams Practical-Assignments Collaboration
1.4	Cost and price menu items; calculate food cost percentages.	1.4	Interactive-Lectures Practical-Exercises Classroom-Discussions	Exams Practical-Assignments Collaboration
2.0	Skills			
2.1	Identify and resolve basic problems arising in a food and beverage costs during daily operation.	2.1	Interactive-Lectures Practical-Exercises Classroom-Discussions	Exams Practical-Assignments Collaboration
2.2	Determine food cost value based on sales, purchases and inventory value.	2.2	Interactive-Lectures Practical-Exercises Classroom-Discussions	Exams Practical-Assignments Collaboration
2.3	Conduct a yield and cost comparison test of prefabricated products and on premise fabricated Products.	2.3	Interactive-Lectures Practical-Exercises Classroom-Discussions	Exams Practical-Assignments Collaboration
3.0	Values, autonomy, and responsibility			
3.1	Manage effective performance within a team environment.	3.1	Interactive-Lectures Practical-Exercises Classroom-Discussions	Exams Practical-Assignments Collaboration
3.2	Taking a leadership & managerial role as appropriate	3.2	Interactive-Lectures Practical-Exercises Classroom-Discussions	Exams Practical-Assignments Collaboration





Code	Course Learning Outcomes	Code of CLOs aligned with program	Teaching Strategies	Assessment Methods
3.3	Value and practice active listening, critical thinking, and critical reading	3.3	Interactive- Lectures Practical-Exercises Classroom- Discussions	Exams Practical- Assignments Collaboration
3.4	Distinguish and produce forms of communication relevant to academia, business, government, and industry.	3.4	Interactive- Lectures Practical-Exercises Classroom- Discussions	Exams Practical- Assignments Collaboration

C. Course Content

No	List of Topics	Contact Hours
1.	Cost and sales concepts in the hospitality industry	2
2.	The control process in the hospitality industry	2
3.	Food purchasing and control procedures used in the hospitality industry	2
4.	Food storing and issuing controls used in the hospitality industry	2
5.	Food portion control procedures	2
6.	Food quantity control procedures	2
7.	Monthly monitoring of food service operations	2
8.	Daily monitoring of food service operations	2
9.	Calculations of actual and standard food costs	2
10.	Menu engineering and analysis	2
11.	Controlling food sales	2
12.	Beverage purchasing control	2
13.	Strategic implementation and evaluation: strategic suitability, acceptability and feasibility	2
14.	Food cost control in practice (e.g. standardization)	2
15.	Modern culinary arts and New Trends	2
16.	Final Exam	2
Total		





D. Students Assessment Activities

No	Assessment Activities *	Assessment timing (in week no)	Percentage of Total Assessment Score
1.	Final Exam	14	40%
2.	Mid-Term Exam	8	20%
3.	Group Assignment	6	15%
4.	Individual Assignment	11	15%
5.	Class Work (Participation & Attendance)	Ongoing	10%

*Assessment Activities (i.e., Written test, oral test, oral presentation, group project, essay, etc.).

E. Learning Resources and Facilities

1. References and Learning Resources

Essential References	Principles of Food, Beverage, and Labor Cost Controls, 9e by Paul R. Dittmer, ISBN: 9780470440698
Supportive References	Controlling Foodservice Costs (2nd edition) Author: National Restaurant Association. Manage First Program ISBN: 9780132175272
Electronic Materials	<p>Cornell Hotel and Restaurant Administration Quarterly</p> <ul style="list-style-type: none"> ☞ Hospitality Review ☞ Hotel & Restaurant Magazine ☞ International Journal of Hospitality Management ☞ International Journal of Contemporary Hospitality Management ☞ Managing Service Quality ☞ Service Industries Journal ☞ Caterer and Hotelkeeper www.caterer.com ☞ Mintel Market Intelligence http://www.reports.mintel.com/ ☞ Mintel Market Intelligence http://www.reports.mintel.com/ <p>The Institute of Hospitality</p>
Other Learning Materials	

2. Required Facilities and equipment

Items	Resources
<p>facilities</p> <p>(Classrooms, laboratories, exhibition rooms, simulation rooms, etc.)</p>	<p>A Classroom</p>



Items	Resources
Technology equipment (projector, smart board, software)	Projector, Data-show, White board, flipchart
Other equipment (depending on the nature of the specialty)	

F. Assessment of Course Quality

Assessment Areas/Issues	Assessor	Assessment Methods
Effectiveness of teaching	Program Leader	Direct
Effectiveness of Students assessment	Program Leader	Direct
Quality of learning resources	Program Leader	Direct
The extent to which CLOs have been achieved	Program Leader	Direct
Other		

Assessors (Students, Faculty, Program Leaders, Peer Reviewer, Others (specify))

Assessment Methods (Direct, Indirect)

G. Specification Approval

COUNCIL /COMMITTEE	
REFERENCE NO.	
DATE	

