

Global Learning Semesters

Course Syllabus

Course: HOSP-320 Food and Beverage Control

Department: Hospitality and Tourism

Host Institution: University of Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
HOSP-320	Food and Beverage Control	3
Semester Offered	Contact Hours	Prerequisites
Fall	42	HOSP-110 & 211
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Upper Division	English

Course Description

The students will investigate the control of expenditures to ensure the desirable profits for the Food and Beverage department. The utilization of budgets, standards and ratios to achieve optimum quality and results, with specific applications to food, beverage and labor costs. General industry and food & beverage cycle controls will be applied, including an analysis of labor cost and the use of automation.

Instructor

Dr. Anastasios Zopiatis

Course Aims and Objectives

To enable students to analyze and control the expenses of food and beverage operations to ensure their profitability.

Teaching Methods

The course is delivered through lectures.

Course Teaching Hours

42 hours (lectures). The course is delivered during the Fall semester over a 14 week period (3 hours / week).

Evaluation and Grading

Class Participation:	10%
Report:	20%
Mid-term:	30%
Final Exam:	40%

Readings and Resources

Required Textbook

-J. Ninemeier, Planning and Control for Food and Beverage Operations, Educ. Inst. Of AHLA, (ISBN 0-86612-161-7)

Recommended Reading

-M. Coltman, Cost Control for the Hospitality Industry, John Wiley & Sons, (ISBN 0-47128-859-4)

-R. Schmidgall, Hospitality Industry Managerial Accounting, Educ. Inst. Of AHLA, (ISBN 0-86612-149-8)

-Ninemeier, Management of Food & Beverage Operations, Educ. Inst. Of AHLA, (ISBN 0-86612-100-5)