

Washtenaw Community College Comprehensive Report

CUL 141 Principles of Cost Control Effective Term: Fall 2018

Course Cover

Division: Business and Computer Technologies

Department: Culinary and Hospitality Management

Discipline: Culinary Arts

Course Number: 141

Org Number: 13500

Full Course Title: Principles of Cost Control

Transcript Title: Principles of Cost Control

Is Consultation with other department(s) required: No

Publish in the Following: College Catalog , Time Schedule , Web Page

Reason for Submission: Course Change

Change Information:

Consultation with all departments affected by this course is required.

Course discipline code & number

Course description

Pre-requisite, co-requisite, or enrollment restrictions

Outcomes/Assessment

Objectives/Evaluation

Rationale: Updating master Syllabus.

Proposed Start Semester: Fall 2018

Course Description: In this course, students are introduced to cost control in the culinary industry. They will learn to distinguish between types of costs and recognize the relationship between cost, volume and profit. By using forecasting and cost control exercises, students will analyze the costs related to food, beverage, labor and supplies and apply those to the creation of a menu and the associated price structure. In addition, students will discuss purchasing, receiving, storage and inventory. Students will be given the opportunity to earn nationally recognized certification. This course contains material previously taught in CUL 224.

Course Credit Hours

Variable hours: No

Credits: 3

Lecture Hours: Instructor: 45 Student: 45

Lab: Instructor: 0 Student: 0

Clinical: Instructor: 0 Student: 0

Total Contact Hours: Instructor: 45 Student: 45

Repeatable for Credit: NO

Grading Methods: Letter Grades

Audit

Transfer

Are lectures, labs, or clinicals offered as separate sections?: NO (same sections)

College-Level Reading and Writing

College-level Reading & Writing

College-Level Math

Level 2

Requisites

Prerequisite

Academic math level 2 or MTH 067 or higher; may enroll concurrently

General Education

Request Course Transfer

Proposed For:

Eastern Michigan University

Student Learning Outcomes

1. Describe and apply cost, sales and profit concepts in a food service operation.

Assessment 1

Assessment Tool: Common multiple choice and essay questions

Assessment Date: Fall 2019

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Multiple-choice questions will be scored using an answer key. Essay questions will be scored using a departmentally-developed rubric.

Standard of success to be used for this assessment: 70% of all students will score 70% or higher

Who will score and analyze the data: Department faculty

2. Describe and apply the standards and processes of purchasing, receiving, storage and issuing controls.

Assessment 1

Assessment Tool: Common multiple choice and essay questions

Assessment Date: Fall 2019

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Multiple-choice questions will be scored using an answer key

Standard of success to be used for this assessment: 70% of all students will score 75% or higher

Who will score and analyze the data: Department faculty

3. Describe and apply production standards for food and beverage portion controls.

Assessment 1

Assessment Tool: Common multiple choice and essay questions

Assessment Date: Fall 2019

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Multiple-choice questions will be scored using an answer key. Essay questions will be scored using a departmentally-developed rubric.

Standard of success to be used for this assessment: 70% of all students will score 70% or higher

Who will score and analyze the data: Department faculty

4. Describe and apply food and labor cost controls.

Assessment 1

Assessment Tool: Common multiple choice and essay questions

Assessment Date: Fall 2019

Assessment Cycle: Every Three Years

Course section(s)/other population: All

Number students to be assessed: All

How the assessment will be scored: Multiple-choice questions will be scored using an answer key. Essay questions will be scored using a departmentally-developed rubric.

Standard of success to be used for this assessment: 70% of all students will score 70% or higher

Who will score and analyze the data: Department faculty

Course Objectives

1. Define and distinguish between the various types of costs in a food service operation.
2. Identify the importance of the relationship between cost, volume and profit.
3. Apply various costs and semi-variable costs and identify profit and break-even points.
4. Recognize and apply the various standard specifications for a food service operation.
5. Define control processes and standards of purchasing, receiving and requisition functions.
6. Define and apply the importance of standardized recipes and portions.
7. Define the procedures for taking perpetual, physical and theoretical inventory.
8. Apply the cost factors derived from a butcher's test.
9. Define and apply the common methods of establishing menu prices.
10. Define and apply labor costs and the use of a master schedule to control labor costs.
11. Demonstrate the use of an income statement to control payroll costs and employee benefit costs.
12. Define and discuss "turnover" rate, including calculating the rate.
13. Take course certification through the NRA (National Restaurant Association).

New Resources for Course

Math Modules provided by WCC Math Department

Math Modules

Course Textbooks/Resources

Textbooks

Manuals

Periodicals

Software

Equipment/Facilities

Level I classroom

<u>Reviewer</u>	<u>Action</u>	<u>Date</u>
Faculty Preparer: <i>Sharyl Politi</i>	<i>Faculty Preparer</i>	<i>Nov 21, 2017</i>
Department Chair/Area Director: <i>Derek Anders Jr</i>	<i>Recommend Approval</i>	<i>Dec 13, 2017</i>
Dean: <i>Eva Samulski</i>	<i>Recommend Approval</i>	<i>Dec 14, 2017</i>
Curriculum Committee Chair: <i>David Wooten</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Assessment Committee Chair: <i>Michelle Garey</i>	<i>Recommend Approval</i>	<i>Feb 05, 2018</i>
Vice President for Instruction:		

Kimberly Hurns

Approve

Feb 06, 2018