



BROWARD COLLEGE COURSE OUTLINE

LAST REVIEW: 2008-2009
2008-2009

NEXT REVIEW: 2013-14
2013-2014

STATUS: A
A

COURSE TITLE: Food & Beverage Management

COMMON COURSE NUMBER: FSS2251

CREDIT HOURS: 3

CONTACT HOUR BREAKDOWN

(per 16 week term)

CLOCK HOURS:

(Voc. Course ONLY)

Lecture: 48

Lab:

Clinic:

Other:

PREREQUISITE(S): none

COREQUISITE(S): none

PRE/COREQUISITE(S):

COURSE DESCRIPTION *(750 characters, maximum):*

Covers the principles and procedures involved in an effective food and beverage control system, including standards determination, the operating budget, cost-volume-profit analysis, income and cost control, menu pricing, theft prevention, labor cost control, and computer applications.

UNIT TITLES

- 1. Commercial Food Service**
- 2. Menu Pricing**
- 3. Inventory Analysis**
- 4. Revenue Control**

EVALUATION:

Please provide a brief description (250 characters maximum) that details how students will be evaluated on the course outcomes.

Students may be evaluated using a combination of the following:

Quizzes, Presentations, Portfolios, Discussions, Class Participation, Attendance, Projects, Co-ops, Internships, Practicum, Externships, and Research Reports.

Common Course Number: FSS2251

UNITS

Unit 1: Commercial Food Service

General Outcome:

- 1.0 The student shall be able to identify the differences between commercial and non-commercial food service operations.**

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 1.1 Identify differences and similarities between commercial and noncommercial food service operations.
- 1.2 Distinguish revenue centers from support centers in hospitality organizations.
- 1.3. Explain how control procedures help managers assess operational results.
- 1.4. Determine standard yields for food products.

Common Course Number: FSS2251

Unit 2: Menu Pricing

General Outcome:

2.0 The student shall utilize budgeting and purchasing methods.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

2.1 Calculate standard portion costs and standard dinner costs for food items on the basis of standard recipes and standard portion sizes.

2.2 Describe the importance and function of an operating budget as a planning and control tool.

2.3 Explain how a system of food service control points helps managers carry out critical functions on a daily basis.

2.4 Identify factors that food and beverage managers should assess when purchasing food products.

Common Course Number: FSS2251

Unit 3

General Outcome:

3.0 The student shall utilize inventory management.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 3.1 Calculate an inventory turnover rate.
- 3.2 Distinguish a physical inventory system from a perpetual inventory system.
- 3.3 Identify and describe automated technology applications designed for inventory management.
- 3.4 Analyze trends to estimate food production requirements.
- 3.5 Describe the importance and function of food production planning.

Common Course Number: FSS2251

Unit 4

General Outcome:

4.0 The student shall utilize labor management systems.

Specific Measurable Learning Outcomes:

Upon successful completion of this unit, the student shall be able to:

- 4.1 Explain how managers determine which variances from cost standards should be thoroughly analyzed.
- 4.2 Distinguish server banking from cashier banking systems.
- 4.3 Describe how managers use point-of-sale reports as revenue control tools.
- 4.4 Describe some of the ways bartenders, food and beverage servers, and guests steal, and identify precautions managers can take to reduce this kind of theft.
- 4.5 Explain how orientation programs, training programs, and employee performance evaluations help control labor costs.
- 4.6 Distinguish between fixed and variable labor in relation to food and beverage operations.