

Master Syllabus

HMT 2215 - Hospitality Cost Controls

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 3.0

Lecture Hrs: 3.0

Prerequisite(s): OR ACC 1210 HMT 1105 AND ACC 1100

Date Revised: April 2015

Course Description:

In-depth analysis of financial costs associated with hospitality operations. Although the primary focus will be on restaurants, other operational costs from lodging, meeting and events, etc. will be introduced. Topics include financial statement interpretations, breakeven calculations, butcher test computations, inventory systems and in-depth labor cost control function.

General Education Outcomes:

- ▣ Critical Thinking/Problem Solving Competency
- ▣ Information Literacy Competency
- ▣ Written Communication Competency

Course Outcomes:

Cost and Cost Relationships

Calculate and interpret cost percentages.

Assessment Method: Locally developed exams

Performance Criteria: Score 70% or higher

Cost, Volume, and Profit Analysis

Calculate break-even using the cost, volume & profit analysis from an income statement.

Assessment Method: Locally developed exams

Performance Criteria: Score 70% or higher

Food Control and Portion Costing

Calculate portion cost using the butchers test and cooking loss test.

Assessment Method: Locally developed exams

Performance Criteria: Score 70% or higher

Beverage Control and Portion Costing

Calculate portion cost and profit percentage using specified formulas and pre-cost/abstract information.

Assessment Method: Locally developed exams

Performance Criteria: Score 70% or higher

Performance Standards

Construct five performance standards to include the standards being monitored and the corrective actions to be used if the standards are not met, for two hospitality positions of your choice.

Assessment Method: Locally developed exams

Performance Criteria: Score 70% or higher

Assessment Method: Performance appraisals

Performance Criteria: Score 70% or higher on department rubric

Outline:

Cost and Cost Relationships
Cost, Volume, and Profit Analysis
Food Control and Portion Costing
Beverage Control and Portion Costing
Performance Standards
Labor Controls