

# CRM R110: HOSPITALITY AND COST CONTROL

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**Originator**

ahart

**College**

Oxnard College

**Discipline (CB01A)**

CRM - Culinary Arts &amp; Restaurant Mgt

**Course Number (CB01B)**

R110

**Course Title (CB02)**

Hospitality and Cost Control

**Banner/Short Title**

Hospitality and Cost Control

**Credit Type**

Credit

**Start Term**

Fall 2021

**Co-listed (Same-as) Course(s)**

HM R123

**Taxonomy of Programs (TOP) Code (CB03)**

1307.00 - \*Hospitality

**SAM Priority Code (CB09)**

C - Clearly Occupational

**Control Number**

CCC000593792

**Primary Minimum Qualification**

CULINARY ARTS/FOOD TECHNOLOGY

**Department****Division**

Oxnard Career &amp; Tech Ed

**Catalog Course Description**

This course provides an overview of the analysis and management of food, beverage, labor and other costs within a hospitality operation. Students will learn problem solving and application of cost control techniques to maximize profits while managing expenses. The course also focuses on establishing standards, cost-volume-profit analysis, forecasting, purchasing and storage controls, menu costing and pricing, theft prevention and labor control.

**Taxonomy of Programs (TOP) Code (CB03)**

1306.30 - \*Culinary Arts

**Course Credit Status (CB04)**

D (Credit - Degree Applicable)

**Course Transfer Status (CB05) (select one only)**

B (Transferable to CSU only)

**Course Basic Skills Status (CB08)**

N - The Course is Not a Basic Skills Course

**SAM Priority Code (CB09)**

C - Clearly Occupational

**Course Cooperative Work Experience Education Status (CB10)**

N - Is Not Part of a Cooperative Work Experience Education Program

**Course Classification Status (CB11)**

Y - Credit Course

**Educational Assistance Class Instruction (Approved Special Class) (CB13)**

N - The Course is Not an Approved Special Class

**Course Prior to Transfer Level (CB21)**

Y - Not Applicable

**Course Noncredit Category (CB22)**

Y - Credit Course

**Funding Agency Category (CB23)**

Y - Not Applicable (Funding Not Used)

**Course Program Status (CB24)**

1 - Program Applicable

**General Education Status (CB25)**

Y - Not Applicable

**Support Course Status (CB26)**

N - Course is not a support course

**Field trips**

May be required

**Grading method**

Letter Graded

**Does this course require an instructional materials fee?**

No

**Repeatable for Credit**

No

**Is this course part of a family?**

No

**Units and Hours**

**Carnegie Unit Override**

No

**In-Class****Lecture****Minimum Contact/In-Class Lecture Hours**

52.5

**Maximum Contact/In-Class Lecture Hours**

52.5

**Activity****Laboratory****Total in-Class****Total in-Class****Total Minimum Contact/In-Class Hours**

52.5

**Total Maximum Contact/In-Class Hours**

52.5

**Outside-of-Class****Internship/Cooperative Work Experience****Paid****Unpaid****Total Outside-of-Class****Total Outside-of-Class****Minimum Outside-of-Class Hours**

105

**Maximum Outside-of-Class Hours**

105

**Total Student Learning****Total Student Learning****Total Minimum Student Learning Hours**

157.5

**Total Maximum Student Learning Hours**

157.5

**Minimum Units (CB07)**

3

**Maximum Units (CB06)**

3

**Student Learning Outcomes (CSLOs)****Upon satisfactory completion of the course, students will be able to:**

- |   |   |
|---|---|
| 1 | Develop a budget that addresses food and beverage costs within a hospitality operation.                               |
| 2 | Develop a budget that addresses labor and other costs within a hospitality operation.                                 |
| 3 | Apply various control methods to manage the purchasing, receiving, storing and issuing of food and beverage products. |

## Course Objectives

Upon satisfactory completion of the course, students will be able to:

- |   |  |
|---|--|
| 1 | Analyze cost/volume/profit spreadsheets.   |
| 2 | Identify labor, food service, and beverage operational costs through basic financial formulas.   |
| 3 | Using computer applications identify control methods regarding purchasing, receiving, storing and issuing of food and beverage products. |
| 4 | Utilizing basic accounting practices identify the difference between food cost and food sales.   |
| 5 | Analyze a profit and loss statement.   |

## Course Content

### Lecture/Course Content

1. Managing Revenue and Expense
  - a. Determining sales forecasts
  - b. Determining cost of food and beverages
2. Managing the Cost of Food and Cost of Beverages
3. Managing the Food and Beverage Production Process
4. Managing Food and Beverage Pricing
  - a. Managing the cost of labor
5. Controlling Other Expenses
6. Analyzing Results Using the Income Statement
7. Planning for Profit
8. Maintaining and Improving the Revenue Control System
9. Global Dimensions of Cost Control

### Laboratory or Activity Content

None

## Methods of Evaluation

Which of these methods will students use to demonstrate proficiency in the subject matter of this course? (Check all that apply):

Written expression

Methods of Evaluation may include, but are not limited to, the following typical classroom assessment techniques/required assignments (check as many as are deemed appropriate):

Essays

Problem-Solving Assignments

## Instructional Methodology

Specify the methods of instruction that may be employed in this course

Audio-visual presentations

Class discussions

Distance Education

Guest speakers

Lecture

Describe specific examples of the methods the instructor will use:

1. Instructor will use powerpoint presentations as well as open sourced resources like youtube videos for audio-visual presentations.
2. Virtual discussions will be utilized in distance education scenarios and guided topic discussions will be used while in person lectures are conducted.
3. Guest speakers like local chefs and restaurateurs will be used either via zoom for DE or in person for onsite lectures.
4. Lectures via zoom will be used for DE scenarios or on site lectures following the most recently adopted book.

## **Representative Course Assignments**

### **Writing Assignments**

1. Students are required to provide written answers to questions at the end of each chapter.

### **Critical Thinking Assignments**

1. Students will be given hypothetical situations where cost of goods are out of proportion to budget and they will be required to mitigate issues to bring percentages back to within the threshold set by owners.

### **Reading Assignments**

1. Students are required to read assigned chapters in textbook(s).

## **Outside Assignments**

### **Representative Outside Assignments**

1. Reading
  - a. Students are required to read assigned chapters in textbook(s).
2. Writing
  - a. Students are required to provide written answers to questions at the end of each chapter.

## District General Education

### A. Natural Sciences

### B. Social and Behavioral Sciences

### C. Humanities

### D. Language and Rationality

### E. Health and Physical Education/Kinesiology

### F. Ethnic Studies/Gender Studies

## CSU GE-Breadth

### Area A: English Language Communication and Critical Thinking

### Area B: Scientific Inquiry and Quantitative Reasoning

### Area C: Arts and Humanities

### Area D: Social Sciences

### Area E: Lifelong Learning and Self-Development

### Area F: Ethnic Studies

## CSU Graduation Requirement in U.S. History, Constitution and American Ideals:

## IGETC

### Area 1: English Communication

### Area 2A: Mathematical Concepts & Quantitative Reasoning

### Area 3: Arts and Humanities

### Area 4: Social and Behavioral Sciences

### Area 5: Physical and Biological Sciences

### Area 6: Languages Other than English (LOTE)

## Textbooks and Lab Manuals

### Resource Type

Textbook

### Description

J. Miller, L. Dopson, D. Hayes (2020). *Food and Beverage Cost Control* (7th). John Wiley & Sons, Inc.. 1118988493

## Distance Education Addendum

### Definitions

#### Distance Education Modalities

Hybrid (51%–99% online)

Hybrid (1%–50% online)

100% online

## Faculty Certifications

Faculty assigned to teach Hybrid or Fully Online sections of this course will receive training in how to satisfy the Federal and state regulations governing regular effective/substantive contact for distance education. The training will include common elements in the district-supported learning management system (LMS), online teaching methods, regular effective/substantive contact, and best practices.

Yes

Faculty assigned to teach Hybrid or Fully Online sections of this course will meet with the EAC Alternate Media Specialist to ensure that the course content meets the required Federal and state accessibility standards for access by students with disabilities. Common areas for discussion include accessibility of PDF files, images, captioning of videos, Power Point presentations, math and scientific notation, and ensuring the use of style mark-up in Word documents.

Yes

## Regular Effective/Substantive Contact

### Hybrid (1%–50% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Other DE (e.g., recorded lectures)	Lectures can be recorded for later review by students.

### Hybrid (51%–99% online) Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.
Asynchronous Dialog (e.g., discussion board)	Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.
Other DE (e.g., recorded lectures)	Lectures can be recorded for later review by students.

### 100% online Modality:

Method of Instruction	Document typical activities or assignments for each method of instruction
Synchronous Dialog (e.g., online chat)	A set time each week may be provided when the instructor is available for synchronous chat to answer questions. Any Live meetings these will be recorded and provided to students in order to give equal access to any students would were not able to attend.

Asynchronous Dialog (e.g., discussion board)

Regular use of asynchronous discussion boards will encourage various types of interaction and critical thinking skills among all course participants. Questions and topics posed will allow students to discuss, compare and contrast, identify, and analyze elements of the course content. Other discussion boards may be used for Q&A and general class discussion by students and instructor to facilitate student success and strengthen student learning outcomes.

Other DE (e.g., recorded lectures)

Lectures can be recorded for later review by students.

## Examinations

### Hybrid (1%–50% online) Modality

Online  
On campus

### Hybrid (51%–99% online) Modality

Online  
On campus

### Primary Minimum Qualification

CULINARY ARTS/FOOD TECHNOLOGY

### Additional Minimum Qualifications

#### Minimum Qualifications

Restaurant Management

## Review and Approval Dates

### Department Chair

09/15/2020

### Dean

09/15/2020

### Technical Review

10/28/2020

### Curriculum Committee

10/28/2020

### DTRW-I

MM/DD/YYYY

### Curriculum Committee

11/25/2020

### Board

MM/DD/YYYY

### CCCCO

MM/DD/YYYY

### Control Number

CCC000594455

### DOE/accreditation approval date

MM/DD/YYYY