COURSE OUTLINE
Food and Beverage Management

Course Description
HM 190. Food and Beverage Management. 3 hours credit. This course will enable the student to appraise the components of food, beverage and labor costs within the food service industry. The student will learn cost calculation and sales concepts and their relationship with profits. The student will learn concepts and methods for food, beverage, and labor control.

Required Materials

Sharp Scientific Calculator EL-501WB-BL

* - For complete textbook information, refer to https://bookstore.butlercc.edu

Butler-Assessed Outcomes
The intention is for the student to be able to
1. Identify the different types of costs and how to control costs.
2. Demonstrate a working knowledge of how to calculate costs for food, beverage, and labor.

Learning PACT Skills that will be developed and documented in this course
Through involvement in this course, the student will develop ability in the following PACT skill area(s):
Analytical Thinking Skills
- Critical thinking - Through the use of in class discussions and learning activities, the student will apply the cost/volume/profit relationship to the common cost control methods used within the food service industry.

Major Summative Assessment Task(s)
These Butler-assessed Outcome(s) and Learning PACT skills will be demonstrated by
1. Developing and presenting a project that uses the concepts of cost/volume/profit relationship principles in the food and beverage industry.

Skills or Competencies
These actions are essential to achieve the course outcomes:
1. Identify different types of costs in food service.
2. Use the cost/volume/profit relationship.
3. Explain food control processes.

**Learning Units**
I. Food, beverage and labor controls
   A. Cost and sales concepts
   B. Control process
   C. Cost/volume/profit relationships

II. Food control
   A. Food purchasing control
   B. Food receiving control
   C. Food storing and issuing control
   D. Food production control: portions and quantities
   E. Food service operations monitoring
   F. Food sales control

III. Beverage control
   A. Beverage purchasing control
   B. Beverage receiving, storing, issuing control
   C. Beverage production control
   D. Beverage operations monitoring
   E. Beverage sales control

IV. Labor control
   A. Labor cost considerations
   B. Performance standards measurements
   C. Staff training
   D. Performance monitoring and taking corrective action

**Learning Activities**
Learning activities will be assigned to assist the student to achieve the intended learning outcome(s) through lecture, instructor-led class discussion, guest speakers, group activities, drills/skill practice, and other activities at the discretion of the instructor. These activities may be either face-to-face or online.

**Grade Determination**
The student will be graded on learning activities and assessment tasks. Grade determinants may include the following: daily work, quizzes, chapter or unit tests, comprehensive examinations, projects, presentations, class participation, and other methods of evaluation at the discretion of the instructor.