

HCTM-121: HOSPITALITY COST CONTROL

Effective Term

Fall 2026

CC Approval

11/07/2025

AS Approval

11/13/2025

BOT Approval

11/20/2025

COCI Approval

12/15/2025

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Restaurant Management (Any Degree and Professional Experience)	

Subject Code

HCTM - Hospitality, Culinary and Tourism Management

Course Number

121

Department

Hospitality, Culinary and Tourism Management

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Hospitality Cost Control

Short Title

Hospitality Cost Control

CB03 TOP Code

1307.10 - *Restaurant and Food Services and Management

CIP Code

52.0905

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

D - Possibly Occupational

Rationale

The proposed changes to the SLO's will reflect an updated and more accurate assessment of the class and student's learning outcomes.

SECTION B - Course Description

Catalog Course Description

Analyzing and managing: food, beverage, labor and other costs within a hospitality operation. Emphasis on problem solving, applying cost control techniques to maximize profits while managing expenses. Topics include: establishing standards, cost-volume-profit-analysis, forecasting, purchasing and storage controls, menu costing and pricing, theft prevention and labor control.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Advisory Prerequisite(s)

Completion of HCTM-120 with a minimum grade of C.

SECTION D - Course Standards

Is this course variable unit?

No

Units

3.00

Lecture Hours

54.00

Outside of Class Hours

108

Total Contact Hours

54

Total Student Hours

162

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Permanent
Hybrid	Permanent
Online with Proctored Exams	Permanent

SECTION E - Course Content

Student Learning Outcomes

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

1. Define the basic principles and importance of cost control as it relates to the hospitality industry.
2. Apply the principles and concepts of cost control to typical decisions in hospitality establishments.
3. Determine the profitability of hospitality establishments and where costs might be better allocated

Course Objectives

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

1. Identify the importance of purchasing specifications.
2. Prepare a break-even analysis on a food & beverage facility.
3. Prepare a cost volume analysis to determine the number of customers required to attain the profit desired.
4. Calculate edible portion costs based on purchase cost and yields.
5. Calculate menu sales mix.
6. Calculate menu profitability.
7. Calculate the variance percentage between budgeted and actual costs.
8. Calculate a recipe cost using a cost card.
9. Adjust recipes based on revised portion sizes and production quantities.
10. Analyze the operational and cost control performance of a restaurant.
11. Develop cost control and revenue maximization strategies for underperforming establishments.

Course Content

1. Food and beverage operations
2. Control process
3. Determining food and beverage standards
4. Operating budgets
5. Cost-volume-profit analysis
6. Menu as a control tool
7. Purchasing and receiving controls
8. Storing and issuing controls
9. Production and serving controls
10. Calculating actual food and beverage costs
11. Control analysis, evaluation and corrective action
12. Revenue control
13. Theft prevention
14. Labor cost control

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Activity	Students will be assigned mathematical problems to solve, involving profit and loss statements.
Discussion	Students will participate in class wide discussion boards, that will analyze the viability of various business models.
Group Work	Students will be offered a group project that enables them to operate a virtual business in an online model.

Online Adaptation

Types	Examples of learning activities
Other	Utilize a computer generated simulator that mimics real-life scenarios. The program will immerse students in an interactive online platform, putting into practice what they are learning in class via online lectures, video and reading.

Activity	Students will engage in a project that will have them create a virtual restaurant layout, of their own design.
Activity	Students will be assigned work to perform cost control analysis in spreadsheet applications.
Discussion	Students will use discussion board assignments, to analyze and discuss amongst each other, various scenarios that relate to employee performance and how they should be handled within a human resource context.

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards
 Chat Rooms
 Discussion Boards
 E-mail Communication
 Telephone Conversations
 Video or Teleconferencing

Student-Initiated Online Contact Types

Discussions

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	Multiple choice questions, problem solving.
Homework	Develop a detailed purchasing specification for a food, beverage, or supply item used in a hospitality operation. Develop the specification in a way that would allow it to be used as a training tool for purchasing and receiving staff.

Assignments

Reading Assignments

Assigned readings from the text.

Writing Assignments

1. Develop a detailed purchasing specification for a food, beverage, or supply item used in a hospitality operation. Be sure to develop the specification in a way that would allow it to be used a training tool for purchasing and receiving staff.

2. Given the following recipe information:

Chicken Alfredo - Serves 25, 12oz portions

Chicken 12 lbs.

Sauce 64 oz

Pasta 48 oz

AP cost of boneless chicken breast \$ 71.00, with a yield of 90%

EP cost for sauce = \$14.08

EP cost for pasta= \$16.80

a. Calculate the EP cost for the chicken

b. Calculate the Cost Factor

c. Calculate is the EP cost for the entire recipe

d. Calculate the cost per portion for each serving (12 oz)

e. Calculate the adjustment factor if you wanted to produce the following portions: i. 120 servings @ 8 oz.

ii. 75 servings @ 14 oz.

iii. 10 servings @ 6 oz.

3. Given the following information: The number of guests served at a cafe for the month were 61,070:

Revenue Food Revenue \$320,560

Beverage Revenue \$168,000

Total Revenue \$488,560

Cost of Goods Sold

Food Cost \$102,580

Beverage Cost \$5,216

Total Cost of Sales \$107,796
 Operating Expenses
 Payroll \$34,214
 Benefits \$2,851
 Music & Entertainment \$15,000
 Advertising \$2,851
 Utilities \$7,128
 Administration \$5,702
 Maintenance \$1,426
 Mortgage \$8,908
 Property Taxes \$1,273
 Insurance \$2,545
 Interest Expenses \$5,090
 Depreciation \$3,818
 Total Operating Expenses \$90,806

- Calculate the food cost percentage.
- Calculate the beverage cost percentage.
- What is the average check per guest?
- Calculate the variable cost.
- Calculate the fixed cost.
- What is the variable cost per guest?
- How many guests must the café serve to break-even?
- Assume that the café only served 56,000 guests, what will be the profit or loss. Assume that all costs remain the same.
- If you wanted to make a net income of \$300,000, how many guests would you need to serve?

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Ninemeier

Title

Planning and Control for Food and Beverage Operations

Publisher

American Hotel & Lodging Association Educational Institute

Year

2013

SECTION G - Diversity, Equity and Inclusivity

How does your course and/or course outline of record reflect strategies for accommodating and engaging diverse student populations, advancing equitable outcomes, and fostering inclusion for all students?

This course promotes diversity, equity, and inclusion by equipping all students, regardless of background or prior experience with the tools to understand and apply financial principles within the hospitality industry. Instruction incorporates real-world examples from a range of hospitality businesses, highlighting inclusive and ethical decision-making related to labor, food, and beverage cost controls. Through varied instructional methods such as interactive discussions, hands-on budgeting activities, and culturally responsive case studies, students explore how cost control practices impact both profitability and equity in diverse hospitality settings. The course encourages respectful dialogue and collaboration, supporting an inclusive learning environment where each student's perspective contributes to the shared goal of operational excellence.

Course Codes (Admin Only)

CB00 State ID

CCC000616998

CB10 Cooperative Work Experience Status

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

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No