

Virginia Western Community College
HRI 251-HY1
Food and Beverage Cost Control

Prerequisites

Satisfies MTE 1-3 or MDE 10

Course Description

Presents methods of pre-cost and pre-control as applied to the menu, purchasing, receiving, storing, issuing, production, sales and service which result in achievement of an operation's profit potential. Emphasizes both manual and computerized approaches.

Semester Credits: 3 Lecture Hours: 3 Lab/Clinical/Internship Hours: 0

Required Materials**Textbook:**

Culinary Math: Principles and Applications, 2nd Ed., 2015; ATP Inc.; ISBN: 9780826942371

Other Required Materials:

Computer with Internet Access

MyVWCC account and access to Canvas

Course Outcomes

At the completion of this course, the student should be able to:

1. Explain why the success of a foodservice operation depends on the use of math skills.
2. Apply math skills to correctly calculate and convert fractions, decimals, and mixed numbers.
3. Calculate and convert equivalent and differing units of measure of volume and weight in customary and metric systems.
4. Calculate scaling factors in standardized recipes based on yield.
5. Calculate percentages, quantities and ratios in standardized recipes.
6. Calculate unit cost and unit price from invoices and recipes.
7. Calculate food cost and menu pricing.
8. Use guest checks to calculate revenue and taxes.
9. Identify and calculate expenses in a foodservice operation.
10. Calculate inventory value and cost of goods sold.
11. Determine profit and loss of a foodservice operation.

Topical Description

- **Chapter 1 Using math in foodservice operations**
 - How math is used in food service
 - Performing basic math calculations
- **Chapter 2 Measuring in the professional kitchen**
 - 2.1 Using standardized measures
 - 2.2 Measuring Volume
 - 2.3 Measuring weight
 - 2.4 Measuring time and temperature
 - 2.5 Measuring distance
- **Chapter 3 Calculating measurements**
 - 3.1 Whole numbers measurements
 - 3.2 Fraction measurements
 - 3.3 Decimal measurements
 - 3.4 Calculating area, volume, and angles
- **Chapter 4 Converting measurements and scaling recipes**
 - 4.1 Converting measurement s
 - 4.2 Scaling recipes
- **Chapter 5 Calculating percentages and ratios**
 - 5.1 Calculation percentages
 - 5.2 Using yield percentages
 - 5.3 Using baker's percentages
 - 5.4 Calculating ratios
 - 5.5 Using ratios
- **Chapter 6 Calculating food cost and menu prices**
 - 6.1 Identifying as-purchased cost
 - 6.2 Calculating unit cost
 - 6.3 Calculation as served cost
 - 6.4 Calculation menu prices
 - 6.6 Using pricing forms
- **Chapter 7 Calculating revenue and expenses**
 - 7.1 Calculating revenue
 - 7.2 Calculating expenses
- **Chapter 8 Analyzing profit and loss**
 - 8.1 Making profit
 - 8.2 Standard profit and loss
 - 8.3 Special events profit and loss

Notes to Instructors

- None