

SOUTH SEATTLE COMMUNITY COLLEGE  
Technical Education Division

### COURSE OUTLINE

Origination: Stephen Sparks – October 2009

DEPARTMENT: Hospitality and Service Occupations  
CURRICULUM: Culinary Arts  
COURSE TITLE: Theory 4 - Restaurant Cost Controls  
COURSE NUMBER: FSD 190  
TYPE OF COURSE: Vocational Theory  
COURSE LENGTH: 1 quarter  
CREDIT HOURS: 5  
LECTURE HOURS: 55  
LAB HOURS: 0  
CLASS SIZE: 24  
PREREQUISITES: Enrollment in the Culinary Arts Program and Successful Completion of FSD 180 with a 2.0 or higher; or Instructor Permission

#### COURSE DESCRIPTION:

An overview of the manager's role in cost control and the relationship between operational standards and controlling costs.

#### STUDENT LEARNING OUTCOMES ADDRESSED:

1. Personal Responsibility - Demonstrate the ability to on time daily, responsible assignments; be motivated in learning new and traditional aspects of the culinary arts.
2. Human Relations - Work in groups effectively. Recognize the diversity of cultural influences and values of peers.

3. Critical Thinking and Problem Solving - This course requires students to critically analyze basic mathematic functions and basic techniques of cooking based upon Classical Teachings.
4. Information Literacy - Access and evaluate information from a variety of resources, including research in the library, various website searches, reading textbooks, and from peer discussion.
5. Communication - Read and listen actively to learn and communicate. Speak and write effectively for personal, academic, and career purposes.
6. Technology - Select and apply appropriate technology tools for personal, academic, and career tasks. Students should show proficiency in basic computer skills.

#### GENERAL COURSE OBJECTIVES:

1. Explain the importance of each critical step in the cost control process.
2. Recognize the difference between controllable and noncontrollable costs.
3. Calculate food cost (cost of food sold)
4. Use the mathematical method to calculate a food cost percentage.
5. Explain how changes in food costs and sales revenue affect the size of the food cost percentage.
6. Explain the method and be able to calculate or cost out recipe ingredients.
7. Calculate a standard portion cost based upon information found on a standard recipe.
8. Calculate the selling price of menu items based on a standard recipe cost.
9. Describe the ethical considerations in purchasing.
10. Correctly describe local, organic and sustainable in regards to purchasing and recipe costing.

#### TOPICAL OUTLINE:

#### APPROX. HOURS

I. Cost Controls	20
II. Purchasing	20
III. Sustainability and Seasonality	<u>15</u>

Total 55

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DATE: October, 2009