

Print Date: 7/29/14
Course Objectives/Course Outline
Spokane Community College

Course Title: Hospitality cost controls
Prefix and Course Number: CUL 265

Course Learning Outcomes:
By the end of this course, a student should be able to:

–

Course Outline:

- I. Food Operations Management
 - A. Factors Affecting Food Cost and Quality
 - B. Analysis of Food Systems
 - C. Food Cost and Quality Control
 - D. Purchasing and Receiving
 - E. Issuing and Storing
- II. Cash Control and Security
 - A. Management and Control of other Operating Expenses.
 - B. Production Control
- III. Control of Labor Costs
 - A. Analysis of Labor Costs
 - B. Labor Management