

Cost Control for Foodservice Operations

30 CEHs

Welcome to the ACF e-culinary professional development “Cost Control for Foodservice Operations” course. This is a self-paced course. Successful completion of the course will provide you with 30 ACF Continuing Education Hours which can be used to satisfy ACF education requirements for initial and renewal certifications.

Cost Control for Food Service Operations - ACF Apprenticeship Course

This course will cover the fundamentals of cost control and management in professional foodservice operations including: a review of basic math formulas; food cost; labor cost; fixed and variable costs; and recipe costs control and management will be studied in detail. No prerequisites.

Emphasis is placed on methods used to solve mathematical problems that relate to food service operations. Topics covered include operations with decimals, percents, weights and measures, recipe conversion, menu pricing, food costs, inventories, break-even analysis, and financial statements.

The student will be able to trace the flow of money and goods through the cycle of cost control.

- 1) Menu
- 2) Purchasing
- 3) Receiving
- 4) Storeroom
- 5) Issuing
- 6) Production
- 7) Service
- 8) Cost Control
- 9) Sales Analysis

Plus the considerations and review of various controls, such as;

- Breakeven Analysis
- Yield Test
- Profit Planning
- Simplified P & L Statement
- Costing Products- Selling Price

- Food Cost Percent Formulas

A brief overview of alcoholic beverage procurement and costing will be discussed.

The course is 12 weeks long with 12 units of instruction, bulletin board discussions, Internet networking opportunities, and moderated learning. You can contact the instructor by e-mail at any time by clicking on the “Contact Instructor” button on the left-hand navigation bar.

After successfully completing all 12 units of instruction, all 12 quizzes, the final exam (100 questions), and all required bulletin board discussions you will graduate from the course and be able to print off a certificate of completion. No partial credit is given for incomplete course work.

Suggested Text:

Principles of Food, Beverage, & Labor Cost Controls, 8th Edition, Paul R. Dittmer & J. Desmond Keefe III

Lesson 1: Introduction to Costs and Sales

Lesson 2: The Control Process

Lesson 3: Cost Volume Profit Relationship

Lesson 4: Purchasing

Lesson 5: Receiving

Lesson 6: Storing and Issuing

Lesson 7: Portion Control

Lesson 8: Monthly Inventory and Food Costs

Lesson 9: Controlling Food Sales

Lesson 10: Beverage Purchasing Control

Lesson 11: Beverage Production and Monitoring

Lesson 12: Beverage Production and Monitoring II

A completion certificate will be awarded only to those students successfully completed the course. No partial credit is given for incomplete course work.