Course Syllabus

Code - Course Title	**AŞÇ219 - Food and Beverage Cost Control**
Course Type	III. SEMESTER
Laboratory + Practice	3+0
ECTS	**4.0**
Language of Instruction	Türkçe
Course Type	Required Courses
Course Instructor(s)	DR. ÖĞR. ÜYESİ ERDEM KORKMAZ

Mode of Delivery	Face to face
Place of Delivery	On Campus
Used Educational Platforms	Face-to-face
Prerequisites	There is no prerequisite or co-requisite for this course.
Courses Recomended	General Business Administration
Recommended Resources	Yiyecek ve İçecek Maliyet Kontrolü, Yılmaz, Yaşar,2013
Work Placement	Not Applicable
Aims of the Course	The objective of this course is to equip students with the fundamental principles for accurately calculating, analyzing, and controlling costs during the purchasing, storing, preparation, and service stages in food and beverage operations. Throughout the course, students will learn strategies for creating standard recipes, minimizing waste through portion control, and pricing menus to increase operational profitability. Thus, it aims to train budget-conscious, efficiency-driven, and analytical professionals required by the industry.

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 1		Cost Concept and Importance of Tourism Management	
Week - 2		Food Cost Conrol Process	
Week - 3		Purchasing Control	
Week - 4		Receiving Control	
Week - 5		Storage and Distribution Control	
Week - 6		Production Control	
Week - 7		Production Control	
Week - 8		Sales Control	
Week - 9		Beverage Cost Control Process	
Week - 10		Pricing in Food and Beverage Businesses	

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Weeks	Learning Outcomes	Topics	Teaching Methods
Week - 11		Pricing in Food and Beverage Businesses	
Week - 12		Cost-Volume-Profit Analysis	
Week - 13		Standard Costing	
Week - 14		Budgeting	

Learning Outcomes

#	Learning Outcome
1	Makes effective purchasing.
2	Studies with the high efficiency because of production planning.
3	Selects the correct pricing methods.

Sustainable Development Goals

✓ Health and Quality of Life ✓ Quality Education

Course Theme

✓ Economics, Finance and Management ✓ Entrepreneurship

AKTS Workload

Activity	Duration (Hour)	Count	Workload
Teorik Derse Katılım	42.00	1	42
Sınıf Dışı Çalışma (Ön Hazırlık & Pekiştirme Amaçlı)	10.00	3	30
Ödevler	5.00	2	10
Proje - Rapor - Sunum Hazırlama	5.00	2	10
Ara Sınav Hazırlığı (sınav süresi dahil)	6.00	1	6
Final Sınavı Hazırlığı (sınav süresi dahil)	11.00	0	0
Uygulama (Laboratuvar, Müzik/Enstrüman Uygulaması, Atölye/Saha Çalışması vb.)	0.00	0	0
Staj Uygulaması	0.00	0	0
		Calculated ECTS	**4.0**

Assessment Method and Passing Requirements

No content has been provided.

Assessment Method and Passing Requirements	Quamtity	Percentage (%)

Assessment Method and Passing Requirements	Quamtity	Percentage (%)
1.Midterm Exam	1	40
Final Exam	1	60
	Sum (%)	**100**