



**Eskişehir Osmangazi University**  
**Faculty of Tourism**  
**Gastronomy and Culinary Arts Course Information Form**

|             |      |
|-------------|------|
| <b>Term</b> | Fall |
|-------------|------|

|                    |           |                    |  |
|--------------------|-----------|--------------------|--|
| <b>COURSE CODE</b> | 271213013 | <b>COURSE NAME</b> | Cost Control in Food and Beverage Businesses |
|--------------------|-----------|--------------------|--|

| SEMESTER | WEEKLY COURSE HOURS |          |            | COURSE  |      |                             |          |
|----------|---------------------|----------|------------|---------|------|-----------------------------|----------|
|          | Theoretical         | Practice | Laboratory | Credits | ECTS | Type                        | Language |
| III      | 2                   | 0        | 0          | 2       | 4    | CORE (X)<br>ELECTIVE<br>( ) | Turkish  |

**COURSE CATEGORY**

|                    |                  |                   |   |                     |
|--------------------|------------------|-------------------|---|---------------------|
| Supportive Courses | Basic Vocational | Proficiency/Field | Human, Communication, and Management Skills | Transferable Skills |
|                    | X                |                   |   |                     |

**ASSESSMENT CRITERIAS**

| DURING TERM       | Activity    | Number | Percentage (%) |
|-------------------|-------------|--------|----------------|
|                   | I. Mid-Term |        | 1              |
| II. Mid-Term      |             |        |                |
| Quiz              |             |        |                |
| Homework          |             |        |                |
| Project           |             |        |                |
| Report            |             |        |                |
| Other (.....)     |             |        |                |
| <b>FINAL EXAM</b> |             | 1      | 60             |

|                                 |  |
|---------------------------------|--|
| <b>PREREQUISITE(S) (IF ANY)</b> |  |
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| <b>COURSE CONTENT</b> | It consists of informative topics and various sample calculations about the costs before, during and after production in a food and beverage business. |
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| <b>COURSE OBJECTIVES</b> | To ensure that Gastronomy and Culinary Arts students learn how to reduce costs in the process from purchasing food and beverages to the business and presenting them to the customers. To raise awareness of making updates in production by receiving feedback from customers. |
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| <b>CONTRIBUTION OF THE COURSE TO THE VOCATIONAL TRAINING</b> |  |
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| <b>COURSE OUTCOMES</b> | Students taking this course can purchase the desired product effectively, accurately, in the desired quality and quantity. Knowing the importance of using standard recipes, one can minimize the production costs of food. Performs accurate stock control. It provides successful business management with effective pricing strategies. |
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| <b>TEXTBOOK(S)</b> | Yiyecek İçecek İşletmelerinde Maliyet Kontrolü, Mehmet Sarıışık |
|--------------------|---|

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|-----------------------------|---|
| <b>SUPPORTIVE RESOURCES</b> | Turizm İşletmelerinde Maliyetler ve Kontrolü- Nurettin Ayaz Bayram Akay |
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| <b>EQUIPMENTS REQUIRED</b> |  |
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| <b>COURSE OUTLINE</b> |   |
|-----------------------|---|
| <b>WEEK</b>           | <b>SUBJECTS</b>   |
| 1                     | Cost Control and Its Importance in Food and Beverage Businesses, General Concepts |
| 2                     | Revenue Management in Food and Beverage Businesses                                |
| 3                     | Food and Beverage Sales Forecasts   |
| 4                     | Purchasing and Receiving  |
| 5                     | Food and Beverage Inventory Management  |
| 6                     | Food Beverage Production Control  |
| 7                     | Pricing in Food and Beverage Establishments                                       |
| 8                     | Labor Cost Control in Food and Beverage Businesses                                |
| 9                     | Control of General Production Expenses  |
| 10                    | Financial Analysis in Food and Beverage Businesses                                |
| 11                    | Income Control in Food and Beverage Businesses                                    |
| 12                    | Food and Beverage Cost Control Systems  |
| 13                    | Cost Control Automation Systems in Food and Beverage Businesses                   |
| 14                    | Examples from Businesses within the Scope of Cost Control                         |
| 15/16                 | Final Exam  |

| <b>No.</b>                     | <b>OUTCOMES</b>  | <b>3</b> | <b>2</b> | <b>1</b> |
|--------------------------------|--|----------|----------|----------|
| 1                              | Knows and applies concepts, principles and theories in the field of gastronomy and culinary arts.  |          |          | <b>X</b> |
| 2                              | Have knowledge about nutrition principles and food science.  |          |          | <b>X</b> |
| 3                              | Demonstrates reading, comprehension, speaking and writing skills in a second foreign language at least at the European Language Portfolio B2 general level.                      |          |          | <b>X</b> |
| 4                              | Communicates effectively in writing, verbally and non-verbally and demonstrates presentation skills.   |          |          | <b>X</b> |
| 5                              | Defines, analyzes, synthesizes and evaluates information and data in the field of tourism and gastronomy.  |          | <b>X</b> |          |
| 6                              | Knows and applies management theories and practices that can effectively manage a food and beverage business, and acquires entrepreneurial skills.                               | <b>X</b> |          |          |
| 7                              | Knows social and professional ethical values, evaluates them from a critical perspective and develops appropriate behavior.  |          |          | <b>X</b> |
| 8                              | Uses both basic and field-related information and communication technologies and software at an advanced level.  |          |          | <b>X</b> |
| 9                              | Gain knowledge about the basic concepts, theories, principles and facts in the field of business and economics.  |          | <b>X</b> |          |
| 10                             | Have knowledge about national and international cuisines and apply them.   |          |          | <b>X</b> |
| 11                             | Knows and applies food and beverage cost control, menu planning and pricing.   | <b>X</b> |          |          |
| 12                             | Knows all processes related to food and beverage production, from the purchasing stage to the presentation stage, and solves any problems that may arise during these processes. | <b>X</b> |          |          |
| 13                             | Knows and applies national and international legal regulations, professional standards, occupational safety and worker health principles related to the field of work.           |          | <b>X</b> |          |
| 14                             | Knows and applies classical and modern production techniques in the field of food and beverage.  |          |          | <b>X</b> |
| 15                             | Evaluates food and dishes within the framework of history, geography, culture and nutritional sciences.  |          |          | <b>X</b> |
| <b>1:Never. 2:Few. 3:Many.</b> |  |          |          |          |

**Instructor Name : Doç. Dr. Mehmet Sedat İPAR**