



Wayne County Community College District

COURSE SYLLABUS

FSM 125 Controlling Foodservice Costs

CREDIT HOURS: 2.00

CONTACT HOURS: 30.00

COURSE DESCRIPTION: This is a second level course and presents an in-depth view of cost control within the foodservice industry and begins the core knowledge and skills required for further study in this area. This course begins with the importance of cost control and the development of budget and forecasting of expenses and revenue within the foodservice operation. Discussions continue with an overview of the various segments of the foodservice industry. Topics include the functional components of foodservice systems, trends, and financial analysis.

PREREQUISITES: FSM 105

EXPECTED COMPETENCIES:

Upon completion of this course, the student will be familiar with:

- Identify the principles of cost and quality control in the foodservice industry
- Understand the application of math skills to problems in foodservice and nutrition
- Perform necessary and appropriate mathematical calculations in foodservice management situations
- Use the metric system as it applies to the industry
- Perform computer applications suitable to food and nutrition cost control tasks
- Prepare budgetary calculations
- Complete budget and cost control forms
- Determine cost of services

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E