



Module Title	Food and Beverage Cost Control		
Module Code	HOS400		
Module Type	Compulsory	ECTS	6
Year / Semester	Year 2/Semester 4		
Module Purpose and Objectives	<p>The module aims to provide students with the principles and procedures involved in an effective food and beverage control system. Utilising software applications, students will acquire the skills to control food, beverage, labour, and other related costs. The students will develop competencies to analyse the relationship between cost volume and profit based on desired targets.</p>		
Learning Outcomes	<p>By the end of this module, students will be able to:</p> <ul style="list-style-type: none"> • Differentiate between cost control and cost reduction in food and beverage businesses. • Apply sales forecasting techniques for food and beverage operations. • Identify and assess internal control methods for financial viability. • Understand and manage production standards in food and beverage operations. • Implement management techniques for controlling assets, including cash and budgeting, and create income statements and budgets. 		
Module Content	<p>The module on Food & Beverage Cost Control provides a structured exploration of key topics essential for effective management in the hospitality industry. It begins with an introduction to food & beverage cost control, progresses through managing revenues and expenses, purchasing and receiving, and includes a hotel industrial visit. Other topics covered include managing inventory and production, creating sales forecasts, monitoring product cost, service pricing, labour management, controlling expenses, analysing income statements, and profit planning.</p>		
Teaching Methodology	<p>The module is delivered over a combination of lectures, videos, group discussions, audio visual aids, seminars, tutorials, workshops, case studies, hotel visits. All lecture material and additional information will be available through our Moodle platform.</p>		
Assessment	<p>Assessments will be a midterm and final exam with the final grade including semester attendance & participation and a hotel industrial visit.</p>		