

CULA159L : Cost Control

This course covers such subjects as pricing menus, food costing equations, weights and measurements, scaling, yield testing, food cost percentages, inventories, and recipe conversions. The student will be expected to cost out recipes to find per portion costs as well as multiportion costs. This course discusses money saving techniques, waste control, and the importance of portion size as it relates to menu prices. Beverage costing, as well as alcohol procurement, will also be examined. The Shaker Table'92s menus, inventories, and recipes will be exposed for practical use through projects or discussion conducted by the instructor.

Credits 3

Lab Hours 0

Class Hours 3