

CUL 256.3 Course Outline as of Spring 2002**CATALOG INFORMATION**

Dept and Nbr: CUL 256.3 Title: FOOD & BEVERAGE OPERATIO

Full Title: Food & Beverage Operations

Last Reviewed: 2/3/2020

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	1.00	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.00		Contact Total	17.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CULT 256.3

Catalog Description:

Provides an introduction to food and beverage management in the food service operation. Introduces principles of menu design, cost control, inventory and record keeping, purchasing, receiving and storage, and marketing and sales.

Prerequisites/Corequisites:

Course Completion or Current Enrollment in CUL 250 (or CULT 250) and Course Completion or Current Enrollment in CUL 250.1 (or CULT 250.1) OR Course Completion or Current Enrollment in CUL 50 (or CULT 50) and Course Completion or Current Enrollment in CUL 250.1 (or CULT 250.1) OR Course Completion or Current Enrollment in CUL 60 (or CULT 60)

Recommended Preparation:

Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:**Schedule of Classes Information:**

Description: Provides an introduction to food and beverage management in the food service operation. Introduces principles of menu design, cost control, inventory and record keeping,

purchasing, receiving and storage, and marketing and sales. (Grade Only)

Prerequisites/Corequisites: Course Completion or Current Enrollment in CUL 250 (or CULT 250) and Course Completion or Current Enrollment in CUL 250.1 (or CULT 250.1) OR Course Completion or Current Enrollment in CUL 50 (or CULT 50) and Course Completion or Current Enrollment in CUL 250.1 (or CULT 250.1) OR Course Completion or Current Enrollment in CUL 60 (or CULT 60)

Recommended: Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:
IGETC:	Transfer Area	Effective:	Inactive:
CSU Transfer:	Effective:	Inactive:	
UC Transfer:	Effective:	Inactive:	

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The student will:

1. Determine cost per portion of given recipes.
2. Identify purchasing control and storage control standards, issues, and problems.
3. Solve problems concerning ways to reduce labor costs.
4. Complete charts and checklists for food purchasing and receiving.
5. Write specifications for purchasing and receiving various foods.
6. List factors affecting food and beverage costs.
7. Select guidelines for effective cost control.
8. Determine the menu price of a given item.
9. Describe financial systems for food and beverage management.
10. List the steps in purchasing.
11. Distinguish between common records in a food service operation and list three good record keeping habits.
12. List requirements of a production schedule.
13. List requirements of a meal census.
14. Discuss requirements of a cash report.
15. List characteristics of a food/beverage cost summary.
16. Explain the steps for figuring profit and loss.
17. Identify storage areas and appropriate procedures.
18. Describe factors affecting good food storage.

19. Explain marketing and sales considerations.
20. Apply principles and proper procedures for sanitation and safe, hygienic food handling.

Topics and Scope:

1. Menu design and profitability.
2. Cost controls.
3. Record keeping and financial control systems.
4. Purchasing and receiving.
5. Storing and issuing.
6. Labor control.
7. Marketing/Sales.
8. Safety and sanitation.
9. Alcohol awareness training.

Assignment:

1. Menu design and profitability.
2. Cost controls.
3. Record keeping and financial control systems.
4. Purchasing and receiving.
5. Storing and issuing.
6. Labor control.
7. Marketing/Sales.
8. Safety and sanitation.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Written homework, Reading reports, Term papers

Writing
10 - 15%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Homework problems, Quizzes, Exams

Problem solving
25 - 45%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None

Skill Demonstrations
0 - 0%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion, Essay; Short answer.

Exams
30 - 50%

Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance/Participation

Other Category
5 - 15%

Representative Textbooks and Materials:

Instructor prepared recipes and handouts.