

# Global Learning Semesters

## Course Syllabus

Course: CATR-219 Food Costing

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-219	Food Costing	1
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	Sophomore Standing
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

### Course Description

System of cost analysis and cost information is essential for more effective uses possible sources. Formation of a sound price policy.

### Prerequisites

Sophomore Standing

### Topic Areas

1. Introduction.
2. Advantage of costing system.
3. Labour cost.
4. Profit.
5. Portion Control.
6. Calculate the total cost.
7. Sales and volume forecasting.

### Readings and Resources

#### Required Textbook

- Lecturer's Notes.
- The Theory of Catering, 7th edition, Kinton and Ceserani & Foskett, Hedder & Stoughton, ISBN 0-340-56303-6.

#### Recommended Reading

- John Fuller, Professional Kitchen Management, London, Batsford Academic and Educational LTP.