

# Global Learning Semesters

## Course Syllabus

Course: CATR-221E Computers in Catering

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CATR-221E	Computers in Catering	3
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	COMP-150
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

### Course Description

Through computerized software, the student will acquire the skills necessary to analyse financial information. Students will learn about computerized purchasing systems, calculation, graphics and spreadsheets. The ability to evaluate both software and hardware programs will be explore, thereby enabling the analysis, modification and development of recipes using computerized software.

### Prerequisites

COMP-150

### Topic Areas

1. Food management system
2. Analysing financial information
3. Invoicing
4. Direct application
5. Inventory Control
6. Purchasing systems
7. Set price per product
8. Set percentage per cost
9. Analysing, develop recipes
10. Computer – based point of sale systems
11. Systems for Wholesale operation
12. Price control
13. Date sensitive price/cost changes
14. Retail sales

### Readings and Resources

#### Required Textbook

- J. Chaban, Practical Foodservice, Spreadsheets with Excel (ISBN 04442-20669-0)
- P. O'Connor, Using Computers in the Hospitality Industry. Second edition, Cassell. London
- Lecturer's notes

**Recommended Reading**

- Sackler & Trapam, Food Service Cost Control Using MS EXCEL for Windows.
- N. Scurlon, Restaurant Management,(ISBN 1-902757-17-3).
- M. Kasavana & J. Cahill, Managing Computers in the Hospitality Industry, Educ. Inst. of AHMA, 1997, (ISBN 0-86612-147-1).
- M. Kasavana, Understanding the WEB, Educ. Inst. of AHMA, 1997.
- N. Peacock, Information Technology in the Hospitality Industry, Cassell, 1995, (ISBN: 0-304-33238-0).