

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title	Food Beverag	e Cost Contro	ol							
Course Code	İKM202		Couse Level		Short Cycle (Associate's Degree)					
ECTS Credit 3	Workload	78 (Hours)	Theory	/	3	Practice	е	0	Laboratory	0
Objectives of the Course The aim of this course is to calculations in tourism enter				ne eff	iciency-effi	ciency a	nalysis	based on o	cost control and c	ost
Course Content Cost structure in accommon methods, analysis, pricing, cost control										
Work Placement N/A										
Planned Learning Activities and Teaching Methods			Explan	ation	(Presenta	tion), Dis	scussio	n, Individua	al Study, Problem	Solving
Name of Lecturer(s) Lec. Erhan COŞKUN										

Assessment Methods and Criteria				
Method	Quantity	Percentage (%)		
Midterm Examination	1	40		
Final Examination	1	70		

Recommended or Required Reading

1 YİYECEK İÇECEK MALİYET KONTROLÜ – Yaşar YILMAZ

Week	Weekly Detailed Cour	se Contents				
1	Theoretical	Cost Concepts and Importance of Tourism Management				
2	Theoretical	Food Cost Control Process				
3	Theoretical	Purchasing Control				
4	Theoretical	Receiving Control				
5	Theoretical	Storage and Distribution Control				
6	Theoretical	Production Control				
7	Theoretical	Revenue Control				
8	Intermediate Exam	Mid-term Exam				
9	Theoretical	Beverage Cost Control Process				
10	Theoretical	Cost Control Techniques for Food and Beverage Companies				
11	Theoretical	Cost Control Techniques for Food and Beverage Companies				
12	Theoretical	Pricing for Food and Beverage Companies				
13	Theoretical	Pricing for Food and Beverage Companies				
14	Theoretical	Cost Analysis Techniques				
15	Theoretical	General Evaluation				
16	Final Exam	Final Exam				

Workload Calculation					
Activity	Quantity	Preparation		Duration	Total Workload
Lecture - Theory	14		0	2	28
Assignment	14		1	2	42
Midterm Examination	1		0	1	1
Final Examination	1	, I	6	1	7
Total Workload (Hours) 78					
[Total Workload (Hours) / 25*] = ECTS 3					3
*25 hour workload is accepted as 1 ECTS					

Learning Outcomes

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Progr	Programme Outcomes (Cookery)					
1						
2						
3						
4						
5						

Contribution of Learning Outcomes to Programme Outcomes 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

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