|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **ABU_KKK_01-15.jpg** | | | | | | **ECTS Course Description Form** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **PART I ( Senate Approval)** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Offering School** | *Tourism Faculty* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Offering Department** | *Gastronomy and Culinary Arts* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Program(s) Offered to** | *Gastronomy and Culinary Arts* | | | | | | | | | | | | | | | | | | | | *Gastronomy and Culinary Arts* | | | | | | | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | | | | | | |  | | | | | | | | | | | | | | | | | | |
| **Course Code** | *GAST 303* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Course Name** | *Cost Control & Purchasing* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Language of Instruction** | *English* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Type of Course** | *Lecture* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Level of Course** | *Undergraduate* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Hours per Week** | **Lecture: 3** | | | | | | **Laboratory:** | | | | | | | **Recitation:** | | | | **Practical: 2** | | | | | | | **Studio:** | | | | | | | **Other:** | | | | | | | |
| **ECTS Credit** | *4* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Grading Mode** | *Letter Grade* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Pre-requisites** | *None* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Co-requisites** | *None* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Registration Restriction** | *None* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Educational Objective** | *F&B Managers are responsible for making strategic and proactive decisions regarding how to keep cost under control under seasonal and fluctuating consumer demand.* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Course Description** | *This course will enable the student to appraise the components of food service management in various types of food service systems. The student will learn cost and sales concepts and their relationship with profits. The student will learn how to calculate costs, and profits and apply control concept factors for food, beverage, and labor control.* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Learning Outcomes** | **LO1** | | | | *assist in ordering food and beverages and forecasting costs and budgeting controls* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **LO2** | | | | *demonstrate strategies for developing a forecast system on a yearly basis* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **LO3** | | | | *analyze and articulate scheduling systems for a different day parts work schedule.* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **LO4** | | | |  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **LO5** | | | |  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **LO6** | | | |  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **n..** | | | |  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **PART II ( Faculty Board Approval)** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Basic Outcomes (University-wide)** | | **No.** | | **Program Outcomes** | | | | | | | | | | | | | | | | **LO1** | | | | **LO2** | | | | **LO3** | | | **LO4** | | | | | **LO5** | | | **LO6** |
| **PO1** | | **Ability** to communicate effectively and write and present a report in Turkish and English. | | | | | | | | | | | | | | | |  | | |  | | | | X | | |  | | | | |  | | |  | |
| **PO2** | | **Ability** to work individually, and in intra-disciplinary and multi-disciplinary teams. | | | | | | | | | | | | | | | |  | | |  | | | | X | | |  | | | | |  | | |  | |
| **PO3** | | **Recognition** of the need for life-long learning and **ability** to access information , follow developments in science and technology, and continually reinvent oneself. | | | | | | | | | | | | | | | |  | | | X | | | |  | | |  | | | | |  | | |  | |
| **PO4** | | **Knowledge** of project management, risk management, innovation and change management, entrepreneurship, and sustainable development. | | | | | | | | | | | | | | | | X | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO5** | | **Awareness** of sectors and **ability** to prepare a business plan. | | | | | | | | | | | | | | | |  | | | X | | | |  | | |  | | | | |  | | |  | |
| **PO6** | | **Understanding** of professional and ethical responsibility and **demonstrating** ethical behavior. | | | | | | | | | | | | | | | |  | | |  | | | | X | | |  | | | | |  | | |  | |
| **Faculty Specific Outcomes** | | **PO7** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO8** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO9** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO10** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO11** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO12** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **Discipline Specific Outcomes (program)** | | **PO13** | | *Students are expected to demonstrate respect to peers, guest lecturers, and the instructor during all class activities. Any disruption of such a favorable teaching and learning environment might lead to an incomplete grade or classroom dismissal. The professor reserves the right to enforce this policy.* | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO14** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO15** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO16** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO17** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PO18** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **Specialization Specific Outcomes** | | **PO N….** | |  | | | | | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | |
| **PART III ( Department Board Approval)** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Course Subjects, Contribution of Course Subjects to Learning Outcomes, and Methods for Assessing Learning of Course Subjects** | | | **Subjects** | | **Week** | | | |  | | | | | | | | | | | | **LO1** | | | | **LO2** | | | | **LO3** | | | **LO4** | | | | | **LO5** | | | **LO6** | |
| **S1** | | 1 | | | | *Chapter 1: Introduction to Cost Control 1* | | | | | | | | | | | | A1 | | | | A4 | | | | A1 | | |  | | | | |  | | |  | |
| **S2** | | 2 | | | | *Chapter 2: Basic Math*  *Chapter 3: Unit and Recipe Conversions* | | | | | | | | | | | | A1 | | | | A4 | | | | A1 | | |  | | | | |  | | |  | |
| **S3** | | 3 | | | | *Unit Conversion exercises in lab Chapter 4: Yields* | | | | | | | | | | | | A1 | | | | A4 | | | | A1 | | |  | | | | |  | | |  | |
| **S4** | | 4 | | | | *Chapter 5: Recipe Costing*  *Recipe conversion exercises* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
| **S5** | | 5 | | | | *Chapter 6: Calculating Sales Price and Food Cost* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
| **S6** | | 6 | | | | *Chapter 7: Beverage Control* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
| **S7** | | 7 | | | | *MIDTERM EXAM* | | | | | | | | | | | |  | | |  | | | |  | | |  | | | | |  | | |  | | |
| **S8** | | 8 | | | | *Chapter 8: Control through the Purchasing Process* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
| **S9** | | 9 | | | | *Chapter 9: Receiving, Storage, and Issuing Control* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
| **S10** | | 10 | | | | *Chapter 10: Employee Organization and Scheduling*  *Chapter 11: Labor Management and Control* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
| **S11** | | 11 | | | | *Chapter 12: Revenue Prediction* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
|  | | |  | | 12 | | | | *Chapter 13: Revenue Management* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
|  | | |  | | 13 | | | | *Chapter 14: Income Statements and Budgets* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
|  | | |  | | 14 | | | | *Chapter 15: A Discussion of Other Expenses* | | | | | | | | | | | | A1 | | | A4 | | | | A1 | | |  | | | | |  | | |  | | |
| **Assessment Methods, Weight in Course Grade, Implementation and Make-Up Rules** | | | **No.** | | **Type** | | | | | | | | **Weight** | | | | **Implementation Rule** | | | | | | | | **Make-Up Rule** | | | | | | | | | | | | | | | | |
| **A1** | | **Exam** | | | | | | | | *60%* | | | | *Midterm 30%*  *Final exam 30%* | | | | | | | | *unless the student reports the inevitable event in advance and submit a legitimate document no later than one week after the event. The exception is not applied to the second exam.* | | | | | | | | | | | | | | | | |
| **A2** | | **Quiz** | | | | | | | |  | | | | - | | | | | | | | - | | | | | | | | | | | | | | | | |
| **A3** | | **Homework** | | | | | | | |  | | | | - | | | | | | | | - | | | | | | | | | | | | | | | | |
| **A4** | | **Project** | | | | | | | | *30%* | | | | *30% business plan of an F&B unit* | | | | | | | | - | | | | | | | | | | | | | | | | |
| **A5** | | **Report** | | | | | | | |  | | | | - | | | | | | | | - | | | | | | | | | | | | | | | | |
| **A6** | | **Presentation** | | | | | | | |  | | | | - | | | | | | | | - | | | | | | | | | | | | | | | | |
| **A7** | | **Attendance/ Interaction** | | | | | | | | *10%* | | | | *Attendance over 80% earns points* | | | | | | | | - | | | | | | | | | | | | | | | | |
| **A8** | | **Class/Lab./**  **Field Work** | | | | | | | |  | | | | - | | | | | | | | - | | | | | | | | | | | | | | | | |
| **A9** | | **Other** | | | | | | | |  | | | | - | | | | | | | |  | | | | | | | | | | | | | | | | |
| **TOTAL** | | | | | | | | | | **100%** | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Evidence of Achievement of Learning Outcomes** | | | Exams, project work | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Method for Determining Letter Grade** | | | *Total Points* | *100* | | | *100-90* | | | *89-87* | | | | *86.-84* | | *83-80* | | *79-77* | | *76-74* | | | *73-70* | | | | *69.-67* | | | *66.-64* | | | | | *63-60* | | | *59-0* | | | |
| *Letter Grade* | *A+* | | | *A* | | | *A-* | | | | *B+* | | *B* | | *B-* | | *C+* | | | *C* | | | | *C-* | | | *D+* | | | | | *D* | | | *F* | | | |
| *Value* | *4.00* | | | *4.00* | | | *3.70* | | | | *3.30* | | *3.00* | | *2.70* | | *2.30* | | | *2.00* | | | | *1.70* | | | *1.30* | | | | | *1.00* | | | *0.00* | | | |
| **Teaching Methods, Student Work Load** | | | **No** | | **Method** | | | | | | | **Explanation** | | | | | | | | | | | | | | | | | | | | | | **Hours** | | | | | | | |
| ***Time applied by instructor*** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **1** | | **Lecture** | | | | | | | *14 weeks x 2 lessons x 1,5 hour* | | | | | | | | | | | | | | | | | | | | | | 42 | | | | | | | |
| **2** | | **Interactive Lecture** | | | | | | | *14 weeks x 1 lesson x 2 hours* | | | | | | | | | | | | | | | | | | | | | | 28 | | | | | | | |
| **3** | | **Recitation** | | | | | | |  | | | | | | | | | | | | | | | | | | | | | | 0 | | | | | | | |
| **4** | | **Laboratory** | | | | | | |  | | | | | | | | | | | | | | | | | | | | | | 0 | | | | | | | |
| **5** | | **Practical** | | | | | | | *14 weeks x 1 hours pre class preperation* | | | | | | | | | | | | | | | | | | | | | | 14 | | | | | | | |
| **6** | | **Field Work** | | | | | | |  | | | | | | | | | | | | | | | | | | | | | | 0 | | | | | | | |
| ***Time expected to be allocated by student*** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **7** | | **Project** | | | | | | |  | | | | | | | | | | | | | | | | | | | | | |  | | | | | | | |
| **8** | | **Homework** | | | | | | | *recipe collection, conversion, costing excersizes* | | | | | | | | | | | | | | | | | | | | | | 2 | | | | | | | |
| **9** | | **Pre-class Learning of Course Material** | | | | | | | *14 weeks x 1 hours pre class preperation* | | | | | | | | | | | | | | | | | | | | | | 14 | | | | | | | |
| **10** | | **Review of Course Material** | | | | | | | *14 weeks x 2 lessons x 2 hours post class work for project* | | | | | | | | | | | | | | | | | | | | | | 14 | | | | | | | |
| **11** | | **Studio** | | | | | | |  | | | | | | | | | | | | | | | | | | | | | | 0 | | | | | | | |
| **12** | | **Office Hour** | | | | | | | *14 weeks x 1 hours* | | | | | | | | | | | | | | | | | | | | | | 14 | | | | | | | |
| **TOTAL** | | | | | | | | *128* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **IV. PART** | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Instructor** | | | **Name** | | | | | | | | *Demet Ceylan* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **E-mail** | | | | | | | | *demet.ceylan@antalya.edu.tr* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Phone Number** | | | | | | | | *0533 437 3812* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Office Number** | | | | | | | | *0 242 245 00 00-Ext. 2289* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Office Hours** | | | | | | | | *TBA* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Course Materials** | | | **Mandatory** | | | | | | | | *https://www.vitalsource.com/products/foundations-of-cost-control-daniel-traster-v9780133073393* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Recommended** | | | | | | | |  | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Other** | | | **Scholastic Honesty** | | | | | | | | *Any student with an academically misbehavior will be expelled from the course. Details are explained in the Article 25 of Antalya Bilim University Directive Regarding Associate and Undergraduate Degree Programs. Penalties range from failure of the assignment/test to expulsion from the university. Again, the instructor will seek for the maximum possible penalty for any violations in this matter.* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Students with Disabilities** | | | | | | | | *No obstacles for orthopedic disabled students,*  *Hearing impaired and blind students must consult before registration to course.* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Safety Issues** | | | | | | | | *None* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| **Flexibility** | | | | | | | | *The instructor reserves the right to change any aspect of the course in response to the needs of the class.* | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |