



**Course Revision: HRIM 265 Hospitality Cost Management**

1. **Syllabus of Record.**  
The new syllabus of record for this revised course is attached in Appendix A.
2. **A Summary of the proposed revisions:**  
The course prerequisite is being changed from ACCT 201 to no prerequisite required.
3. **Justification/rationale for the revision:**  
Faculty reassessment of this course indicates that the course revision (prerequisites only) is necessary, because this course does not need the prior academic preparation reflected by the formerly required prerequisites.
4. **The old syllabus of record.**  
The old syllabus of record is attached in Appendix R

## Appendix A: New Syllabus Record

### I. Catalog Description

HRIM 265 Hospitality Cost Management

0 lab hours

3 credits

(3c-01-3cr)

Identifies and analyzes the control of hospitality operation costs, including those in the area of food, beverage, labor, and material, and compares those costs to industry norms. Students analyze income statements and balance sheets.

### II. Course Outcomes

The student will be able to:

1. Explain the importance of the contribution margin and cost-volume-relationship.
2. Explain and apply factors involved in menu pricing and use several menu pricing models.
3. Explain the relationship between worker productivity and labor cost.
4. Explain the major functions of labor cost analysis and explain the relationship between labor cost and menu pricing.

- D. Menu Pricing and Control (5 hours)
  - 1. Menu Pricing Strategies
  - 2. Menu Price Control Procedures

E. Labor Cost and Control (5 hours)

- 1. General Hospitality Labor Concerns
- 2. Controlling and Reducing Labor Costs
- 3. Effective Employee Scheduling Strategies

The final grade will be determined as follows:

examinations @ 100 points each

20% Final Examination: Mathematical problem / essay examination @  
100 points

20% Collected Homework Assignments

20% Class Participation

## V. Grading Scale

00% — 100%

Pavesic, D. (1999). *Restaurant Cost Controls*, Upper Saddle River, New Jersey: Prentice Hall.

DeFranco, and Noriega (2000). *Cost Controls in the Hospitality Industry*, Upper Saddle River, New Jersey: Prentice Hall.

Ilvento, C. (1998). *Profit Planning and Decision Making in the Hospitality Industry*, Dubuque. Iowa: Kendall / Hunt.

## Appendix B: Old Syllabus Record

### I. Catalog Description

HRIM 265 Hospitality Cost Management 3 class hours  
0 lab hours  
Prerequisites: ACCT 201 3 credits  
(3c-0l-3cr)

Identifies and analyzes the control of hospitality operation costs, including those in the area of food, beverage, labor, and material, and compares those costs to industry norms. Students analyze income statements and balance sheets.

### II. Course Outcomes

The student will be able to:

1. Explain the importance of the contribution margin and cost-volume-relationship.
2. Explain and apply factors involved in menu pricing and use several menu pricing models.
3. Explain the relationship between worker productivity and labor cost.
4. Explain the major functions of labor cost analysis and explain why labor cost can be particularly difficult to determine in hospitality operations.
5. Analyze rooms, food and beverage income statements, balance sheets, and calculate key ratios.

### III. Course Outline

- A. Function of Cost Control (4 hours)
  1. Introduction to Cost Control
  2. Framework for Cost Control Procedures
- B. Management Information Systems (2 hours)

1. Hospitality Forecasting Procedures
2. Casual and Temporal Forecasting

D. Menu Pricing and Control (5 hours)

1. Menu Pricing Strategies
2. Menu Price Control Procedures

F. Labor Cost and Control (5 hours)

1. General Hospitality Labor Concerns
2. Controlling and Reducing Labor Costs
3. Effective Employee Scheduling Strategies

Exam 1 (1 hour)

F. Food Cost and Control (5 hours)

1. General Hospitality Food Cost Concerns

2. Controlling and Reducing Food Costs
3. Effective Purchasing Strategies
4. Portion Control
5. Food Preparation Controls

G. Beverage Cost and Controls (5 hours)

1. General Hospitality Beverage Cost Concerns



40 % Two Examinations: Two mathematical problem / essay examinations @ 100 points each

20% Final Examination: Mathematical problem / essay examination @ 100 points

20% Collected Homework Assignments

#### V. Grading Scale

90% - 100%	A
80% - 89%	B
70% - 79%	C
60% - 69%	D
59% and Below	F

#### VI. Attendance Policy

A student's learning is enhanced by class attendance and participation in

Abagnale . *Document Verification and Currency Transaction Manual.*

Payesic D. (1999). *Restaurant Cost Control*. Upper Saddle River, NJ: Prentice Hall.

Jersey: Prentice Hall.

DeFranco, and Noriega (2000). *Cost Controls in the Hospitality Industry*, Upper Saddle River, New Jersey: Prentice Hall.

Ilvento, C. (1998). *Profit Planning and Decision Making in the Hospitality Industry*, Dubuque. Iowa: Kendall / Hunt.