

**COURSE NAME:** CUL118 Cost Control I

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Credit Value: 2  
Total Course Hours: 28  
Prerequisite Course(s): none  
Corequisite Course(s): None

## COURSE DESCRIPTION

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In order to select appropriate menu prices, culinary professionals must be able to calculate the cost of individual portions and recipes, as well as manipulate food cost percentages. Students will practice basic and advanced trade calculations. The student will be able to define common food costing terminology, cost recipes and calculate menu prices.

## LAND ACKNOWLEDGEMENT

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Canadore College resides on the traditional territory of the Anishinaabeg and within lands protected by the Robinson Huron Treaty of 1850. This land is occupied by the people of Nipissing First Nation since time immemorial.

## PLAR INFORMATION

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This course is not eligible for Prior Learning Assessment and Recognition.

## COURSE LEARNING OUTCOMES

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Upon completion of this course, the student will have reliably demonstrated the ability to:

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| <p>1.0 Solve algebraic equations.</p> <ul style="list-style-type: none"><li>1.1 Translate word problems into mathematical form and solve.</li><li>1.2 Solve literal equations.</li><li>1.3 Solve equations using fractions and percentages.</li></ul> <p>2.0 Practice conversions from Imperial to Metric, and Metric to Imperial.</p> <ul style="list-style-type: none"><li>2.1 Convert equivalent weights from Imperial to Metric and Metric to Imperial.</li><li>2.2 Convert equivalent volumes from Imperial to Metric and Metric to Imperial.</li><li>2.3 Conversion of atmospheric temperature for Celsius to Fahrenheit and Fahrenheit to Celsius.</li></ul> <p>3.0 Solve problems involving standards used in the food service industry.</p> <ul style="list-style-type: none"><li>3.1 Using the recipe conversion factor, convert a standard recipe to obtain a desired number of portions.</li><li>3.2 Calculate the cost per unit, and calculate the total cost of an ingredient in a recipe.</li><li>3.3 Calculate the cost per portion, food cost percentage and an appropriate selling price for</li></ul> | <p>food items.</p> <ul style="list-style-type: none"><li>3.4 Calculate cost per ounce, beverage cost percentage and an appropriate selling price for beverage items.</li><li>3.5 Using kitchen ratios, calculate recipe quantities where the part to be made is known and where the part to be made is unknown.</li></ul> <p>4.0 Applying calculations using the standardized menu costing sheet.</p> <ul style="list-style-type: none"><li>4.1 Utilizing the standard recipe sheet, the student will be able to solve problems involving the following in their calculations.<ul style="list-style-type: none"><li>4.1.1 As-Purchased Quantity (APQ)</li><li>4.1.2 Edible Portion Quantity (EPQ)</li><li>4.1.3 Trim - Loss &amp; Yield</li><li>4.1.4 Yield Percent</li><li>4.1.5 Butchers &amp; Cooking Yield/Loss</li><li>4.1.6 Food Yield Percentage</li><li>4.1.7 Edible Portion Cost (EPC)</li><li>4.1.8 As-Purchased Cost (APC)</li><li>4.1.9 Food Cost Percent</li><li>4.1.10 Cost per Portion</li><li>4.1.11 Total Cost of ingredients in a recipe</li></ul></li></ul> |
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## GENERAL EDUCATION

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This is not a General Education course.

## PROGRAM OUTCOMES

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This course contributes to the following Ministry of Colleges and Universities approved program learning outcomes (PLO):

### Culinary Management

6. Apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.

### Culinary Skills

6. Apply fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation

## ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES

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This course contributes to the following Ministry of Colleges and Universities approved essential employability skills (EES) outcomes:

1. Communicate clearly, concisely, and correctly in the written, spoken, and visual form that fulfils the purpose and meets the needs of the audience.
2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.
3. Execute mathematical operations accurately.
4. Apply a systematic approach to solve problems.
5. Use a variety of thinking skills to anticipate and solve problems.
7. Analyse, evaluate, and apply relevant information from a variety of sources.
10. Manage the use of time and other resources to complete projects.
11. Take responsibility for one's own actions, decisions, and consequences.

## EXTERNAL COURSE ACCREDITATIONS AND CONDITIONS

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There are no external accreditations or conditions identified for this course.

## COURSE EVALUATION

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Evaluation Item	Weight
Weekly Homework (Broken down over 14 weeks)	50%
Tests	30%
Final Exam	20%

## COURSE PASS GRADE

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50

## GRADING SYSTEM

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A+:	90-100%	B+:	77-79%	C+:	65-69%	D:	50-54%	S - Satisfactory
A:	85-89%	B:	73-76%	C:	60-64%	F:	0-49%	I - Incomplete
A-:	80-84%	B-:	70-72%	D+:	55-59%			F- Repeat Course, included in GPA
								FS- Failure Supplemental
								FR- Repeat course, excluded from GPA

\*For a complete chart of grades and descriptions, please see the Grading Policy.

## LEARNING RESOURCES

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Course Textbooks:

Required:

Title: Culinary Math  
 Author: Linda Blocker and Julia Hill  
 Publisher:  
 Edition: 4th  
 Print ISBN: 9781119195627  
 eBook ISBN:

Recommended: The Book of Yields: Accuracy in Food Costing and Purchasing 8th Edition, Lynch, Wiley  
 CUL118 In-House PowerPoints: Available on D2L

Resources listed on the course outline support the achievement of learning outcomes, and may be used throughout the course to varying degrees depending on the instructor's teaching methodology and the nature of the resource.

Technology requirements - <https://www.canadorecollege.ca/BYOD>

The Harris Learning Library's staff can help you find resources to support your learning - [www.eclibrary.ca](http://www.eclibrary.ca)

## LEARNING ACTIVITIES

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In-Class Lectures, PowerPoints, Homework and In-Class Assignments.

## DELIVERY MODE

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This course may be delivered, in whole or in part, in a number of modalities, including In-Person, Remote (synchronous and/or asynchronous), hybrid, or Hyflex, as per accreditation and/or regulatory standards where appropriate. This information is identified on the course schedule (student and faculty).

## RECORDING GUIDELINES

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This class may be recorded by faculty of the College. Faculty will inform students when recording of the class commences and ceases. 'Recorded' means that the audio-visual and chat portions of the class will be recorded and then be stored on the College or vendor provider server. They will be made available to students, but only for the express and sole use of those registered in this course. If you have any questions or concerns about this recording, please contact your instructor or the College's privacy officer at [privacy.officer@canadorecollege.ca](mailto:privacy.officer@canadorecollege.ca). Full recording guidelines can be found at: <https://cdn.agilitycms.com/canadore-college/academic-centre-of-excellence/Canadore%20Recording%20Guidelines.pdf>

## ACADEMIC POLICIES

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Canadore College is committed to the highest standards of academic integrity, and expects students to adhere to these standards as part of the learning process in all environments. The College's Academic Integrity policy seeks to ensure that all students understand their rights and responsibilities in upholding academic integrity and that students receive an accurate and fair assessment of their work. Please review the Academic Integrity policy (A-18) and other academic policies found on our website: <https://www.canadorecollege.ca/about/policies>.

## COLLEGE POLICIES

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- Protecting human rights in support of a respectful college community

For college policies please see: <http://www.canadorecollege.ca/about-us/college-policies>.

## Accessibility Learning Services for Students with Disabilities - Student Success Services

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Student Success Services provides comprehensive support to students. We aim to ensure that all students have equal access to educational opportunities and can succeed in their academic journey. Our services focus on reducing and eliminating barriers related to education through individualized accommodations and support. If you are a student with a disability, we encourage you to register with Accessible Learning by completing the Student Success – Accessible Learning Services Form ([https://canadorecollege-accommodate.symphlicity.com/public\\_accommodation/](https://canadorecollege-accommodate.symphlicity.com/public_accommodation/)).

For more detailed information about the services offered, please visit our webpage: Student Success Services - (<https://www.canadorecollege.ca/support/student-success-services>). To connect with Student Success Services email [studentsuccessnow@canadorecollege.ca](mailto:studentsuccessnow@canadorecollege.ca) or call 705.474.7600 ext 5205.

## FIRST PEOPLES' CENTRE:

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A culturally safe environment offering CONFIDENTIAL student focused services, drop in or make an appointment to access:

- One on one counselling
- Elder in residence program
- Peer tutoring
- Peer mentorship
- Lunch & learn workshops on study skills, self-care, life skills
- Learning Resource Centre

Drop by our offices at C254 College Drive, W103 Commerce Court or call 705 474 7600 Ext. 5961 College Drive / 5647 Commerce Court.

<https://www.canadorecollege.ca/experience/indigenous-student-experience>

### WAIVER OF RESPONSIBILITY

Every attempt is made to ensure the accuracy of this information as of the date of publication. The college reserves the right to modify, change, add, or delete content.

### HISTORICAL COURSE OUTLINES

Students use course outlines to support their learning. Students are responsible for retaining course outlines for future use in applications for transfer of credit to other educational institutions.