

Travel-Tourism and Entertainment Services Department / Travel-Tourism and Entertainment Services Department /

Course Code	Course Name	Teoretical	Practice	Laboratory	Credits	ECTS
TS225	COST CONTROL	2.00	1.00	0.00	3.00	3.00
Course Detail						
Course Language	: Turkish					
Qualification Degree	: PreBachelor					
Course Type	: Optional					
Preconditions	: Not					
Objectives of the Course	: This course aims to enable students to gain knowledge about cost control in tourism businesses and to put this into practice in their working lives.					
Course Contents	: This course covers general economic definitions such as cost, income, and expense; the creation of standard food and beverage recipes and cost calculations of recipes; the duties of employees in the control system; the calculation of hotel costs; cost control processes; and the preparation of food and beverage production and sales reports.					
Recommended or Required Reading	: 1) YİYECEK İŞLETMELERİNDE MALİYET KONTROLÜ Kavramlar, Uygulamalar ve Örnekler, Prof. Dr. Mehmet Sarışık, Detay Yayıncılık, 2024 2) Turizm İşletmelerinde Maliyetler ve Kontrolü, Dr. Öğr. Ü. Nurettin Ayaz, Dr. Öğr. Ü. Bayram Akay, Detay Yayıncılık, 2016 3) Konaklama İşletmelerinde Yiyecek ve İçecek Maliyet Kontrolü, Yaşar Yılmaz, Detay Yayıncılık, 2012					
Planned Learning Activities and Teaching Methods	: Oral Presentation, Question and Answer					
Recommended Optional Programme Components	: It does not exist.					
Course Instructors	: Öğr. Gör. Dr. Neriman Kartal					
Instructor's Assistants	: It does not exist.					
Presentation Of Course	: Face to face					
Update Date	: 8/24/2025 3:38:28 PM					
Dosya İndirilme Tarihi	: 8/27/2025					

Course Outcomes

Upon the completion of this course a student :

- 1 Can learn basic concepts related to cost.
- 2 Can understand cost elements and sectoral characteristics.
- 3 Can learn the cost control process.
- 4 Can learn to calculate accommodation expenses.
- 5 Learn how to create and apply standard food and beverage recipes.

Preconditions

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Weekly Contents

	Teoretical	Practice	Laboratory	Preparation Info	Teaching Methods	Course Learning Outcomes
1. Week	*Cost concept and expense concept. The factors determining product costs and cost calculation process.	*Question and Answer		*1. Study the basic definitions on pages 5-14 of your source book.	*Oral Presentation, Question and Answer	Ö.C.1
2. Week	*Sectoral characteristics of cost concept in accommodation and food and beverage industry. Cost elements and characteristics of accommodation and food and beverage businesses.	*Question and Answer		*Study the topics between pages 16-27 from the first source.	*Oral Presentation, Question and Answer	Ö.C.1 Ö.C.2
3. Week	*Definition, scope, importance and purpose of cost control. Required features in food and beverage cost control.	*Question and Answer		*Study the topics between pages 28-47 from the first source.	*Oral Presentation, Question and Answer	Ö.C.1 Ö.C.2
4. Week	*Use of computers in cost control. Stages of cost control.	*Question and Answer		*Study the topics between pages 48-54 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3 Ö.C.4
5. Week	*Purchasing control in the cost control process.	*Question and Answer		*Study the topics between pages 299-304 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3
6. Week	*Purchase procedure and methods. Supplier selection.	*Question and Answer		*Study the topics between pages 57-78 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3
7. Week	*Delivery control during the cost control process.	*Question and Answer		*Study the topics between pages 57-78 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3
8. Week	*Mid-Exam					
9. Week	*Delivery control during the cost control process.	*Question and Answer		*Study the topics between pages 81-89 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3
10. Week	*Storage and distribution control in the cost control process-1	*Question and Answer		*Study the topics between pages 91-96 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3
11. Week	*Storage and distribution control in the cost control process-2	*Question and Answer		*Study the topics between pages 97-105 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3
12. Week	*Production control in the cost control process - 1	*Question and Answer		*Study the topics between pages 113-132 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3 Ö.C.5
13. Week	*Production control in the cost control process - 2	*Question and Answer		*Study the topics between pages 135-139 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3 Ö.C.5 Ö.C.5
14. Week	*Income control in the cost control process	*Question and Answer		*Study the topics between pages 145-153 from the first source.	*Oral Presentation, Question and Answer	Ö.C.3
15. Week	*Beverage cost control in the Cost Control process.	*Question and Answer			*Oral Presentation, Question and Answer	Ö.C.3 Ö.C.5

Assesment Methods %

1 Ara Sınav: 40.000

3 Final : 60.000

ECTS Workload

Activities	Count	Time(Hour)	Sum of Workload
Vize	1	1.00	1.00
Final	1	1.00	1.00
Ders Öncesi Bireysel Çalışma	14	2.00	28.00
Ders Sonrası Bireysel Çalışma	14	1.00	14.00
Ara Sınav Hazırlık	7	2.00	14.00
Final Sınavı Hazırlık	14	2.00	28.00
Total : 86.00			

Sum of Workload / 30 (Hour) : 3

ECTS : 3.00

Program And Outcome Relation

	P.O. 1	P.O. 2	P.O. 3	P.O. 4	P.O. 5	P.O. 6	P.O. 7	P.O. 8	P.O. 9	P.O. 10	P.O. 11	P.O. 12	P.O. 13	P.O. 14	P.O. 15	P.O. 16	P.O. 17	P.O. 18	P.O. 19	P.O. 20	P.O. 21	P.O. 22
L.O. 1	5	0	0	0	0	5	4	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 2	4	5	5	5	0	5	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 3	4	5	5	5	0	5	4	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 4	4	0	0	0	0	5	5	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
L.O. 5	4	5	4	0	0	5	0	0	5	0	0	0	0	0	0	0	0	0	0	0	0	0
Average	4.20	3.00	2.80	2.00	0	5.00	2.60	0	5.00	0	0	0	0	0	0	0	0	0	0	0	0	0

BEWARE OF PLAGIARISM! Please pay attention to proper academic citation rules and avoid plagiarism, an unethical and academically fraudulent behavior, when completing reports, assignments, or other academic works, and it is treated with the same disciplinary action as cheating in a classroom setting. It is imperative to refrain from presenting another person's ideas, language, expressions, or any other form of intellectual property as your own. Regardless of quality, your assignments/projects/research should reflect your original work. Perfection is not a requirement, and in case of any uncertainties regarding academic writing guidelines, you may seek clarification from your course instructor.

