

You only need to highlight one of your courses - Here is an example:

<b>COURSE TITLE:</b>	Cost Control
<b>Course Number:</b>	CA3022
<b>Level:</b>	3
<b>Credits:</b>	4
<b>Pre or Co requisites:</b>	

<b>Learning Hours:</b> (Complete for each delivery mode)			
Face-to-face tuition			17
Self-directed with tutorial support available			
Online			
Distance (not online)			
Resource based learning (not online)			
Workplace learning			
Supervised work experience			
Self-directed (out of class without direct tutorial support)			20
Workplace project			
Tests and examinations			3
Other (State).....			
<b>Total learning hours</b>			<b>40</b>



**Aim(s):**  
 To provide students with knowledge and skills to perform calculations and cost controls relevant to the food industry

**Topic(s) or summary of content:**  
 4. Cost Control Operations

**Topic 1: Cost Control Operations**  
**Learning Outcome(s):**  
 Students will be able to:

- Weigh, measure and portion commodities to industry standards using appropriate

**equipment, methods and techniques**

- Explain the portion and cost control concepts, methods and techniques used in food preparation and presentation

In achieving these outcomes students will also be able to:

- Accurately record spoken instructions
- Recognise place value and number sequence
- Carry out unit conversions
- Analyse and interpret data

} These are literacy  
and numeracy  
learning outcomes.

**Assessment criteria:** (Include links to unit standards where appropriate)

- 1.1 Students will be assessed against the practical performance criteria for City & Guilds 7065 Certificate 04 Cost Control Operations (Appendix D)
- 1.2 Describe the methods of presenting dishes that assist portion control
- 1.3 Explain the use and advantages of standard recipes
- 1.4 Identify the main areas of cost in a food business
- 1.5 State units of measurement used for commodities
- 1.6 Identify legal requirements relevant to costing procedures within a food business

**Student Resources:**

Christensen-Yule, L., & McRae, H. (2007). *The New Zealand chef* (2nd ed.). Auckland, N.Z.: Pearson Education.

**Assessment:**

- Theory assessment
- Practical demonstration

**Reporting Grades:**

Grade Key 1

**Successful Completion of Course:**

Students need to demonstrate competence in all assessment criteria

**Note:**

The embedded literacy and numeracy outcomes under the course descriptor refer to the Tertiary Education Commission (TEC) Foundation Learning Progressions framework. These outcomes indicate the literacy and numeracy skills necessary for the learner to achieve on each component of the course.