

SARDAR PATEL UNIVERSITY
Programme: B.Sc (Home Science)
Semester: III
Syllabus with effect from: June-2012

Objectives:

This course will enable students to:-

- Know the importance of cost control.
- Be familiar with costing and pricing of food products.
- Be familiar with cost reporting system.

Paper Code:UH03CVFN15	Total Credit: 2
Title Of Paper: Food Costing	

Unit	Description in detail	Weighting (%)
I	Costing: meaning & importance of costing, methods of costing, cost centre, cost unit and cost control Elements of cost: materials, labour and overheads	20%
II	Materials: concept, types of materials, material control-purchase of materials, receipts & inspection of materials, storage of materials and issue of materials Levels of materials: minimum level, maximum level, re-order level, danger level, economic order quantity	25%
III	Cost of labour: concept time keeping, methods of wage payment-time wage, piece wage, Halsey plan and Rowan plan, labour turnover Overheads: concept, functional classification: manufacturing, administration, selling and distribution overhead. Behavior wise classification: fixed cost, variable cost and semi-variable cost	25%
IV	Management accounting: Accounting ratios: meaning and importance of accounting Ratios. Profitability ratios, liquidity ratios, activity ratios with Simple workouts. Break-even analysis: break even point (BEP), contribution, margin of safety, profit-volume ratio with simple workouts.	30%

Basic Text & Reference Books

- Bhar, B.K. (1977): Cost Accounting, Academic Publishers Calcutta.
- Matz, A; Curry, O and Frank G.W. (1970) Cost Accounting, Taporewala & Sons Co. Pvt Ltd. Bombay.
- Prasad N.K. (1979) Principles and Practice of cost accounting Book Syndicate Pvt. Ltd. Calcutta.
- Food and Beverage control, Prentice Hall Inc New Jersey Klistler D.C. (1977)
- Kotas R: An Approach to food costing Berrie and Rockuffe Ltd. London.
- Paige G. (1979): Catering cost and control, Casell London.

