

Master Syllabus

HMT 1125 - Beverage Management

Division: Business and Public Services

Department: Hospitality Management

Credit Hour Total: 2.0

Lecture Hrs: 2.0

Prerequisite(s): HMT 1105

Date Revised: March 2013

Course Description:

The history and process of different wines, ales and spirits, including pronunciation and selection of wines with food and identifying the required glassware for all drinks. Mixology, establishing a par stock and reorder point, discussion of Ohio's drinking laws and bartender's legal and social responsibilities, and bar design and layout.

General Education Outcomes:

- ▣ Information Literacy Competency
- ▣ Values/Citizenship/Community Competency
- ▣ Written Communication Competency

Course Outcomes:

Beverage and Food Pairings

Pair both alcoholic and non-alcoholic drinks with food as a means of boosting a foodservice operation's bottom line.

Assessment Method: Behavioral observations

Performance Criteria:

Upon completion of the role playing activities by the National Restaurant, the students will be able to demonstrate the above stated outcome with a accuracy level of 70% by the end of the term.

Local Alcohol Law

Apply local law as it pertains to the success of their career in the Hospitality Industry.

Assessment Method: Standardized national examinations

Performance Criteria:

Upon completion of the Alcohol Serv Safe examination by the National Restaurant, the students will be able to demonstrate the above stated outcome with a accuracy level of 75% by the end of the term.

Bar Layout, Design, Sanitation, and Staffing

Describe bar design and layout to include elements of sanitation and staffing.

Assessment Method: Standardized national examinations

Performance Criteria:

Upon completion of the Alcohol Serv Safe examination by the National Restaurant, the students will be able to demonstrate the above stated outcome with a accuracy level of 75% by the end of the term.

Outline:

Beverage History and Responsible Beverage Service

Beer, Wine, and Spirits Production and Uses

Beverage Appreciation, Sales, and Service

Sanitation and Bar Setup

Mixology

Employee and Purchasing Management