

## 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

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### 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
- Values/Citizenship/Community
- Written Communication

### 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