El Paso Community College
Syllabus
Part II
Official Course Description

SUBJECT AREA   <u>**Culinary Arts and Related Sciences**</u>

COURSE RUBRIC AND NUMBER   <u>**RSTO 1201**</u>

COURSE TITLE   <u>**Beverage Management**</u>

COURSE CREDIT HOURS   <u>**2   2   :   0**</u>
                                                         **Credits   Lec   Lab

I.   Catalog Description

Studies the beverage service of the hospitality industry including spirits, wines, beers, and non-alcoholic beverages. Includes topics on purchasing, resource control, legislation, marketing, physical plant requirements, staffing, service, and the selection of wines to enhance foods. Emphasizes legal changes and safe service. **Prerequisite: CHEF 1301. Corequiste: HAMG 1321. (2:0).**

II.   Course Objectives

A. Unit I. Overview of the Beverage Industry
    1) Outline the origins of the Beverage Industry.
    2) Define neo-prohibitionism and neo-temperance.
    3) Identify state and local regulations to include TABC standards and regulations.
    4) Identify licensing, registration, and code requirements.

B. Unit II. Bar Equipment and Setup
    1) Analyze design and space needs of a bar.
    2) Identify sanitary procedures for bar setup.
    3) Standardize drink size, recipes, and glassware.
    4) Determine refrigeration, bar tools, and small equipment needs.

C. Unit III. Spirits
    1) Identify the process of how distilled spirits are produced.
    2) Identify commonly served spirits.
    3) Define proof and relate it correctly to alcoholic content.
    4) Explain the difference between distillation proof and bottling proof and how each affects the product.

D. Unit IV. Wines
    1) Outline the origins of wine.
    2) Identify wine regions and the grapes in the U.S. and Europe.
    3) Classify wines according to type and recognize their distinguishing characteristics.
    4) Explain the proper storage and serving of different wines.

E. Unit V. Beers
 1) Outline the origins of beer.
 2) Describe how beer in produced.
 3) Describe the various types and styles of beer.
 4) Explain the proper care of canned and bottled beer.

F. Unit VI. Mixology
 1) Outline the history of Mixology
 2) Determine the mixes, garnishes, condiments, and accessories needed.
 3) Identify Drink Families.
 4) Explain the Stir, Shake-by-hand, Blend, and Shake-Mix methods of drink mixing.
 5) Explain the importance of a drink menu.

G. Unit VII. Purchasing, Budgeting, Inventory, and Marketing
 1) Identify the functions and relations of the purchase order, the invoice, and the credit memo.
 2) Outline the need for a budget.
 3) Determine how to set par levels and inventory control.
 4) Identify the needs of targeting a clientele.

III. THECB Learning Outcomes (WECM)

1. Relate local, state, and federal laws pertaining to the service and purchase of alcoholic beverages to include the Dram Shop Act and liquor law liability.
2. Identify levels of intoxication and methods to control consumption by guests.
3. Discuss the opening and closing procedures of a beverage operation.
4. Explain the procedures for internal beverage control.
5. Recognize equipment and glassware used for beverage preparation and service.
6. Demonstrate the preparation, presentation, and service of alcoholic and non-alcoholic beverages.
7. Evaluate the relationship of beverages to food.
8. Explain the production processes for distilled spirits, liquors, beer, and brandies.
9. Demonstrate knowledge of wines by grape and other fruit variety, country, growing region, and production process.

IV. Evaluation

A. Pre-assessment

Instructors should check each student's prerequisites the first week of class; those who do not qualify should be sent back to Admissions. Students should pass any applicable safety tests during the first week. The instructor should counsel students regarding specific safety issues.

B. Challenge Exam

Students who wish to challenge the course should contact the Testing Center and the Instructional Dean. Challenges must be accomplished before the census cut-off date. Students who have previously received a W or a letter grade for the course are not eligible to challenge this course.

C. Post-Assessment

1) The instructor will maintain a continuous record of each student's progress on an institutionally approved grade sheet or computerized substitute. All instructors must keep records in such a way that

information would be clear to a second party having to check grade computation in special cases. An explanatory legend should be provided on the grade sheet.

2) The evaluation of the student's work should be based on the student's mastery of the assigned objectives. In addition to Beverage Management work, the instructor may require quizzes and exercises on cooking methods, terminology, and use of tools. The instructor may also require researching of recipes.

It is essential that student do assignments throughout the semester. These units are to be seen as overlapping and intertwined with one another.

Any projects will be devised at the instructor's discretion. In addition to Beverage Management work, they may include but are not limited to the following: entrée preparation, starch and vegetable preparation, and dessert plate-ups. Instructors are strongly encouraged to require that recipe research be typed or composed on a word processor or computer.

D. Final Examination

A final examination is required in all Culinary and Restaurant Management Classes. The exam should consist of (or at least include) a written test and/or a hands-on preparation given in class/lab during the scheduled final examination period.

If the instructor determines the final Beverage Management work and/or written exam do not reflect a satisfactory mastery of the course objectives, the exam may be used as a justification for failing the student for the course. In such cases, it is advisable to have one other instructor confirm the evaluation of the work.

If the instructor judges that the final Beverage Management work and/or written exam meet the course objectives satisfactorily, the work will be graded and may be averaged in with the other course work to determine the course grade.

E. Grading Percentages

Grade percentages for determining the course grade may be devised by the individual instructor, but the in-class projects will account for at least 70% or the student's grade. At the instructor's discretion, the grade for the final exam may be averaged as part of the 70%.

F. Remediation

At the instructor's discretion, students may be allowed to retest for higher grades. Students seeking additional help may obtain tutoring assistance from the Chef Instructor as time permits.

G. Grading Scale:

A = 90 – 100   I = Incomplete
B = 80 – 89   W = Withdrew/ Withdrawn
C = 70 – 79
D = 60 – 69
F = below 60

V.   Disability Statement (Americans with Disabilities Act [ADA])

EPCC offers a variety of services to persons with documented sensory, mental, physical, or temporary disabling conditions to promote success in classes. If you have a disability and believe you may need services, you are encouraged to contact the Center for Students with Disabilities to discuss your needs with a counselor. All discussions and documentation are kept confidential. Offices located: VV Rm C-112 (831-2426); TM Rm 1400 (831-5808); RG Rm B-201 (831-4198); NWC Rm M-54 (831-8815); and MDP Rm A-125 (831-7024).

VI.   6 Drop Rule

Students who began attending Texas public institutions of higher education for the first time during the Fall 2007 semester or later are subject to a 6-Drop limit for all undergraduate classes. Developmental, ESL, Dual Credit and Early College High School classes are exempt from this rule. All students should consult with their instructor before dropping a class. Academic assistance is available. Students are encouraged to see Counseling Services if dropping because exemptions may apply. Refer to the EPCC catalog and website for additional information.