

Beverage Management & Wine Appreciation

Course Title	Beverage Management & Wine Appreciation			
Course Code	THOM – 402			
Course Type	This course serves as both Elective and Requirement, according to the program.			
	All Programs		General Elective	
Level	Bachelor (1 st Cycle)			
Year / Semester	Year 4, B' Semester			
Teacher's Name	Dr. Michalis Anastasiou			
ECTS	6	Lectures / week	3	Laboratories / week
Course Purpose and Objectives	This course involves the study of alcoholic beverages, emphasizing the costing and proper service of alcoholic beverages, as well as using alcoholic beverages as a complement to food. It also aims at developing a deeper understanding and appreciation of wine. It deals with wine varieties such as white, red, sparkling, sweet and fortified wine, in addition matching wine with food.			
Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ol style="list-style-type: none"> 1. Underline the layout and equipment of a bar in the hospitality industry. 2. Critically evaluate the quality of various spirits. 3. Tabulate the human resources issues of beverage operations. 4. Recognize and classify the different grape and wine varieties. 5. Identify the guidelines for pairing food with alcoholic and non-alcoholic beverage. 6. Appreciate the art of mixology and service procedures in beverage operations. 			
Prerequisites	THOM – 104 Food & Beverage Service	Required		
Course Content	<p>This course is designed to familiarize students with the bar and beverage related aspects of the hospitality industry. Major aspects of the bar and beverage operations are analyzed such as planning, layout and design of the bar, the art of mixology, major beverage families, wines, and marketing and selling techniques.</p> <ol style="list-style-type: none"> 1. Introduction to bar & beverage management 2. The bar: layout and design 			

	<ol style="list-style-type: none"> 3. Bar equipment 4. Human resources issues of beverage operations 5. The bartender and the art of mixology 6. Service procedures and selling techniques 7. Responsible alcohol service 8. Spirits 9. Judging the quality of spirits 10. Malt beverages 11. Wine fundamentals 12. Wines of the world 								
Teaching Methodology	The course is delivered through lectures, field trips and guest speakers.								
Mode of delivery	Face to face.								
Bibliography	Required								
	<ol style="list-style-type: none"> 1. Dornenburg, A., Page, K., Sofronski, M.,(2008) <i>What to Drink with What You Eat: The Definitive Guide to Pairing Food with Wine, Beer, Spirits, Coffee, Tea - Even Water - Based on Expert Advice from America's Best Sommeliers</i>, Bulfinch. 2. Kolpan, S., Smith, B., Weiss, M.,(2010) <i>Exploring Wine: The Culinary Institute of America's Guide to Wines of the World</i>, (3rd ed.), Wiley. 								
	Recommended								
	<ol style="list-style-type: none"> 1. Katsigris, C. and Porter, M., <i>The Bar and Beverage Book</i>, New York: John Wiley & Sons. 2. Beasley M.,(2001), <i>Hugh Johnson's wine: the classic guide to the world of wine</i>, Octopus. 								
Assessment	<p>The following assessment methods are employed to assess this course:</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <tr> <td>30 – 50 %</td> <td>Final Exam</td> </tr> <tr> <td>20 – 40 %</td> <td>Mid –Term / Tests / Quizzes</td> </tr> <tr> <td>10 – 30 %</td> <td>Assignments / Projects</td> </tr> <tr> <td>0 – 10 %</td> <td>Class Attendance & Participation</td> </tr> </table>	30 – 50 %	Final Exam	20 – 40 %	Mid –Term / Tests / Quizzes	10 – 30 %	Assignments / Projects	0 – 10 %	Class Attendance & Participation
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Language	English								

