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| Course Title | Wine & Beverage Appreciation | | | |
| Course Code | THOM – 230 | | | |
| Course Type | This course serves as both Elective and Requirement, according to the program. | | | |
| | Culinary Diploma | | Hospitality Elective | |
| | All Programs | | General Elective | |
| Level | Bachelor (1 st Cycle) | | | |
| Year / Semester | Year 2, B' Semester | | | |
| Teacher's Name | Dr. Michalis Anastasiou | | | |
| ECTS | 6 | Lectures / week | 3 | Laboratories / week |
| Course Purpose and Objectives | <p>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 as well as matching wine with food.</p> <p>Students are expected to:</p> <ul style="list-style-type: none"> • Enhance the future executive's knowledge of wines, spirits, beers and other beverages for profitable application in industry. • Enhance knowledge of how alcoholic beverages are best combined with food. • Increase awareness of and sensitivity to both the potential benefits and risks associated with the serving and consumption of alcoholic and non-alcoholic beverages. • Provide an understanding of the importance of purchasing, receiving, storage and issuing of beverages as it relates to inventory and cost control. | | | |
| 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. | | | |

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| 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 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 | | | | | | | | | |
| | Williams, D., McCoy, E. (2017). Wine Appreciation: 500 Wines for 100 Occasions. Rizzoli Universe Promotional Books. | | | | | | | | | |
| | Recommended | | | | | | | | | |
| | Small, W. R., Couturier, M., Godfrey, M. (2017). Beverage Basics: Understanding and Appreciating Wine, Beer, and Spirits. John Wiley & Sons. | | | | | | | | | |
| Assessment | The following assessment methods are employed to assess this course: | | | | | | | | | |
| | <table border="1"> <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 | | | | | | | | | |