

Course Title	Bar & Beverage Operations							
Course Code	THOM-224							
Course Type	This course serves as both Elective and Requirement, according to the program.							
	<table border="1"> <tr> <td>Hospitality Diploma</td> <td>Requirement</td> </tr> <tr> <td>All Programs</td> <td>General Elective</td> </tr> </table>		Hospitality Diploma	Requirement	All Programs	General Elective		
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All Programs	General Elective							
Level	Bachelor (1 st Cycle)							
Year / Semester	Year 2, A' Semester							
Teacher's Name	Dr Sotiris Kefalas							
ECTS	6	Lectures / week	3	Laboratories / week				
Course Purpose and Objectives	<p>Course Purpose:</p> <p>This course introduces students to the bar and beverage operations within the various hospitality environments. Also it lays the groundwork for a basic understanding of the beverage production and service cycle, by explaining the beverage service process, describing the types of positions commonly found in beverage operations, and focusing on such beverages as beer, spirits, and wine. Also this course will prepare students to responsible alcohol service, supervisory techniques, and procedures for entry-level beverage service positions. The students will explore the history of the beverage industry, the cultural relevance of spirits and ales, and the incorporation of various beverages in food service.</p> <p>Objectives:</p> <ul style="list-style-type: none"> • Discuss and define terms and concepts relating to beverage operations • Identify laws pertaining to the purchase and responsible service of alcohol • Discuss the basic production process for distillation spirits, liquors, beer, and brandies • Evaluate the relationship of beverages to food and the role of sustainable food pairings • Identify and discuss the presentation and service of alcoholic and non-alcoholic beverages, including coffee and tea. • Identify equipment and glassware used for beverage preparation and service 							

Learning Outcomes	<p>Upon completion of this course students will be able to:</p> <ul style="list-style-type: none"> • Discuss opening and closing procedures of a beverage operation • Identify levels of intoxication and methods to control excessive consumption by guests • Examine legislation in respect of serving of alcohol • Identify good practice in avoiding conflict situations – communication techniques with guests • Prepare the bar ready for service • Prepare and deliver a variety of alcoholic and non-alcoholic beverages • Ensure service is completed appropriately and satisfactorily 		
Prerequisites	Sophomore	Required	
Course Content	<ol style="list-style-type: none"> 1. History of the beverage industry / creation of a bar / 2. Bar control procedures / introducing sustainability to the bar 3. Responsible alcohol service / regulations of alcohol / the ethical considerations / potential hazards 4. Mixology basics / beverages – non-alcoholic and alcoholic / tea / coffee / wine / whiskey / beer/ brandy / spirits / cocktails 5. The business of running a bar (staffing, marketing, purchasing) 6. Current legislation / licensing / Alcohol effect / good practice / conflict 7. Importance of following an opening / closing checklist 8. Beverage management process / taxes / range 9. Benefits of multi-ordering 10. Handling guests' complaints / managing conflicts 11. Organizational procedures for processing transactions 12. Production and service of a variety of alcoholic and non-alcoholic beverages (classic and modern) 		
Teaching Methodology	<p>The course is delivered through lectures, demonstrations, and group discussions. Add any other method that you use during your lectures</p>		
Mode of delivery	Face to face.		
Bibliography	Required		
	Meehan, J. (2017). Meehan's Bartender Manual. NY: Ten Speed Press.		
	Recommended		
	Murphy, J. (2013). Principles and Practices of Bar and Beverage Management. London: Goodfellow Publishers.		

<p>Assessment</p>	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="564 286 1415 544"> <tr> <td data-bbox="564 286 991 353">30 – 50 %</td> <td data-bbox="991 286 1415 353">Final Exam</td> </tr> <tr> <td data-bbox="564 353 991 421">20 – 40 %</td> <td data-bbox="991 353 1415 421">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td data-bbox="564 421 991 488">10 – 30 %</td> <td data-bbox="991 421 1415 488">Assignments / Projects</td> </tr> <tr> <td data-bbox="564 488 991 544">0 – 10 %</td> <td data-bbox="991 488 1415 544">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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<p>Language</p>	<p>English</p>								