

<b>Course Title</b>	Bar & Beverage Operations							
<b>Course Code</b>	THOM-222							
<b>Course Type</b>	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							
<b>Level</b>	Diploma (Short Cycle)							
<b>Year / Semester</b>	Year 2, A' Semester							
<b>Teacher's Name</b>	Orestis Tsiakkas							
<b>ECTS</b>	6	<b>Lectures / week</b>	3	<b>Laboratories / week</b>				
<b>Course Purpose and Objectives</b>	<p><b>Course Purpose:</b></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><b>Objectives:</b></p> <ul style="list-style-type: none"> <li>• Explore terms and concepts relating to beverage operations and laws pertaining to the purchase and responsible service of alcohol.</li> <li>• Discuss the basic production process for distillation spirits, liquors, beer, and brandies</li> <li>• Evaluate the relationship of beverages to food and the role of sustainable food pairings</li> <li>• Identify equipment and glassware used for beverage preparation, presentation and service</li> </ul>							

<b>Learning Outcomes</b>	<p>Upon completion of this course students will be able to:</p> <ul style="list-style-type: none"> <li>• Comprehend standard operating procedures in beverage operation.</li> <li>• Examine legislation in respect of serving of alcohol, intoxication and methods to control excessive consumption by guests</li> <li>• Prepare the bar ready for service</li> <li>• Prepare and deliver basic alcoholic and non-alcoholic beverages</li> <li>• Ensure service is completed appropriately and satisfactorily</li> </ul>		
<b>Prerequisites</b>	Sophomore	<b>Required</b>	
<b>Course Content</b>	<ul style="list-style-type: none"> <li>• History of the beverage industry / creation of a bar /</li> <li>• Bar control procedures / introducing sustainability to the bar</li> <li>• Responsible alcohol service / regulations of alcohol / the ethical considerations / potential hazards</li> <li>• Mixology basics / beverages – non-alcoholic and alcoholic / tea / coffee / wine / whiskey / beer/ brandy / spirits / cocktails</li> <li>• The business of running a bar (staffing, marketing, purchasing)</li> <li>• Current legislation / licensing / Alcohol effect / good practice / conflict</li> <li>• Importance of following an opening / closing checklist</li> <li>• Beverage management process / taxes / range</li> <li>• Benefits of multi-ordering</li> <li>• Handling guests' complaints / managing conflicts</li> <li>• Organizational procedures for processing transactions</li> <li>• Production and service of a variety of alcoholic and non-alcoholic beverages</li> </ul>		
<b>Teaching Methodology</b>	<p>The course is delivered through lectures, demonstrations, and group discussions. Add any other method that you use during your lectures</p>		
<b>Mode of delivery</b>	Face to face.		
<b>Bibliography</b>	<p><b>Required</b></p> <p>Maloney, T. (2022) The Bartender's Manifesto: How to Think, Drink and Create Cocktails Like a Pro, Clarkson Potter.</p> <p>Breuer, A. (2021). Bar Management: Habits Of A Successful Bar Manager: Bar Improvement Ideas. Independently published. B094VR58H2.</p> <p><b>Recommended</b></p> <p>Rose, P. (2021) Mixology for Beginners: Innovative Craft Cocktails for the Home Bartender, Rockridge Press</p>		

	Traynor, A. (2020) The Essential Bar Book for Home Mixologists: Tools, Techniques and Spirits to Master Cocktails, Rockridge Press								
<b>Assessment</b>	<p>The following assessment methods are employed to assess this course:</p> <table border="1" data-bbox="512 456 1366 723"> <tr> <td data-bbox="512 456 938 524">30 – 50 %</td> <td data-bbox="938 456 1366 524">Final Exam</td> </tr> <tr> <td data-bbox="512 524 938 591">20 – 40 %</td> <td data-bbox="938 524 1366 591">Mid –Term / Tests / Quizzes</td> </tr> <tr> <td data-bbox="512 591 938 658">10 – 30 %</td> <td data-bbox="938 591 1366 658">Assignments / Projects</td> </tr> <tr> <td data-bbox="512 658 938 723">0 – 10 %</td> <td data-bbox="938 658 1366 723">Class Attendance &amp; 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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<b>Language</b>	English								