



Division:	Business	Area:	Culinary Skills and Management
Course Number:	CSM 119	Course Name:	Bar Management
Prerequisite:	None		
Corequisite:	None		
Hours Required:	Class: 15	Lab:	Credits: 1

Course Description/Purpose

This course familiarizes the student with laws related to serving alcohol along with the server's responsibilities, basic mechanics and principles of bartending. Students also study the processes that produce different alcoholic beverages, such as beer, wines, spirits and liqueurs.

Major Units

- C Introduction
- C Wines
- C Beers
- C Spirits
- C Laws

Educational/Course Outcomes

Student learning will be assessed by a variety of methods, including, but not limited to, quizzes and tests, journals, essays, papers, projects, laboratory/clinical exercises and examinations, presentations, simulations, portfolios, homework assignments, and instructor observations.

Cognitive Each student will be expected to *Identify/Recognize...*

- C different wines and wine regions around the world
- C identify the preparation and presentation of beer
- C recognize different types of spirits and liqueurs
- C identify management aspects such as purchasing, ordering and receiving

Performance Each student will be expected to *Demonstrate/Practice...*

- C bar systems and controls
- C proficiency in bar equipment
- C the various procedures of mixing or building a drink
- C differences in state and federal laws

Reviewed 6/2006:KT