



# Beverages in Food Service CSM 219

## Outline of Instruction

### Course Information

<b>Organization</b>	Monroe County Community College
<b>Course Number</b>	CSM 219
<b>Instructional Level</b>	Associate Degree
<b>Division</b>	Business
<b>Potential Hours of Instruction</b>	30
<b>Total Credits</b>	2

### Description

This blended format course familiarizes the student with laws related to serving alcohol with the server's responsibility, basic mechanics and principles of bartending. Students also study the processes that produce different alcoholic beverages, such as wine, beer and spirits, and liqueurs. A major emphasis of this course will be on the study of wines, and food and wine pairings. Students will also engage in the operation of V1300 as well as the MCCC enology and viticulture lab

### Types of Instruction

<b>Instruction Type</b>	<b>Contact Hours</b>	<b>Credits</b>
Classroom Presentation	30	2
On-Campus Lab		
Instructor Demonstration		

### Prerequisites

CSM 116a and CSM 116b and CSM 116c and CSM 116d

### Exit Learning Outcomes

#### Program Outcomes

- A. Demonstrate a broad understanding of global styles of food preparation.
- B. Demonstrate understanding of the menu and its significance in food service.
- C. Demonstrate understanding of food sanitation and apply to Federal standards.
- D. Demonstrate understanding of various cooking techniques.
- E. Demonstrate understanding of food and beverage service in a hospitality environment.
- F. Demonstrate understanding of sauce and condiment application.
- G. Demonstrate understanding of garnishing used in contemporary food preparation.
- H. Demonstrate food service management techniques in a global and diverse food service industry.
- I. Demonstrate understanding of current trends and technology used in food service industry.
- J. Demonstrate professionalism and commitment to the food service industry.



**Course Outcomes** In order to evidence success in this course the student will be able to:

1. **Locate, identify and differentiate wines and wine regions from around the world**  
**Linked Program Outcomes**  
Demonstrate food service management techniques in a global and diverse food service industry.
2. **Identify, differentiate and describe different grape varietals and describe tastes of varietals**  
**Linked Program Outcomes**  
Demonstrate understanding of food and beverage service in a hospitality environment.
3. **Identify the preparation and presentation of beer**  
**Linked Program Outcomes**  
Demonstrate understanding of food and beverage service in a hospitality environment.
4. **Recognize and differentiate the different types and styles of beers**  
**Linked Program Outcomes**  
Demonstrate understanding of food and beverage service in a hospitality environment.
5. **Recognize and differentiate the various types of spirits and liquors**  
**Linked Program Outcomes**  
Demonstrate a broad understanding of global styles of food preparation.
6. **Define and apply management aspects such as purchasing, ordering and receiving**  
**Linked Program Outcomes**  
Demonstrate food service management techniques in a global and diverse food service industry.
7. **Demonstrate an understanding of State and Federal liquor laws**  
**Linked Program Outcomes**  
Demonstrate understanding of current trends and technology used in food service industry.
8. **Explore the various procedures of mixology and develop recipes for drink making**  
**Linked Program Outcomes**  
Demonstrate understanding of the menu and its significance in food service.
9. **Rank and evaluate the different types of bar systems and controls**  
**Linked Program Outcomes**  
Demonstrate food service management techniques in a global and diverse food service industry.
10. **Apply wine and food pairing skills and develop wine and food menus**  
**Linked Program Outcomes**  
Demonstrate understanding of food and beverage service in a hospitality environment.
11. **Construct a flow chart of the distillation process for alcoholic beverages**  
**Linked Program Outcomes**  
Demonstrate understanding of food and beverage service in a hospitality environment.
12. **Construct and demonstrate a flow chart of the growth, harvest, fermentation and bottling process of wine grapes**  
**Linked Program Outcomes**  
Demonstrate understanding of current trends and technology used in food service industry.