

COURSE OUTCOME SUMMARY
Required Program Core Course
CAFÉ 219 – Beverages in Food Service

Course Information

Division	Business
Contact Hours	30
Credits	2

Course Description CAFÉ 219 – Beverages in Food Service

This 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 worldwide wines, and food and wine pairings. Nonalcoholic beverages such as coffee, teas, and flavored waters are also discussed.

This course is a required core course for students pursuing an AAS in Culinary Arts and Foodservice Education

Program Outcomes Addressed by this Course:

Upon successful completion of this course, students should be able to meet the program outcomes listed below:

- E. Accurately weigh, measure and convert quantities and amounts within recipes
- G. Demonstrate an understanding of beverage service in the hospitality industry
- M. Demonstrate awareness and appreciation of current trends in the Foodservice industry

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

1. Locate and differentiate wines and wine regions from around the world (PO - G)
2. Identify, differentiate and describe different grape varieties and describe taste of varieties (PO - G,M)
3. Recognize and differentiate the various types of worldwide beers (PO - G,M)
4. Recognize and differentiate the various types of worldwide spirits and liqueurs (PO - G,M)
5. Explore the various procedures of mixology and the role of the bartender (PO - E,G)
6. Apply wine and food pairings skills and develop wine and food menus (PO - G,M)
7. Demonstrate an understanding of state and federal liquor laws (PO – G)
8. Recognize and differentiate the various types of worldwide coffee, teas, and flavored waters (PO – G,M)