

**Course Description****HFT4064 | Bar and Beverage Management | 3.00 credits**

This course prepares the student to manage the bar and beverage option of a restaurant, bar, hotel, country club, any place that serves beverages to customers. It provides students with the history of the beverage industry and showcases the appreciation of wine, beer, and spirits. Students will obtain the knowledge necessary to successfully equip, staff, manage, and market a bar and beverage establishment.

**Course Competencies:**

**Competency 1:** The student will articulate knowledge of the laws and regulations for selling alcoholic beverages to the public by:

1. Summarizing local, state, and federal laws about the service and purchase of alcoholic beverages
2. Measuring liquor law liability
3. Dissecting levels of intoxication and methods to control consumption by guests
4. Distinguishing the laws regarding record keeping, minors, intoxicated patrons, hours of operation, and empty bottles

**Competency 2:** The student will prioritize the rigorous control systems needed to ensure profitability in the bar and beverage management industry by:

1. Summarizing the procedures for internal beverage control, including improper pouring and theft
2. Breaking down the opening and closing procedures of a beverage operation
3. Preparing and maintaining accurate sales records
4. Calculating par and stock levels for a bar

**Competency 3:** The student will evaluate the ordering, receiving, storage, issuing and pricing of alcoholic beverages by:

1. Planning for what, when, where, and how much liquor, wine, and beer to purchase
2. Summarizing proper storage and refrigeration of beverages
3. Computing beverage costs and menu pricing
4. Managing inventory control techniques for alcohol supplies

**Competency 4:** The student will design a beverage operation to ensure optimum efficiency and guest satisfaction by:

1. Proposing preparing, presenting, and serving alcoholic and non-alcoholic beverages
2. Creating a plan for staffing and marketing of a beverage operation
3. Outlining the required equipment and glassware
4. Correlating the relationship of beverages to food

**Competency 5:** The student will differentiate the process and principals of winemaking, alcohol distillation, and beer fermentation by:

1. Summarizing the history of beverage production
2. Assessing the production processes for distilled spirits, liquors, beer, and brandies
3. Categorizing wines by grape and other fruit varieties
4. Distinguishing the diversity between countries, growing regions, and production processes

**Learning Outcomes:**

- Use quantitative analytical skills to evaluate and process numerical data
- Solve problems using critical and creative thinking and scientific reasoning
- Demonstrate knowledge of diverse cultures, including global and historical perspectives
- Use computer and emerging technologies effectively
- Demonstrate an appreciation for aesthetics and creative activities
- Describe how natural systems function and recognize the impact of humans on the environment