COURSE TITLE:
HRM-203-Beverage Management

PREREQUISITES
HRM-101

CREDITS/HOURS:
1 hr. lecture, 2hrs. Laboratory, 3 credits

COURSE DESCRIPTION
HRM-203 Beverage Management addresses the history Sources, production, uses, control, and legislation pertaining to Alcoholic beverages. Bartending skills and mixology in hands-On laboratory settings are studied.

MEANS OF ASSESSMENT
Student participants will:
1. Be able to accurately identify a general wine label
2. Describe the various types and classifications of wine
3. Compute and convert ounces and liters for cost control
4. Know the various regions of wine producing areas in Europe and the United States
5. Understand the significance of geographical locations
6. Be able to put a wine list together matching food and Wines with descriptive copy
7. Learn the step by step procedures for producing wines
8. Comprehend types of beers and ales
9. Successfully identify liquors and mixed drinks
10. Develop a repertoire of mixed cocktails by liquor Association
11. Understand the responsibility of the FDA
12. Have knowledge of the responsibilities of the People in the industry and their involvement With the public
13. Be aware of the downfalls and diseases that come With the industry (alcoholism)

EVALUATION AND GRADING

The grading system used for this course will Combine the following

Quizzes-(3), 20%each  60%
Wine project 20%  20%
Drink cost project  5%
Class participation  15%

100%

Obviously absences have an effect on classroom Participation. They will be handled accordingly By the instructor on a one to one basis with the Student in question.
In most cases there isn't assigned work for a student to Do to improve his or her grades. This is something That, if it arises, will be discussed between the students And the professor.

TEXTBOOK
7th Edition updated Scribner books
OTHER REQUIREMENTS

It is always advisable for students to make appointments with the professor to monitor his or her grades. Student should be aware of the professor's office # E-mail and office extension for private meetings.

RESOURCES AND BIBLIOGRAPHY

The bar and Beverage Book 3rd edition
Katsagris; Porter; and Thomas
Publisher-Wiley and Sons

Exploring Wine
Koplan; Smith and Weiss
CIA Complete Guide to Wines

Hospitality Managers Guide to Wine Beer and Spirits
A. Schmid
Prentice Hall

The Beverage Service World
Rande and Luciani
Prentice Hall

Hugh Johnson’s Encyclopedia of Wine
Hugh Johnson
Simon and Schuster

Exploring Wine and Spirits
Fieldon and Johnson
Wine and Spirit Education Trust

Professional Beverage Management
Lipinski and Lipinski
VNR Publishers

Food and Wine Pairing A Sensory Experience
Robert Harrington
John Wiley and Sons
OTHER COLLEGE, DIVISIONAL, & DEPARTMENTAL POLICY STATEMENTS

STUDENT AND FACULTY SUPPORT SERVICES

The Distance Learning Office – for any problems you may have accessing your online courses Room C-334 201-612-5581; psimms@bergen.edu; Smarthinking Tutorial Service On Line at: www.bergen.edu/library/learning/tutor/smart/index.asp. The Tutoring Center Room L-125 201-447-7908 The Writing Center Room L-125 201-447-7908 The Online Writing Lab (OWL) On Line at: www.bergen.edu/owl. The Office of Specialized Services (for Students with Disabilities) Room S-131 201-612-5270 www.bergen.edu/oss. The Sidney Silverman Library – Reference Desk Room L-226 201-447-7436

Special Note on the Tutoring Center The Henry and Edith Cerullo Learning Assistance Center encompasses the Tutoring Center, the English Language Resource Center, and the Writing Center. The website of the Learning Assistance Center is located at www.bergen.edu/pages/2192.asp. Tutoring services are available for this course in the Tutoring Center. I strongly recommend that you make use of those services as we progress through the semester. As listed above, the Tutoring Center is located in Room L-125, and its phone number is 201-447-7908. You can also make appointments for tutoring online through the BCC Virtual Campus, which is located at www.bergen.edu/pages/2864.asp. Click on the link for the "Tutoring Appointment System."

### WEEK TO WEEK OUTLINE

<table>
<thead>
<tr>
<th>DATE</th>
<th>TOPIC/ACTIVITY/ASSIGNMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Week 1</td>
<td>Introduction to course</td>
</tr>
<tr>
<td>Week 2</td>
<td>Ch’s 1 thru 4</td>
</tr>
<tr>
<td>Week 3</td>
<td>Wines of France</td>
</tr>
<tr>
<td>Week 4</td>
<td>Wines of Italy</td>
</tr>
<tr>
<td>Week 5</td>
<td>Wines of Germany First Quiz</td>
</tr>
<tr>
<td>Week 6</td>
<td>Other wines of Europe</td>
</tr>
<tr>
<td>Week 7</td>
<td>Wines of the United States</td>
</tr>
<tr>
<td>Week 8</td>
<td>Beers and Ales</td>
</tr>
<tr>
<td>Week 9</td>
<td>Distilled Spirits and Cordials</td>
</tr>
<tr>
<td>Week 10</td>
<td>Menu and Wine List Pairings Second Quiz</td>
</tr>
<tr>
<td>Week 11</td>
<td>Beverage Service and Bar Operations</td>
</tr>
<tr>
<td>Week 12</td>
<td>Merchandising and Beverage Control</td>
</tr>
<tr>
<td></td>
<td>Wine Pairing Project Due</td>
</tr>
<tr>
<td>Week 13</td>
<td>Alcohol Awareness and Mixology</td>
</tr>
<tr>
<td>Week 14</td>
<td>Regulatory Bodies and Laws</td>
</tr>
<tr>
<td></td>
<td>Drink Cost Project due</td>
</tr>
<tr>
<td>Week 15</td>
<td>Final Quiz and Evaluations</td>
</tr>
</tbody>
</table>

************** NOTE:
ORDER OF CLASSES IS ALWAYS SUBJECT TO CHANGE AND ADDITIONAL INTERESTS ON CERTAIN SUBJECT MATTERS