



Course Syllabus

Course Code	Course Title	ECTS Credits
HOSP-210	Bar Management	6
Prerequisites	Department	Semester
HOSP-110	Management	Spring
Type of Course	Field	Language of Instruction
Major/Elective	Hospitality	English
Level of Course	Lecturer(s)	Year of Study
2 nd Cycle	George Panayiotou	1 st
Mode of Delivery	Work Placement	Corequisites
Face to Face	N/A	None

Course Objectives:

The main objectives of the course are to:

- Analyze the major aspects of bar and beverage operations (including planning, pricing, inventorying and layout and design of the bar).
- Understand the art of mixology and the major beverage families.
- Consider the ethical and regulatory part of selling alcohol.
- Understand Human Resource, Marketing and Selling techniques in a bar context.

Learning Outcomes:

After completion of the course students should be able to:

1. Identify the types of bar and beverage operations
2. Examine social concerns and ethical implications in managing Beverage establishments
3. Evaluate factors of interior design of bar/ beverage outlets, bar equipment, accessories, tools and their uses
4. Apply professional service procedures, selling techniques and human resource processes.
5. Apply beverage control and the three primary control systems needed in bar and beverage operations

6. Explain the types of wines, varieties of spirits and types of cocktails, and their appropriate relation to food items.

Course Contents:

- Introduction to Bar and Beverage Management.
- Social concerns and Ethical considerations.
- Interior Design, Bar Layout and basic bar arrangements.
- The Bartender and the art of Mixology.
- Service procedures and selling techniques.
- The selection and training of Human Resources for Bars.
- Marketing bar and Beverage Operations.
- Bar Control Systems Spirits
- The Beverage family: historical overview, classifications of alcoholic beverages
- Spirits and Malt Beverages

Learning Activities and Teaching Methods:

PowerPoint Lectures, practical exercises, student presentations/assignments

Assessment Methods

Participation, Tests, Final Exam, Practical sessions

Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Principles and Practices of Bar and Beverage Management: raising the bar	Murphy, J.	Goodfellow	2013	978-1908999368
The Bar and Beverage Book 5 th ed.	Katsigris, C. and Thomas.c	John Wiley & Sons.	2012	978-0-470-24845-5

				(E book is also Available. - recommended)
PowerPoint Slides	<ul style="list-style-type: none"> • Please visits http://eu.wiley.com and download the power point presentations from the site. • You need to access the 'student companion' link. Type in the book title in the search field and click on the book and then follow the links.' 			

Recommended Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Pitchers & Punches	Gage A.	Whitecap	2010	978-1552857519
New classic cocktails	Gage A.	Octopus Publishing Group Ltd	2003	0600608867