



UNIVERSITY OF NICOSIA

ΠΑΝΕΠΙΣΤΗΜΙΟ ΛΕΥΚΩΣΙΑΣ

Course Code HOSP210	Course Title Bar and Beverage Management	ECTS Credits 6
Department HT&S Management	Semester Spring	Prerequisites HOSP-110
Type of Course Major/Elective	Field Hospitality	Language of Instruction English
Level of Course 1 st Cycle	Year of Study 2nd	Lecturer(s) George Panayiotou
Mode of Delivery face-to-face	Work Placement N/A	Co-requisites None

Objectives of the Course:

The main objectives of the course are to:

- Familiarize students with the Bar and Beverage related aspects of the Hospitality Industry.
- Analyze major aspects of the Bar and Beverage operations such as
 - planning,
 - layout and design of the Bar,
 - the Art of Mixology,
 - major beverage families,
 - wines,

Learning Outcomes:

After completion of the course students should be able to:

1. **Identify** the types of bar and beverage operations
2. **Evaluate** the social concerns and ethical implications in managing Beverage establishments
3. **Evaluate** the effects from consuming alcohol
4. **Evaluate** the factors regarding the architecture and interior design of bar and/or beverage outlets
5. **Explain** the relationship between the bar menu and the bar layout
6. **Describe** the bar equipment, accessories and tools and their uses
7. **Master** the art of Mixology
8. **Apply** professional service procedures and selling techniques

9. **Match** the appropriate wine with the appropriate food
10. **Market** bar and beverage operations
11. **Define and implement** beverage control and the three primary control systems needed in bar and beverage operations
12. **Explain** the variety of spirits and their uses
13. **Prepare** a variety of cocktails

Course Contents:

1. **Introduction: Presentation** of the HOSP-210 issues and its manual.
2. **Introduction to Bar and Beverage Management: the bar and beverage business as well as an introduction to managing bar and beverage businesses, Future issues.**
3. **Social concerns and Management:** A few definitions, as well as responsibilities in today's alcohol market, What is third party liability and how does it apply to our business. Changing drinking patterns and serving with care.
4. **Architecture and Interior Design: The four major viewpoints of planning, planning and construction, interior design and environmental planning and exterior design. Floor plan analysis.**
5. **The Bar:** Bar Layout and basic bar arrangements. A complete overview of the basic bar equipment, accessories and tools.
6. **The Bartender and the art of Mixology:** The bartender and his various roles, the art of Mixology, and the bartender's manual (workstation setup).
7. **Service procedures and selling techniques:** Establishing service standards, basic service procedures and the service procedures for beer and wine.
8. **The selection and training of Human Resources for Bars:** Labor supply and its effects, job analysis, description and specifications. Recruitment and selection
9. **Marketing bar and Beverage Operations:** the key to marketing success as well as special considerations. The competitive environment.
10. **The purchase to issue functions:** Selection of products, purchasing, receiving, storage, and issue.
11. **Bar Control Systems Spirits:** Understanding the control system, product control and cash control.
12. **The Beverage family:** historical overview, classifications of alcoholic beverages
13. **Spirits:** Grain spirits, plant liquor, fruit liquors, quality issues.
14. **Malt Beverages:** Ingredients, production and malt beverage family

15. **Wine fundamentals and Wines of the world:** Basic wine classifications, issues of growing and harvesting wines, wine production, regulation and labeling. Tasting of wine

Note: Topics and content subject to change without prior notice.

Learning Activities and Teaching Methods

PowerPoint Lectures, lab workshop assignments, practical exercises, student presentations/assignments

Required Textbooks/Reading:

Authors	Title	Publisher	Year	ISBN
Campbell, J., Kotschevar, L. and Tanke, M.	Managing Bar and Beverage Operations	The Educational Institute of the American Hotel and Motel Association.	2 nd ed. 1996	0866121137
Gage A.	New classic cocktails	Octopus Publishing Group Ltd	2003	0600608867

Recommended Textbooks/Reading

Authors	Title	Publisher	Year	ISBN
Katsigris, C. and Porter, M.	The Bar and Beverage Book	John Wiley & Sons.	4 th ed. 1991	0471782017