

## Syllabus

Beverage Management  
HSP 117

Instructor: Peter Edmondson  
Phone: 383-5259  
Email: [pedmondson@trcc.commnet.edu](mailto:pedmondson@trcc.commnet.edu)

Office: Room 16, 2<sup>nd</sup> floor of Annex  
Office Hours: Mon. and Thurs., 1:00pm – 2:30pm

### Required Text

The Bar and Beverage

### Method of Evaluation

#### Attendance and Participation

#### Unit Tests

#### Final Exam

#### Project

### Attendance Policy

It is expected that students attend class

### Grading and Quality Points

### Grading and Quality Points

## Syllabus

Beverage Management  
HSP 117

Instructor: Peter Edmondson  
Phone: 383-5259  
Email: [pedmondson@trcc.commnet.edu](mailto:pedmondson@trcc.commnet.edu)

Office: Room 16, 2<sup>nd</sup> floor of Annex  
Office Hours: Mon. and Thurs., 1:00pm – 2:30pm

### Course Description:

This course will examine the culture, history and tradition of wines, beers, and spirits. It will also study the business and management aspects of tasting, buying, selling and safely serving alcoholic beverages.

### Objectives:

1. Students will study the fermentation, distillation and aging of beers, wines and spirits
2. Students will understand bar management controls including planning, purchasing, inventories and costing.
3. Students will know the major drink categories and drink recipes from each category
4. Students will identify all modern bar equipment and how to effectively set up a working bar.

### Required Text:

The Bar and Beverage Book

Katsigris, Costas and Porter, Mary. J. Wiley and Sons.

### Method of Evaluation:

Attendance and Participation	25%
Unit Tests	40%
Final Exam	15%
Project	20%

### Attendance Policy:

It is expected that students attend class regularly.

### Grades and Quality Points:

Grading and Quality Points will be consistent with the school policy.

Course Outline:

Reading Assignments

Week 1	Ch. 2 Ch. 1 Ch. 6	Responsible Alcohol Service The Beverage Industry: Past and Present Wine Appreciation
Week 2	Ch. 6 Ch. 7	Wine Appreciation – continued Wine Sales and Service
Week 3	Exam 1 Ch. 8 Ch. 9	Ch. 1,6,7 Beer Sanitation and Bar Set up
Week 4	Exam 2 Ch. 5	Ch. 8,9 The Beverages: Spirits
Week 5	Ch. 10 Ch. 12	Mixology 1 Employee Management
Week 6	Ch. 11	Mixology 2
Week 7	Ch 13	Purchasing
Week 8		Spring Break
Week 9	Exam 3 Ch. 3	Ch. 5,10,11,12,13 Creating and Maintaining a Bar
Week 10	Ch. 16 Ch. 4	Regulations Bar Equipment
Week 11	Ch. 14 Ch. 15	Planning for Profit Managing your Business
Week 12	Exam 4	Ch. 4,14,15,16 Class Presentations
Week 13		Class Presentations
Week 14		Class Trip (Tentative Date)



#### College Withdrawal Policy:

A student who finds it necessary to discontinue a course must complete a withdrawal form in the Registrar's Office at the time of withdrawal. Students may withdraw from class anytime during the first ten weeks without being in good standing or obtaining prior permission of the instructor to receive a "W" grade for the course. Students who do not withdraw, but stop attending will be assigned an "F". Eligibility for refund of tuition is based upon date of withdrawal when received by the Registrar. Verbal withdrawals will not be accepted.

#### Disability Statement:

If you have a hidden or visible disability, which may require classroom or test-taking modifications, please see me as soon as possible. If you have not already done so, please be sure to register with John Perch, Disabled Student Counselor.

#### Academic Dishonesty and Behavior:

Conduct, which has as its intent, to effect the false representation of a student's academic performance and or knowingly and intentionally assisting another student to do so in a way constitutes academic dishonesty (AD). In the event of AD, I reserve the right to award an "F" for the course to one or more individuals.

Disruptive behavior will not be tolerated. Those students will be removed from the course if the problem is not corrected.