

Global Learning Semesters

Course Syllabus

Course: HOSP-210A Bar Management

Department: Hospitality and Tourism

Host Institution: University of Nicosia, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
HOSP-210A	Bar Management	3
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	HOSP-110
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

This course is designed to familiarize students with the Bar and Beverage related aspects of the Hospitality Industry. Major aspects of the Bar and Beverage operations are analysed such as planning, layout and design of the Bar, the Art of Mixology, major beverage families, wines, and marketing and selling techniques.

Prerequisites

HOSP-110

Topic Areas

1. Introduction to Bar and Beverage Management.
2. The Bar: Layout and Design.
3. Bar Equipment.
4. Human Resources Issues of Beverage Operations.
5. The Bartender and the Art of Mixology.
6. Service Procedures and Selling Techniques.
7. Responsible Alcohol Service.
8. Spirits.
9. Judging the Quality of Spirits.
10. Malt Beverages.
11. Wine Fundamentals.
12. Wines of the World.

Readings and Resources

Required Textbooks

- Kotschevar, L and Tanke, M., 1996. Managing Bar and Beverage Operations. 2nd.ed. Michigan: The Educational Institute of the American Hotel and Motel Association.
- Bostons, M. R 1997: Official Bartender's and Party Guide. United States: Warner Books Inc.
- Stevenson, T. 1998. 101 Essential Tips of Wines. Dorling Kindersley. ISBN: 0-7513-0422-0.

Recommended Reading

- Katsigris, C. and Porter, M. 1991. The Bar and Beverage Book. 2nd ed. New York: John Wiley & Sons.