

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: MIXOLOGY
Code No.: HMG 100-3
Program: HOTEL & RESTAURANT MANAGEMENT I
Semester:
Date: SEPTEMBER 1985
Author: KEITH MAIDENS, MCHI

New:

Revision:

X

APPROVED:



Chairperson

f5'-05-cP7

Date

HOTEL & RESTAURANT MANAGEMENT I
MIXOLOGY

HMG 100-3

Course Name

Course Number

HOURS: 3 weekly *
* combined with Gallery Practical

TEXT:

A Guide to Bartending Principles - C. Morelli

The Responsible Service of Alcoholic Beverages
CRFA, 80 Bloor Street W., Toronto, Ontario, M5S 2V1

REFERENCE:

World Atlas of Wines - H. Johnson

Wines of the World - A. L. Simon

The Barman's Bible - O. Haimo

The Playboy Guide to Cocktails

Trade Journals

Film - Selling Wines & Cocktails

OBJECTIVE:

To provide the student with the skill and techniques needed to prepare and serve alcoholic beverages in a lounge or dining lounge environment under the guidelines of the L.L.B.O.

TOPICS TO BE COVERED:

- 1) Distillation and manufacturing process of spirits
- 2) Manufacture of beer and malt liquor
- 3) Pre-opening duties
 - Brands: Premium vs. Bar Stock
 - Tools
 - Glassware
 - Garnishes
 - Service set-up

- 4) Mixing Cocktails
 - Highballs
 - Recipes
 - Showmanship
- 5) Selling of Drinks
 - checks
 - service
 - control
- 6) Wine
 - Selection as to food content
 - Glassware
 - Proper service
 - Proper storage
 - House Wine - dispensers
- 7) Inventories
 - par stock
 - auto-bar systems
- 8) Guest Relations
 - You, the licensee's agent
 - Liability
 - You are the expert!
- 9) Working knowledge of the L.L.A.O. as it applies to various types of licenses, their restrictions and responsibilities.

ATTENDANCE:

As this is a skill demonstrated course, attendance is essential to grading and evaluation.

EVALUATION:

30% Term The student will be tested on 35 mixed drinks, 20 of which he/she must correctly prepare and serve from memory. The remaining 15 he/she will be permitted to consult the recipes.

30% Term Bar standards included in Operational Manual.

40% Terra The student will demonstrate the traditional
service standards for suggesting, preparing
and serving alcoholic beverages in the operation
of the Gallery.

Passing: 60%

AVAILABILITY:

Please see the instructor's timetable and feel free to request extra tira
if you need help in a project or clarification of any class work.

ROOM E268

EXT. 332