

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: MIXOLOGY
Code No.: HMG 100-3
Program: HOTEL & RESTAURANT MANAGEMENT
Semester: ONE
Date: SEPTEMBER 1993
Author: KIM SIEBERTZ

New:

Revision:

APPROVED:


Dean, Business & Hospitality

Date

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SAULT STE. MARIE
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MIXOLOGY

HMG100-3

Course Name

Course Number

HOURS: 3 weekly *
* combined with Gallery Practical

TEXT:

- 1) A GUIDE TO BARTENDING PRINCIPLES - C. Morelli
- 2) THE RESPONSIBLE SERVICE OF ALCOHOLIC BEVERAGES
CRFA, 80 Bloor Street W., Toronto, Ontario, E5S 2V1
- 3) RECIPE BOOKLET

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

Videos (4) - Vintage: A History of Wine, by Hugh Johnson

OVERALL 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:

- A) Theory: Module 1-2-3
- B) Practical: Module 1-2-3

A) OBJECTIVES:

Module One: Upon completion of this module, the student will identify:

- types and restrictions of licences available in Ontario
- service guidelines established in the Liquor Licencing Act of Ont.
- liability of licence and his agent under the L.L.A.O.
- suggestions recommended by Canadian Restaurant Association and Addiction Research Foundation in order to serve alcohol responsibly.

Module Two; Upon completion of the module, the student will know:

- various classes of alcoholic beverages
- difference between fermented and distilled products
- define the meaning of "proof"
- various methods of producing liquers
- various liquers, their taste and origin

Module Three; This module concentrates on beers and the student should be able to:

- discuss the nature and history of beer
- identify the ingredients of various beers
- identify and discuss the various problems of dispensing draught beer
- identify various glassware for beers and ales; the proper care and handling of beer and the glassware

B) Module I: This module gives an overview of pre-opening duties as it relates to bar set up.

Objectives: Upon completion of this module, the student will be able to:

- differentiate between Premium and Bar Stock
- know various glasses used for various drinks
- know the bar tools and their use
- take opening and closing inventory - Par stock
- set up bar for service

Module II; This module deals with the production of drinks as well as proper control of service

Objectives; Upon completion of this module, the student will be able to:

- prepare highballs
- mix various cocktails in the stir/build and shake method with proper garnishes

Module III; This module discusses wine service.

Objectives; Upon completion of this module, the student will be able to:

- select proper glassware
- perform proper service as it relates to bottle and house wine
- select wine as to food selection
- properly store wine as it relates to temperature

ATTENDANCE:

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

EVALUATION:

- 30% Oral Quizzes (can be expected in any lab)
- 40% Periodic tests on mixology drinks; distillation, manufacturing and fermentation of various alcoholic beverages will be given over the semester. Knowledge of L.L.A.O. will also be tested.
- 30% Practical knowledge as demonstrated in the labs and gallery assignments. Bar standards and special assignments as indicated in the Manual and by the Gallery instructor.

PASS - 60% DRESS CODE IS IN EFFECT

The skills acquired in Mixology labs are necessary for Gallery labs.

3 labs missed in one semester will automatically result in an "R" grade.

GRADING SYSTEM;

A+	90-100%
A	80- 89%
B	70- 79%
C	60- 69%
R	Repeat - under 59%

AVAILABILITY

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

Instructor's Office - Room L140, Extension 437