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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: TWO  
Date: JANUARY 1995  
Previous Outline Dated: SEPTEMBER, 1993  
Author: KIM SIEBERTZ

New:

Revision:

X

APPROVED:

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Dean, Business & Hospitality

\_\_\_\_\_  
Date

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, M5S 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 COVEREDt**

A) Theory: Module 1-2-3

B) Practical: Module 1-2

**A) OBJECTIVES:**

**Module One:** - Deals with the Liquor Licence Act of Ontario

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;** - Deals with the production of distilled products

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

Upon completion of this module, the student will 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:

- properly stock bar of beverages, garnishes, and any supplies
- differentiate between Premium and Bar Stock
- know various glasses used for various drinks, wine and beer
- know the bar tools and their use
- take opening and closing inventory
- understand the term "Par Stock" and how it relates to inventory
- set up bar for service (Par)

**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 various types of garnishes
- prepare highballs
- produce cocktails by stir, build, or shake method
- choose proper glass and garnish for each
- apply proper controls as it relates to the ordering system as well as free-over or under pouring
- apply proper controls as it relates to quality of barstock vs premium

**ATTENDANCE!**

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

**EVALUATION:**

- 50% Knowledge of the Liquor Licence Act of Ontario will be tested- Periodic tests on distillation,, manufacturing and fermentation of various alcoholic beverages will be given over the semester.
- 50% Oral quizzes on cocktails can be expected in any lab. Practical knowledge as demonstrated Ln the labs and Gallery. Bar standards as indicated in the Manuail ^and by the Gallery instructor. Periodic tets on cockta-ls will be given.

**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 SYSTEMS**

- 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 iree to request extra time if you need help In a project or clarification of any class work.

**Instructor's Office - Room Ll-i0, Extension 437**

THE ABOVE BELONGS TO CHRISZ - BUSINESS DEPARTMENT