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Course\_ Outline

MIXOLOGY

HMG 105-2

revised. September/ 1979

*Revised  
July 1980*

MIXOLOGY  
HMG 105-2

TEXT: LCBO Guide to Wine & Spirits

REFERENCE: Any good book on mixing cocktails such as Cocktail & Wine Digest  
The "Barmen's Bible by Oscar Haimo  
The reference library on wine

OBJECTIVE: 1) to equip the student to be totally competent in bartending  
2) to develop a knowledge of wines and their proper method of service  
3) to introduce the student to the needs of controls.

METHOD: The course will consist of lecture and demonstration. There will be ample opportunity for the student to perform bartending and wine service both in a laboratory and in real dining room operation

EVALUATION:

|                       |      |
|-----------------------|------|
| Assignments           | 20 % |
| Term tests            | 50%  |
| Practical performance | 30 % |

100

Pass mark 60

Because of the nature of the course students must complete all practical assignments satisfactorily. Late assignments will not be accepted except with prior permission.

Students with more than one test incompleteness will have to attend the make-up period.