

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

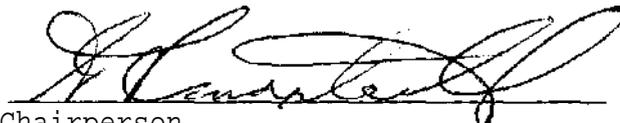
COURSE OUTLINE

Course Title: MIXOLOGY
Code No.: HMG 100-3
Program: HOTEL & RESTAURANT MANAGEMENT I
Semester:
Date: SEPTEMBER 1983
Author: KEITH MAIDENS, MCHI

New:

Revision:

APPROVED:


Chairperson

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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

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

Passing:

ILITY:

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.

ROOM E268

EXT. 332