

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 1988
Author: KEITH MAIDENS, KIM SIEBERTZ

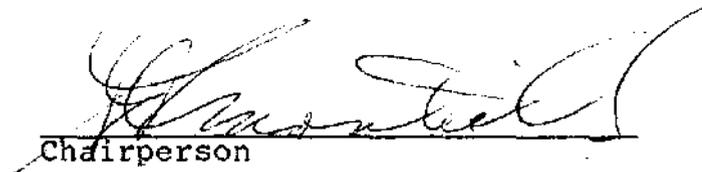
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New:

Revision:

X

APPROVED:


Chairperson

S\T-^-23
Date

HOTEL S 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 2VI

REFERENCE:

World Atlas of Wines - H. Johnson REF "TPCH? -illok^Tt
Wines of the World - A. L. Simon TP 5^% •\$&#
o The Barman's Bible - O. Haimo
o 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 1
- 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:

50% 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.

50% 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.

Any practical lab missed will result in suspension from Gallery functions until knowledge of activities has been satisfactorily proven to the instructor.

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

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 B114
Instructor's Telephone - 759-6774, Extension 583**