

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

COURSE OUTLINE

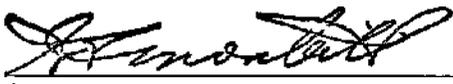
Course Outline: MIXOLOGY  
Code No.: HMG 100-3  
Program: HOTEL & RESTAURANT MANAGEMENT  
Semester: ONE  
Date: SEPTEMBER 1989  
Author: KEITH MAIDENS, KIM SIEBERTZ

New:

Revision:

X

APPROVED:

  
Chairperson

  
Date

**II**

MIXOLOGY  
Course Name

HMG100-3  
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

**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 Twos 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 Threes 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 be
- identify various glassware for beers and ales; the proper care and handling of beer and the glassware

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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:**

- 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.

**PASS - 60%**

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**