

SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY
SAULT STE. MARIE, ON

COURSE OUTLINE

COURSE TITLE: MIXOLOGY

CODE NO.: HMG100

SEMESTER: ONE

PROGRAM: HOTEL & RESTAURANT MANAGEMENT

AUTHOR: DERON B. TETT, B.A.H., B Ed.

DATE: September 1996

PREVIOUS OUTLINE DATED: September 1995

APPROVED: _____, *^<k_r, —^_____ 9& " ^ ^ " ^
JOE FgathTERrDEAN*, SCHOOL OF DATE
BUSINESS AND HOSPITALITY

TOTAL CREDITS 3

PREREQUISITE(S): None _____

LENGTH OF COURSE: 17 weeks _____ TOTAL CREDIT HOURS: 34

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I. COURSE DESCRIPTION:

This course will provide the student with the skills and techniques needed to prepare and serve alcoholic beverages in a public environment under the guidelines of the Liquor Control Board of Ontario. It will also provide the student with skills and techniques as they relate to responsible alcohol service through "Smart Service", a course developed by the Ontario Hospitality Industry.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

(Generic Skills Learning Outcomes placement on the course outline will be determined and communicated at a later date.)

Upon successful completion of this course the student will demonstrate the ability to:

A. Learning Outcomes:

1. Understand and apply the regulations for Smart Serve.
2. Know liquor licences and endorsements.
3. Identify distilled products, ingredients and production procedures.
4. Identify fermented products, ingredients and production process.
5. Prepare and serve cocktails.
6. Open and close bar.

B. Learning Outcomes and elements of the Performance:

Upon successful completion of this course, the student will demonstrate the ability to:

1. Understand and apply the regulations for Smart Serve.

Potential elements of the performance:

- understand facts about alcohol
- understand how alcohol affects the body
- recognize signs of intoxication
- know the legal rights and responsibilities
- know the civil liability
- know the types of licences
- write house policies
- create a safe and enjoyable atmosphere
- practise prevention and intervention techniques
- assess risks for owners and managers

This learning outcome will constitute 25% of the course grade. The certification test (50 questions) will be graded by the Smart Serve panel and a wallet size certificate issued to the successful student.

2. Know liquor licences and endorsements.

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Potential elements of the performance:

- supervise a licenced property
- identify the types of licences available under the Liquor Licence Act of Ontario
- identify the endorsement available
- recognize limitations and restrictions for each licence
- recognize liability of the Licence under the **L.L.A.O.**
- adhere to the service guidelines established in the L.L.A.O.

This learning outcome will constitute 25% of the course grade.

3. Identify distilled products, ingredients, and production process.

Potential elements of the performance:

- know the types of spirits which are distilled
- list all ingredients required to produce a given distilled product
- list the steps in the production process (in proper order) of spirits

4. Identify fermented products, ingredients and production process.

Potential elements of the performance:

- know the types of alcoholic beverages which are fermented
- list all ingredients required to produce wine
- list all ingredients required to produce beer
- list the steps in the production of wine (in proper order)
- list the steps in the production of beer (in proper order)
- identify correct storage facilities and techniques
- demonstrate correct opening and serving techniques for wine, champagne, and beer

This learning outcome will constitute 25% of course grade.

5. Prepare and Serve Cocktails.

Potential elements of the performance:

- differentiate between the three preparation methods
- select proper glassware
- select and prepare appropriate garnish
- know all cocktails from the cocktail booklet provided by the college
- provide verbal or written knowledge of all cocktails
- serve cocktails in a professional manner

This learning outcome will constitute 25% of the course grade.

6. Open and Close Bar.

Potential elements of the performance:

- check requisition from previous shift and pick up order

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- receive keys from (instructor) supervisor
- perform opening inventory
- set up bar according to established format
- provide service during hours of operation
- practise responsible pouring and issuing methods and controls
- perform closing inventory
- prepare requisition based on established bar stock
- store and lock up all products
- lock all cabinets - return key to (instructor) supervisor

This learning outcome will be part of Gallery performance grade and evaluation.

III. TOPICS:

(Note: These topics sometimes overlap several areas of skill development and are not necessarily intended to be explored in isolated learning units or in the order below)

- 1) SMART SERVE
- 2) Liquor Licences and endorsements
- 3) Spirits
- 4) Wine and Beer
- 5) Cocktails
- 6) Operating Bar

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

- 1) SMART SERVE workbook and video, Hospitality Industry Training Org. of Ontario
- 2) Liquor Licence Act of Ontario, Queen's Printer
- 3) A Guide to Bartending, Carmine Morelli, Vancouver Community College Press
- 4) Cocktail Recipe Booklet, Sault College

V. EVALUATION PROCESS/GRADING SYSTEM:

- Testing will be done upon completion of each learning outcome.
- Cocktail Quizzes, written, oral or practical may occur weekly.

A+ 90-100%
A 80- 89%
B 70- 79%
C 60- 69%
R Repeat - under 59%

VI. SPECIAL NOTES:

Special Needs

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, learning disabilities), you are encouraged to discuss required accommodations with the instructor and/or contact the Special Needs Office, Room

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E1204, Ext. 493, 717, 491 so that support services can be arranged for you.

- Plagiarism

Students should refer to the definition of "academic dishonesty" in the "Statement of Student Rights & Responsibilities."

Students who engage in "academic dishonesty" will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course, as may be decided by the professor.

In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

Retention of Course Outlines

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other post-secondary institutions.

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Disclaimer for Meeting the Needs of the Learners.

Substitute Course Information is available at the Registrar's Office.

VII. PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advanced credit in the course should consult the instructor. Credit for prior learning will be given upon successful completion of the following:

The instructor reserves the right to modify the course as deemed necessary.