

**Northwest Arkansas Community College**  
(Food Studies Division)

**Discipline Code**

FDST

**Course Number**

1503

**Course Title**

Beverage Management

**Catalog Description**

This course is designed to provide students with the practical knowledge needed to manage a profitable bar or beverage operation. Course work will involve looking at and planning for business profitability while keeping safety and legal issues in mind. Topics including identification and usage, purchasing, responsible alcohol service and food, beverage and alcohol pairings will be discussed.

**Prerequisites**

None

**Credit Hours**

3 credit hours

**Contact hours**

45 lecture hours

**Load hours**

3 load hours

**Semesters Offered**

Fall, Spring

**ACTS Equivalent**

None

**Grade Mode**

A-F

**Learning Outcomes**

Students completing this course will:

- Identify the main production processes, types, categories and equipment involved in the production, storage and safe service of spirits
- Describe the wine production process, wine varietals, storage, safe service and food / wine pairing principles

- Identify Dram laws and legal responsibilities
- Describe the history, preparation and service of coffee, tea and beer

## **General Education Outcomes Supported**

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

## **Standard Practices**

### **Topics list**

- Spirits-production and tasting
- Wine production and tasting
- Dram Laws
- Beer Production and Tasting
- Coffee Production, Tasting and Barista training
- Tea-styles, brewing, and service

### **Learning activities**

- Lectures
- Tastings
- Assigned Readings
- Field Trips
- Beverage lab activities

### **Assessments**

- Quizzes/exams
- Assignment, projects or presentations
- Review of student uniform, attitudes, behavior

### **Grading Guidelines**

Grading Scale/Course Evaluation Methods – A=90-100, B=80-89, C=70-79.9, D=60-69.9, F=0-59.9

## **Revised**

April 20, 2022