

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

1533

Course Title

Spirits

Catalog Description

Students examine specialty spirits and ingredients used in cocktail mixology. Students will understand flavor profiles of common herbs and spices and fresh ingredients and their application in traditional cocktails and potential for use in new drink recipes. Students will create sodas, syrups, shrubs, and bitters for use in cocktails. Students will utilize products grown in the school garden and by local farmers. Students will create an original cocktail that is cost effective and easily reproducible in a restaurant setting.

Prerequisites

None

Co-Requisites

None

Credit Hours

3 credit hours

Contact hours

45 lecture contact hours

Load hours

3 load hours

Semesters Offered

On Demand

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Describe classic cocktails and their derivatives
- Explain why specific glassware is used
- Summarize the theory behind shaking, stirring, throwing, aeration
- Use appropriate measurements and equipment to prepare cocktails
- ~~Understand and~~ Describe flavor profiling, ingredients and apply their practical uses

General Education Outcomes Supported

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

Standard Practices

Learning activities

- Lecture
- Tastings
- Readings
- Discussions

Assessments

- Competency Based Learning Activities
- Practical mid-term and final exams
- Written final exam
- Presentations or Projects

Last Revision Date: Spring 2022