

Course Abstract

If you need accommodations due to a disability, contact Disability Services in Edison Hall Room 100, 732.906.2546.

To foster a productive learning environment, the College requires that all students adhere to the Code of Student Conduct which is published in the college catalog and website.

Course ID and Name: HCD 216 – Beverage Management

Department:

Chairperson or Course Coordinator: Dr. Mary-Pat Maciolek

Office Location: College Center 185

E-mail Address: mmaciolek@middlesexcc.edu

Telephone: 732-906-2538

Prerequisites: none

Co-requisites: none

Course Description: An introduction to planning, equipping, staffing, operating, and marketing, regulations and terms of the trade as they relate to purchasing, control, merchandising and bar management. The identification, use and service of wines and other alcoholic beverages. Industry certification.

General Education Status:

Credits: 3.0

Lecture Hours: 2.0

Lab Hours: 2.0

Learning Outcomes:

Upon successful completion of the course, students will be able to

1. apply sound operational, marketing and design principles to a facility serving alcoholic beverages.
2. acquire a working knowledge of wine, beers & ale and distilled spirits – how they are made, purchased, stored, served and controlled.
3. comply with laws and regulations governing beverage operations on a local, state and federal level including techniques of server intervention in monitoring alcohol consumption.

Course Content Areas:

Study of alcoholic and other beverages, bar operation and alcohol regulations.