

**ODESSA COLLEGE  
OCCUPATIONAL AND TECHNICAL STUDIES DIVISION  
CULINARY ARTS DEPARTMENT**

**201 West University  
Odessa, Texas 79764**

**COURSE SYLLABUS**

**COURSE NUMBER** : RSTO 1201

**COURSE TITLE** : Beverage Management

**CREDIT HOURS** : 2  
[Lecture hours: 32, Laboratory hours: 0]

**PREREQUISITES** : NONE

**COREQUISITES** : NONE

**CATALOG DESCRIPTION** :  
A study of beverage service in the hospitality industry including spirits, wines, beers and non-alcoholic beverages. Topics include purchasing, resource control, legislation, marketing, physical plant requirements, staffing, service and the selection of wines to enhance foods. (SCANS 1, 2, 3, 5, 7, 9, 11) Prerequisite: NONE.

**TEXTBOOK:** **The Bar and Beverage Book, 5th Edition**  
Costas Katsigris (El Centro College), Chris Thomas

**LEARNING OUTCOMES:**

At the conclusion of this course the student will be able to:

1. Identify and correctly describe the principles associated with beverage service.
2. Identify the controls utilized for accountability functions in beverage service.
3. Describe and explain the purchasing functions in beverage service.
4. Describe the accountability functions with dispensing alcoholic beverages.
5. Summarize the importance of liquor laws and regulations as they pertain to the dispensing of alcoholic beverages.
6. Organize a bar for the dispensing of mixed beverages.
7. Demonstrate the procedural steps in the construction of mixed beverages with specific time limits.

**COURSE REQUIREMENTS:**

See Instructor Information Sheet for specific course requirements.

**METHOD OF EVALUATION:**

See Instructor Information Sheet for specific course requirements.

**ATTENDANCE POLICY:**

Your attendance is the greatest predictor of your success. **Student attendance at EVERY class is expected.** You should expect that each absence will adversely affect your course grade. Please see the instructor regarding anticipated absences or conflicts due to college sponsored activities.

**ACADEMIC ETHICS:**

You will be provided with a weekly reading schedule and it is your responsibility to read assigned chapters prior to the next class meeting. Quizzes and examinations will be based on reading assignments, class lectures and discussions.

**STUDENT ASSISTANCE:**

The following resources are available to assist you in successful completion of this course:

- A. **Tutoring Center Services** – call 335-6878 or stop by LRC 301
  - 1. Peer Tutoring Available

**SPECIAL NEEDS:**

Odessa College complies with Section 504 of the Vocational Rehabilitation Act of 1973, and the Americans with Disabilities Act of 1990. If you have any special needs or issues pertaining to your access to and participation in this or any other class at Odessa College, please contact your instructor to discuss your concerns. You may also call the Office of Disability Services at 432-335-6861 to request assistance and accommodations.

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CULINARY ARTS**

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**INSTRUCTOR** : **Paul Porras**  
**Office Phone** : **335-6320**  
**Laboratory Phone** : **335-6324**  
**E-Mail** : **pporras@odessa.edu**

**COURSE NUMBER** : **RSTO 1201**

**COURSE TITLE** : **Beverage Management**

**ALL STUDENTS ARE EXPECTED TO:**

1. Take all of the course quizzes and the comprehensive examination.
2. Complete course reading assignments.
3. Attend all class sessions.

**METHOD OF EVALUATION**

**GRADING CRITERIA:**

- |                              |     |
|------------------------------|-----|
| 1. Comprehensive Examination | 40% |
| 2. Attendance                | 20% |
| 3. Homework                  | 20% |
| 4. Class Participation       | 20% |

**COURSE REQUIREMENT DEADLINES:**

Credit will be given for ONLY those quizzes and the comprehensive examination completed on assigned days, unless you make **prior** arrangement with the instructor.

**ATTENDANCE POLICY:**

See policy in the **COURSE SYLLABUS**

Note: Students who leave class early will not receive full credit for WORK ETHICS for that class period.

**ACADEMIC ETHICS:**

See policy in the **COURSE SYLLABUS**

**IMPORTANT NOTE TO STUDENTS:**

It is the policy of this instructor to help you complete this course. If you believe that you cannot complete this class due to medical, family, financial, social, job related or other problems or conflicts, you should see your instructor to discuss your options **PRIOR TO THE FINAL DROP DATE.**

**COURSE OUTLINE**

**WEEK 1:** Chapter 1: The Beverage Industry, Yesterday and Today

Chapter 2: Responsible Alcohol Service

Chapter 3: Creating and Maintaining a Bar Business

**WEEK 2:** Chapter 4: Bar Equipment

Chapter 5: The Beverages: Spirits

Chapter 6: Wine Appreciation

**WEEK 3:** Chapter 7: Wine Sales and Service

Chapter 8: Beer

Chapter 9: Sanitation and Bar Setup

Chapter 10: Mixology, Part One

**WEEK 4** Chapter 11: Mixology, Part Two

Chapter 12: Employee Management

Chapter 13: Purchasing, Receiving, Storage, and Inventory

**WEEK 5:** Chapter 14: Planning For Profit

Chapter 15: Managing Your Bar Business

Chapter 16: Regulations

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**WEEK 6:** Comprehensive Examination – written