



CUL 123: Wine and Bar Management

This course explores the world of wine and alcoholic beverages and its relationship with the fine dining experience. Topics include winemaking, beer brewing, and alcohol distillation. Students learn the proper procedures for a bar setup and the art of drink preparation and service. This course includes the "Training for Intervention Procedures by Servers of Alcohol" (TIPS), centered around a nationally recognized course, culminating in a standardized exam and certificate. Two lecture hours per week. Instructional Support Fee applies.

Course Student Learning Outcomes

1. Explain the role of wine and alcoholic beverages in the fine dining experience
2. Describe the process of winemaking, beer brewing, and alcohol distillation
3. Demonstrate the ability to set up a bar, prepare and serve mixed drinks
4. Pass the TIPS (Training for Intervention Procedures for Servers of Alcohol) exam

Credits: 2

Program: Culinary Arts