

# Spokane Community College

## COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

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**Course Title: Beverage Management**

**Prefix and Course Number: CUL 257**

**Version Date: 1/3/22**

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### Course Learning Outcomes

By the end of this course, a student should be able to:

- Identify and describe a variety of alcoholic and non-alcoholic beverages, including how they relate to restaurant operations
- Pass ServSafe & Washington State MAST permit process
- Identify and describe inventory procedures and theft control measures
- Identify and describe the ingredients, production process of beer, wine and distilled spirits
- Create food and beverage pairings
- Demonstrate knowledge of alcoholic and non-alcoholic beverage tools and equipment and service techniques

### Course Outline:

- I. Introduction to non-alcoholic beverages in restaurant operations
  - a. History
  - b. Practical applications
  - c. Economic implications
- II. Introduction to alcoholic beverages in restaurant operations
  - a. History
  - b. Practical applications
  - c. Economic implications
- III. Safe service of alcoholic beverages
  - a. ServSafe Alcohol online course
  - b. Successful completion of test – SSA & MAST permit
- IV. Wine
  - a. Introduction and basic knowledge (fermentation, grape anatomy, etc.)
  - b. New vs Old World grape varieties & labels (including fortified wine)
  - c. Production and bottling
  - d. Wine service in restaurants – including glassware & equipment
- V. Beer
  - a. Introduction and basic knowledge (ingredients, fermentation, aging, etc.)
  - b. Equipment and service of beer
- VI. Distilled Spirits
  - a. Introduction and basic knowledge
  - b. Types & Varieties of distilled spirits (rum, gin, vodka, scotch, etc.)
  - c. Equipment and glassware
- VII. Food & Beverage Pairing

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- a. Alcoholic beverages and food pairing
  - b. Non-alcoholic beverages and food pairing
- VIII. Mixology
- a. Basics of mixology, terminology, etc.
  - b. Tools, equipment & glassware
  - c. Basic mixed drinks & garnishes
  - d. Blended drinks & garnishes