

Spokane Community College

COURSE LEARNING OUTCOMES (CLO) AND OUTLINE

Course Title: Beverage Management

Prefix and Course Number: CUL 257

Version Date: 1/6/2025

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
- 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