

BEVERAGE MANAGEMENT

BEV 101 - Foundations in Beer

Credit Hours: 1, Contact Hours: 1

Division: Business

This course provides students with a comprehensive introduction to the world of beer. It also explores emerging trends in the modern beverage landscape. Students will develop a solid foundation of knowledge and understanding of beer and its significance within the beverage industry. An opportunity to receive certification in responsible alcohol service training is included. Group 2 course. Communications - Direct.

Required Prerequisite(s): CUL 110

Corequisites: BEV 102

BEV 102 - Foundations in Beer Lab

Credit Hours: 1, Contact Hours: 2

Division: Business

In this course, students will explore beer. Through tastings and sensory evaluations, students will develop an understanding of each beverage's unique brewing and fermenting techniques. The course includes site visits to local breweries offering real-world context and experience. Group 2 course. Critical Thinking - Direct.

Required Prerequisite(s): CUL 110

Corequisites: BEV 101

BEV 110 - Foundations of Wine

Credit Hours: 1, Contact Hours: 2

Division: Business

This course explores the fascinating world of wine. Students will examine the primary varieties and styles of wine, learn best practices for storing and serving, and the art of food and wine pairing. Time will be spent understanding the cultivation of grapes and the regional differences that contribute to their uniqueness. Group 2 course. Communications - Direct.

Corequisites: BEV 111

BEV 111 - Foundations of Wine Lab

Credit Hours: 1, Contact Hours: 2

Division: Business

This hands-on course provides an engaging exploration of the world of wine. Students will learn to identify the main types and styles of wine through guided tastings that engage the senses of sight, smell, and taste. The course also includes site visits to local vineyards, cellars, and tasting rooms, offering real-world context and experience. Along the way, students will develop essential skills to describe wines accurately and create thoughtful food and wine pairings. Group 2 course. Critical Thinking - Direct.

Required Prerequisite(s): CUL 110

Corequisites: BEV 110

BEV 120 - Foundations in Spirits

Credit Hours: 1, Contact Hours: 1

Division: Business

This course builds upon previous Beverage Management knowledge by delving into the world of spirits. Students will learn about different styles and types of spirits, including the processes of fermentation, distillation, and aging, as well as flavorings used in production. The course also covers the practical and conceptual aspects of using spirits in cocktail creation. Group 2 course. Communications - Direct.

Corequisites: BEV 121

BEV 121 - Foundations in Spirits Lab

Credit Hours: 1, Contact Hours: 2

Division: Business

Through tastings and sensory evaluations, students will develop an understanding of each beverage's unique production and fermentation techniques. The course includes site visits to local distilleries offering real-world context and experience. Group 2 course. Critical Thinking - Direct.

Required Prerequisite(s): CUL 110

Corequisites: BEV 120

BEV 130 - Beverage Business Essentials

Credit Hours: 2, Contact Hours: 2

Division: Business

Examine legal and regulatory systems that govern the production, labeling, distribution, marketing, and sale of alcoholic beverages. Explore key issues related to beverage inventory and cost controls, and learn ways to improve efficiencies while running a beverage operation. Group 2 course. Communications - Direct.

BEV 140 - Exploration of Non-Alcoholic Beverages Lab

Credit Hours: 1, Contact Hours: 2

Division: Business

Learn to recommend and craft enticing non-alcoholic beverages and design a dynamic, modern beverage menu that meets the ever-changing demands of today's hospitality landscape. Through required site visits, explore local roasters, Kombucha producers, and tasting bars to gain firsthand experience with NA products. Group 2 course. Critical Thinking - Direct.

Required Prerequisite(s): CUL 110

BEV 141 - Foundations in Cider, Sake, and RTDs

Credit Hours: 1, Contact Hours: 1

Division: Business

This course provides students with a comprehensive introduction to the world of fermented beverages, with a focus on cider, sake, and RTDs (Ready to Drink beverages). It also explores emerging trends in the modern beverage landscape. Students will develop a solid foundation of knowledge and understanding of these distinctive drinks and their significance within the beverage industry. Group 2 course. Communications - Direct.

Corequisites: BEV 142

BEV 142 - Foundations in Cider, Sake and RTDs Lab

Credit Hours: 1, Contact Hours: 2

Division: Business

In this course, students will explore cider, sake, hard seltzers, and ready-to-drink cocktails. Through tastings and sensory evaluations, students will develop an understanding of each beverage's unique brewing and fermenting techniques. The course includes site visits to local cideries and orchards, offering real-world context and experience. Group 2 course. Critical Thinking - Direct.

Required Prerequisite(s): CUL 110

Corequisites: BEV 141

BEV 200 - Global Wine Principles: Advanced Exploration Lab**Credit Hours: 2, Contact Hours: 4**

Division: Business

Building on the Foundations of Wine courses, this advanced course deepens an understanding of the world of wine. Students will explore principal and regionally significant grape varieties, the regions where they are cultivated, and the diverse styles of wine they produce. Through a combination of guided tastings and in-depth theory, you'll examine the key factors that influence wine style and quality while developing the confidence to describe and assess wines with greater precision. The course also includes site visits to local vineyards, cellars, and tasting rooms, offering real-world context and experience. Group 2 course.

Critical Thinking - Direct.

Required Prerequisite(s): BEV 110, BEV 111, CUL 110

BEV 201 - Food and Beverage Operations**Credit Hours: 3, Contact Hours: 3**

Division: Business

This course focuses on the basic principles of management and finance as applied to kitchen and dining room operations. Topics include management techniques, team building, and motivational techniques. Students will also explore accounting, sales, purchasing, and inventory/budgetary systems as they pertain to the food service industry. Group 2 course. Communications - Direct.

Required Prerequisite(s): BEV 130, CUL 110

BEV 210 - Bar Service and Mixology**Credit Hours: 1, Contact Hours: 2**

Division: Business

This course provides advanced practice in bar service and mixology, and exploration of the fundamentals and intricacies of understanding spirits. Students will learn how to set up a bar, use essential tools, craft both classic and modern cocktails, set up a beverage budget, and design a cocktail menu. Group 2 course. Critical Thinking - Direct.

Required Prerequisite(s): BEV 101, BEV 102, BEV 110, BEV 111, BEV 120, BEV 121, BEV 130, BEV 140, BEV 141, BEV 142, CUL 110

BEV 290 - Beverage Management Capstone**Credit Hours: 4, Contact Hours: 4**

Division: Business

In this advanced course, students apply their knowledge of beverage management, including menu planning, inventory control, and bar operations, in a practical, real-world setting. Through a capstone project, research initiative, and externship, students demonstrate their comprehensive understanding of the beverage industry. This culminating experience prepares them for professional roles by integrating theoretical knowledge with hands-on application. Group 2 course.

Required Prerequisite(s): Department Signature Required