

# BEV 140 - EXPLORATION OF NON-ALCOHOLIC BEVERAGES LAB

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- Develop a plan to apply strategies for ongoing growth, trend analysis, and innovation in beverage development.

## Course Description

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.

## Credit Hours

1

## Contact Hours

2

## Lab Hours

2

## Required Prerequisites

CUL 110

## General Education Outcomes supported by this course

Critical Thinking - Direct

## Course Learning Outcomes

### Knowledge:

- Identify modern beverage dynamics in the hospitality industry and the trends towards non-alcoholic beverages.
- Describe and create unique non-alcoholic craft mocktails.

### Application:

- Develop and recommend appealing NA beverage recipes suitable for diverse hospitality settings.
- Design a modern, flexible beverage menu that reflects both creative vision and industry demands.

### Integration:

- Associate NA beverages as an avenue to enhance the restaurant/ business's bottom line.
- Showcase knowledge from site visits with lab and event experiences.

### Human Dimension:

- Collaborate with local NA professionals through immersive site visits.
- Recognize the importance and cultural significance of the traditional service of beverages, like tea service.

### Caring - Civic Learning:

- Develop an appreciation for the craftsmanship, history, and cultural significance of coffee, tea, kombucha, and other NA options.
- Develop a deeper appreciation for craft, innovation, and the impact of thoughtful beverage offerings in the hospitality space.
- Demonstrate a commitment to creating inclusive and responsible beverage experiences.

### Learning How to Learn: