

# BEV 210 - BAR SERVICE AND MIXOLOGY

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## Course Description

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.

## Credit Hours

1

## Contact Hours

2

## Lab Hours

2

## Required Prerequisites

BEV 101, BEV 102, BEV 110, BEV 111, BEV 120, BEV 121, BEV 130, BEV 140, BEV 141, BEV 142, CUL 110

## General Education Outcomes supported by this course

Critical Thinking - Direct

## Course Learning Outcomes

### Knowledge:

- Identify and accurately prepare a range of classic cocktails, including their ingredients, proportions, techniques, and historical context.
- Identify essential bar supplies and equipment and describe key inventory management terms and principles (e.g., par levels, shrinkage, FIFO, reorder points).

### Application:

- Exhibit positive customer service interactions.
- Create a beverage business model that relies on strategic pricing that covers costs, attracts customers, and generates healthy profits.
- Demonstrate the ability to accurately prepare a variety of classic cocktails in a high-volume environment while maintaining efficiency and consistency.

### Integration:

- Analyze the structure of classic cocktails and utilize that understanding to craft original, balanced cocktails, incorporating flavor profiles, seasonal ingredients, and guest preferences.

### Human Dimension:

- Reflect on how their behavior, attitude, and presence affect the guest experience, and develop self-awareness around how they are perceived in professional settings.
- Awareness of their role as custodians of craft traditions, recognizing the importance of preserving heritage while innovating responsibly.
- Develop a respect for the impact culturally sensitive menu choices have on guest satisfaction and community engagement.

### Caring - Civic Learning:

- Develop a strong sense of accountability and ownership over bar operations, taking pride in keeping an efficient, well-stocked, and compliant bar.
- Cultivate a deep respect and appreciation for the cultural and historical significance of craft ideologies and the artisans behind them.

### Learning How to Learn:

- Research emerging cocktail trends, techniques, and ingredients, and experiment thoughtfully to continue innovating their craft beyond the classroom.
- Seek and apply feedback to continually improve their communication, presentation, and service delivery, and adapt to different guest personalities and expectations.