

CUL 232 - BEVERAGE MANAGEMENT

Course Description

This course will provide comprehensive, detailed information about the origins, production and characteristics of liquor, beer, wine and non-alcoholic beverages. Standard practices in the service and mixology of these items will be discussed and the student will be exposed to the importance of professional management and the application of management functions in the areas of staffing, product control, and legal liability. The course will offer the opportunity to discuss how a beverage management program can support local, plant-based and sustainability initiatives. Students will be instructed on the importance of following state and local guidelines in the safe service of alcohol to guests and will learn procedures for intervening when guests appear to be intoxicated. An opportunity to receive certification in responsible alcohol service training is included. Must be 18 years of age or older. MCL 436.1703 Section 703, (10). Group 2 course.

Credit Hours

2

Contact Hours

Required Prerequisites

Departmental signature required.

General Education Outcomes supported by this course

Quantitative Reasoning