

# BEVERAGE MANAGEMENT, CERTIFICATE OF ACHIEVEMENT (LEVEL I)

NMC Code 957

This specialized certificate program is designed for individuals seeking to pursue or advance a career in beverage management or within the broader beverage industry. The curriculum provides a comprehensive exploration of a diverse range of beverage categories, including beer, wine, spirits, cider, seltzer, and non-alcoholic alternatives. Students will engage in both theoretical and applied learning, gaining critical insights into the production, distribution, and service of beverages. Emphasis is placed on strategic and operational practices essential for effective beverage program management and profitability across various sectors, including wineries, distilleries, restaurants, bars, and hospitality venues. Graduates of the program will be equipped with the knowledge and skills necessary to make informed managerial decisions and contribute meaningfully to a dynamic and evolving industry.

In addition, the program integrates with key industry certifications, such as WSET (Wine & Spirit Education Trust) Awards in Wine, Spirits, Sake & Beer; Certified Specialist of Wine (CSW) and Certified Specialist of Spirits (CSS) from the Society of Wine Educators; Certified Beer Server and Cicerone® from the Cicerone Certification Program; Certified Cider Guide and Pommelier™ through the American Cider Association; Certified Tea Specialist via the World Tea Academy; and Barista Certifications through the Specialty Coffee Association (SCA). These credentialing opportunities allow learners to enhance their professional standing with widely recognized and respected industry certifications.

Program Specifications and Requirements:

- 18-21 years are allowed in the certificate program, but must expectorate
- Portable breathalyzer available - <https://www.bactrack.com/>
- Spittoon required
- Items 1-3 will be listed in all course syllabi

Admission to the Beverage Management Certificate program requires placement into MTH 111/11, MTH 120/20, or MTH 131/31 or higher OR completion of MTH 100 with a 2.0 or higher, and requires placement into ENG 111/11 or higher or completion of ENG 99 Intro to College Writing/ ENG 108 Critical Reading Strategies with a 2.0 or higher. ServSafe Sanitation Certification and TIPS are required for program completion and shall be completed in the first semester of the program or in advance of BEV101 and BEV102.

**Program Note:** GLCI Lab Courses require work outside of regular class hours. This program only accepts enrollment in the Fall semesters of each academic year.

## Requirements major requirements

Course	Title	Credits
BEV 101	Foundations in Beer	1
BEV 102	Foundations in Beer Lab	1

BEV 110	Foundations of Wine	1
BEV 111	Foundations of Wine Lab	1
BEV 120	Foundations in Spirits	1
BEV 121	Foundations in Spirits Lab	1
BEV 140	Exploration of Non-Alc Bev Lab	1
BEV 141	FDN in Cider Sake RTDs	1
BEV 142	FDN in Cider Sake and RTDs Lab	1
BEV 200	Global Wine Princ: Adv Explora	2
BEV 201	Food and Beverage Operations	3
BEV 210	Bar Service and Mixology	1
BEV 290	Beverage Management Capstone	4
BEV 130	Beverage Business Essentials	2
CUL 110	Safety and Sanitation <sup>1</sup>	2
<b>Total Credits</b>		<b>23</b>

<sup>1</sup> Completion of GLCI Beverage Management Certificate Level I requires successful completion of ServSafe Food Protection Manager Examination with a minimum score of 70%.

## Course Sequence Guide

Course	Title	Credits
<b>Year 1</b>		
<b>Fall</b>		
BEV 101	Foundations in Beer	1
BEV 102	Foundations in Beer Lab	1
BEV 110	Foundations of Wine	1
BEV 111	Foundations of Wine Lab	1
BEV 130	Beverage Business Essentials	2
CUL 110	Safety and Sanitation <sup>1</sup>	2
<b>Credits</b>		<b>8</b>
<b>Spring</b>		
BEV 120	Foundations in Spirits	1
BEV 121	Foundations in Spirits Lab	1
BEV 200	Global Wine Principles: Advanced Exploration Lab	2
BEV 140	Exploration of Non-Alcoholic Beverages Lab	1
BEV 201	Food and Beverage Operations	3
BEV 210	Bar Service and Mixology	1
BEV 141	Foundations in Cider, Sake, and RTDs	1
BEV 142	Foundations in Cider, Sake and RTDs Lab	1
<b>Credits</b>		<b>11</b>
<b>Summer</b>		
BEV 290	Beverage Management Capstone	4
<b>Credits</b>		<b>4</b>
<b>Total Credits</b>		<b>23</b>

<sup>1</sup> Completion of GLCI Culinary Arts Maritime Certificate Level II requires successful completion of ServSafe Food Protection Manager Examination with a minimum score of 70%.