

BEVERAGE MANAGEMENT, CERTIFICATE OF ACHIEVEMENT (LEVEL I)

Course Sequence Guide

| Course | Title | Credits |
|----------------------|--|-----------|
| Year 1 | | |
| Fall | | |
| 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 ¹ | 2 |
| Credits | | 8 |
| Spring | | |
| 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 |
| Credits | | 11 |
| Summer | | |
| BEV 290 | Beverage Management Capstone | 4 |
| Credits | | 4 |
| Total Credits | | 23 |

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