



Wayne County Community College District

COURSE SYLLABUS

FSM 222 Bar and Beverage Management

CREDIT HOURS: 2.00

CONTACT HOURS: 30.00

COURSE DESCRIPTION: This is a continuum course that presents an overview of the foodservice menus and nutrition and begins the core knowledge and skills required for further study in this area. This course discusses the understanding bar and beverage management. Discussions continue with an overview of the various segments of the service and management of alcohol services, and its various styles of product and legal issues in the foodservice industry. Topics include the functional components of foodservice systems and management, day of care, reasonable care and legal issues.

PREREQUISITES: FSM 120, FSM 125, FSM 132, FSM 142

EXPECTED COMPETENCIES:

Upon completion of this course, the student will be familiar with:

- Understand alcoholic beverages
- Understand professional service of alcohol beverage
- Understand beer, wine and spirits
- Understand bar management
- Understand purchasing, receiving, storing and issuing alcoholic beverages
- Understand controlling costs
- Understand marketing beverages responsibly
- Understand the legal aspects of alcoholic services

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E