

Tompkins Cortland Community College

Master Course Syllabus

Course Discipline and Number: WINE 110

Year: 2024-2025

Course Title: Bartending & Mixology

Credit Hours: 3

I. Course Description: This course will introduce students to the essentials of working within a bar and beverage service environment. Beginning with an introduction to the world of beverages, from the first distillates to modernist mixology, the history of spirits and their uses will be explored. Students will become familiar with base spirits, liqueurs, aromatized beverages, brews, wine pours, and other mixers. Through readings and hands-on, in-class, labs students will examine and practice the composition of classic cocktails as well as explore the new trends in culinary cocktails, beverage offerings, and pairings. Students will also apply learned principles using the proper standard complement of bar tools. The business of bar operations will be incorporated, including controls, costs, sales, safety, and hospitality. Some exposure to a point of sale system and its use will be introduced. Upon successful completion, students will have learned the basic skills necessary for an entry-level bartending position. Minimum age of 18. Course fee required. Prerequisites: None. 3 Cr. (2 Lec., 3 Lab.) Fall, spring, and summer semesters.

II. Additional Course Information:

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| 1. This course is of value to students pursuing the Hotel & Restaurant Management, Culinary Arts, and Wine Marketing programs, as well as anyone who works in the hospitality industry. |
| 2. WINE 110 will be scheduled to accommodate working students with evening, full day, and summer sections. |
| 3. This course consists of at least 100 minutes of lecture and 150 minutes of laboratory work each week for the fifteen-week semester. |
| 4. A course fee of approximately \$560 is charged, in addition to tuition and fees, for beverages and supplies. |

III. Student Learning Outcomes

Upon successful completion of this course, students will be able to:

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| 1. Describe the essentials of bar operation, including controls |
| 2. Mix various cocktails, testing for qualities related to standards and flavor profiles |
| 3. Use proper utensils and barware for preparation and service of beverages |
| 4. Explain the principles of successful selling and service in a hospitality setting |

IV. Tompkins Cortland General Education Goals & SUNY Competencies

☒ Critical thinking

Mixology is a science. Students will blend and match flavor profiles and experiment with chemical reactions. Through trial and error, scientific methods, along with standards set by classical recipes, students will use sensory evaluation and trial & error to create distinct personal creations and their own recipes and blends.

☒ Social/Global Awareness

The restaurant industry and its guest service is at the heart of social and global connection.

Students enrolled in this course will learn and practice the art of quality social engagement and service.

☒ Information Management

Students will interpret recipes, explore flavors, and use this information to interpret their own creations. Further, they will examine cost of product, calculate sales potential, and use technology for data evaluation.

☐ This course does not address any of the above Goals/Competencies.

V. Essential Topics/Themes

1. Essentials of bar operations - bar set up, tools, glassware, controls, kegs and soda systems, point of sales technology
2. History of Bartending and fermented/distilled beverages
3. Garnishes, fruits, and bitters
4. Safe alcohol service
5. Essentials of selling, upselling, and quality guest service
6. Cocktail recipes and other beverage recipes and mixtures
7. Wine and beer presentation, pouring, and serving
8. Sensory evaluation and menu pairing

VI. Methods of Assessment/Evaluation

Method	% Course Grade
1. Practical mixology skills assessment	30%
2. Student lab performance/participation	15%
3. Quizzes and Homework	30%
4. Final practical service and mixology assessment	25%

VII. Texts - REQUIRED

1. <i>Meehan's Bartender Manual</i> . Meehan, Jim. 2017. Ten Speed Press. ISBN-13: 978-1607748625
2. Other materials to be provided throughout the course.

RECOMMENDED

1. <i>Liquid Intelligence: The Art and Science of the Perfect Cocktail</i> . Arnold, Dave. 1 st ed., 2014. W. W. Norton & Company. ISBN-13: 978-0393089035

Editions listed are current as of date of syllabus. More recent editions may be used.

VIII. Bibliography of Supplemental Materials

1. <i>Bartenders Black Book</i> . Cunningham, Steve Kittredge. 10 th ed. 2011. Board and Bench Publishing. ISBN-13: 978-1935879992
2. United States Bartenders Guild (National Association of Professional Bartenders)
3. <i>The PDT Cocktail Book: The Complete Bartender's Guide from the Celebrated Speakeasy</i> . Meehan, Jim and Chris Gall. 53,771 st ed., 2011. Sterling Epicure. ISBN-13: 978-1402779237

4. *Death & Co: Modern Classic Cocktails*. Kaplan, David and Nick Fauchald. 2014. Ten Speed Press. ISBN-13: 978-1607745259
5. Barsmarts Certification Program. <https://barsmarts.com/home.html>

Editions listed are current as of date of syllabus. More recent editions may be used.

IX. Other Learning Resources

Audiovisual – None specified

Electronic – Alcoholprofessor.com
Liquor.com
Tuxedono2.com

Other – None specified

Attendance Policy: To maintain good grades, regular attendance in class is necessary. Absence from class is considered a serious matter and absence never excuses a student from class work. It is the responsibility of all instructors to distribute reasonable attendance policies in writing during the first week of class. Students are required to comply with the attendance policy set by each of their instructors. Students are not penalized if they are unable to attend classes or participate in exams on particular days because of religious beliefs, in accordance with Chapter 161, Section 224-a of the Education Law of the State of New York. Students who plan to be absent from classroom activity for religious reasons should discuss the absence in advance with their instructors. See college catalog for more information.

Services for Students with Disabilities: It is the College's policy to provide, on an individual basis, appropriate academic adjustments for students with disabilities, which may affect their ability to fully participate in program or course activities or to meet course requirements. Students with disabilities should contact the Coordinator of Access and Equity Services, to discuss their particular need for accommodations. All course materials are available in alternate formats upon request.

Academic Integrity: Every student at Tompkins Cortland Community College is expected to act in an academically honest fashion in all aspects of his or her academic work: in writing papers and reports, in taking examinations, in performing laboratory experiments and reporting the results, in clinical and cooperative learning experiences, and in attending to paperwork such as registration forms. Any written work submitted by a student must be his or her own. If the student uses the words or ideas of someone else, he or she must cite the source by such means as a footnote. Our guiding principle is that any honest evaluation of a student's performance must be based on that student's work. Any action taken by a student that would result in misrepresentation of someone else's work or actions as the student's own — such as cheating on a test, submitting for credit a paper written by another person, or forging an advisor's signature — is intellectually dishonest and deserving of censure. Several degree programs offer student learning opportunities (such as internships, field work, and clinical experiences) outside the standard classroom setting. As part of the learning process, students must understand and engage in conduct that adheres to principles guiding employment within the professional workplace. These behaviors include, but are not limited to, academic integrity, accountability, reliability, respect, use of appropriate language and dress, civility, professional ethics, honesty, and trustworthiness. Disciplinary action may be initiated for inappropriate conduct occurring while participating in any course-related project or event.