

Global Learning Semesters

Course Syllabus

Course: HOSP-210 Bar Management

Department: Hospitality and Tourism

Host Institution: University of Nicosia, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
HOSP-210	Bar Management	3
Semester Offered	Contact Hours	Prerequisites
Fall	42	HOSP - 110
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

This course is designed to familiarize students with the Bar and Beverage related aspects of the Hospitality Industry. Major aspects of the Bar and Beverage operations are analysed such as planning, layout and design of the Bar, the Art of Mixology, major beverage families, wines, and marketing and selling techniques

Instructor

Dr. Anastasios Zopiatis

Course Aims and Objectives

To familiarize students with beverage operations in the hospitality industry.

Teaching Methods

The course is delivered through lectures, field trips and guest speakers.

Course Teaching Hours

42 hours (lectures). The course is delivered during the Fall semester over a 14 week period (3 hours / week).

Evaluation and Grading

Class Participation: 10%
Report: 20%
Mid-term: 30%
Final Exam: 40%

Readings and Resources

Required Textbooks

- Kotschevar, L and Tanke, M., Managing Bar and Beverage Operations, Michigan: The Educational Institute of the American Hotel and Lodging Association.
- Bostons, M. R. Official Bartender's and Party Guide. United States: Warner Books Inc.
- Stevenson, T. 101 Essential Tips of Wines. Dorling Kindersley. ISBN: 0-7513-0422-0

Recommended Reading

- Katsigris, C. and Porter, M. The Bar and Beverage Book, New York: John Wiley & Sons.