

Course Title	Oenology, Bar & Drinks				
Course Code	ICUL-212E				
Course Type	Compulsory				
Level	1 st Cycle				
Year / Semester	Second/Fall				
Teacher's Name					
ECTS	6	Lectures / week	3	Laboratories / week	0
Course Purpose and Objectives	<p>The objective of the course is to present the basic functions of the bar, the basic knowledge of the harmonious combination of food and drinks. Students will also acquire the necessary knowledge about different types of wines, their categories, the ways of producing them (e.g. champagne), storage and serving temperatures, as well as, knowledge on the production of beer and other spirits.</p>				
Learning Outcomes	<p>After completion of the course students are expected to be able to:</p> <ul style="list-style-type: none"> • Train and familiarize with the bar and its organization as well as with its equipment. • Familiarize and train on the equipment of the bar and staff working on it. • Understand the service, the promotion of the bar sales and its management. • Know any historical references related to wine. • Recognize the types of wines and know their characteristics. • Categorize liqueurs and cognac and know their characteristics • Understand and prepare various drinks and cocktails. • Have knowledge on combining and blending flavors between foods and wines. • Handle drinks' raw materials in relation to their retention procedures. • Understand the different types of beer and their basic characteristics. • Be aware of the drinks' serving temperatures. 				
Prerequisites	None	Required	None		
Course Content	<p><u>The bar and its spatial planning organization</u></p> <ul style="list-style-type: none"> • Historical recollection • Cocktails • The bar • The arrangement of the bar <p><u>The bar's equipment</u></p> <ul style="list-style-type: none"> • Bar equipment and appliances 				

- Refrigerators and coffee machines, ice cubes etc.

The bar's staff

- The bar's staff
- The basic functions of the bar

Serving and sales promotion

- Basic principles of bar serving
- Sales promotion
- Marketing
- The bar list

Non-alcoholic drinks

- Beverages
- Coffee
- Cocoa
- Tea
- Soft drinks
- Various non-alcoholic drinks

Alcoholic drinks

- Aperitifs
- Spirits
- Liquors
- Cocktails

Bar management

- The operation of the bar

Oenology

- Wine in ancient times
- Wine production
- Production of other wines
- Sparkling wines
- Wine aging
- Wine storage
- Symptoms of its diseases and alterations
- Cypriot wines
- The international vineyard

Teaching Methodology	Lectures, examples, amphitheatric demonstrations in modern labs, studies and presentations, videos and transparencies, as well as, in class work.														
Bibliography	<p>Required:</p> <ul style="list-style-type: none"> • <i>“Managing Bar and Beverage Operations”</i>, Campbell, J., Kotschevar, L. and Tanke, M., The Educational Institute of the American Hotel and Motel Association, 2nd ed. <p>Suggested:</p> <ul style="list-style-type: none"> • Zraly <i>Complete wine Course</i> (ISBN 0-8069-7829-9) • Burroughs and Bergamot, <i>Wine Regions of the world</i> • Davis, <i>food Commodities</i> • Gregory, <i>Caterer’s Guide to drinks</i> • Durkan J A., <i>Cousins The Beverage Book</i> (ISBN 039060484) • Nutley J., <i>Cocktails and Bar drinks</i>, (ISBN 034065872) • Durkan A., <i>teach yourself spirits and Liqueurs</i> (ISBN 0340683813) • Johnson-Bell L., <i>Good food Fine wine</i> 														
Assessment	<ul style="list-style-type: none"> • Class Participation • Assignmnets • Quizzes • Final Exam <p>Grading Policy</p> <table border="1" data-bbox="540 1119 1224 1398"> <tr> <td>Final Examinations</td> <td>30 – 50%</td> </tr> <tr> <td>Class Tests</td> <td>15 – 30% each</td> </tr> <tr> <td>Term paper or Projects</td> <td>15 – 30%</td> </tr> <tr> <td>Mid-Term</td> <td>30 – 40%</td> </tr> <tr> <td>Homework</td> <td>0 – 20%</td> </tr> <tr> <td>Quizzes</td> <td>0 – 10%</td> </tr> <tr> <td>Class Attendance & Participation</td> <td>0 – 10%</td> </tr> </table>	Final Examinations	30 – 50%	Class Tests	15 – 30% each	Term paper or Projects	15 – 30%	Mid-Term	30 – 40%	Homework	0 – 20%	Quizzes	0 – 10%	Class Attendance & Participation	0 – 10%
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Language	English														