

Course Syllabus

Course Code	Course Title	ECTS Credits
HSPO-204	Wines, Beers and Spirits	4
Prerequisites	Department	Semester
None	Hospitality	Fall
Type of Course	Field	Language of Instruction
Required	Food and Beverage	English
Level of Course	Lecturer(s)	Year of Study
Diploma	Mr. Nicholas Orphanides	2 nd
Mode of Delivery	Work Placement	Corequisites
Face to Face	1	None

Course Objectives:

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.

Learning Outcomes:

After completion of the course students are expected to be able to:

- Develop sensory evaluation skills to identify and appreciate the unique characteristics of different wines, beers, and spirits, including aroma, flavor, color, and texture.
- Understand the principles of grape and grain selection, fermentation, and aging, and how they influence the flavor and quality of wines, beers, and spirits.
- Apply food and wine pairing principles to create harmonious flavor combinations and enhance the dining experience.
- Know any historical references related to wine.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.

Course Content:

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

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

Learning Activities and Teaching Methods:

PowerPoint Lectures, Examples, Amphitheatric Demonstrations in Modern Labs, Studies and Presentations, Educational Videos, Class Work.

Assessment Methods:

Assignments, Quizzes, Final Exam

Required Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
Wine Sales and Distribution	Wagner, P.	Rowman & Littlefield	2019	9781538117309
The Beverage Manager's Guide to Wines, Beers, and Spirits	Laloganes, J.	Pearson	2019	9780134655307

Recommended Textbooks / Readings:

Title	Author(s)	Publisher	Year	ISBN
The World Atlas of Wine	Robinson, J.	Mitchel Beazley	2019	9781784726188
Mastering Brewing Science: Quality and Production	Barth, R.	Wiley	2019	9781119456056