

Course Title	Oenology, Bar & Drinks				
Course Code	ICUL-212				
Course Type	Required				
Level	1 <sup>st</sup> Cycle				
Year / Semester	Second/Fall				
Teacher's Name	Nicholas Orphanides				
ECTS	6	Lectures / week	13	Laboratories / week	0
Course Purpose and 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	<p>After completion of the course students are expected to be able to:</p> <ul style="list-style-type: none"> <li>• Train and familiarize with the bar and its organization as well as with its equipment.</li> <li>• Familiarize and train on the equipment of the bar and staff working on it.</li> <li>• Understand the service, the promotion of the bar sales and its management.</li> <li>• Know any historical references related to wine.</li> <li>• Recognize the types of wines and know their characteristics.</li> <li>• Categorize liqueurs and cognac and know their characteristics</li> <li>• Understand and prepare various drinks and cocktails.</li> <li>• Have knowledge on combining and blending flavors between foods and wines.</li> <li>• Handle drinks' raw materials in relation to their retention procedures.</li> <li>• Understand the different types of beer and their basic characteristics.</li> <li>• Be aware of the drinks' serving temperatures.</li> </ul>				
Prerequisites	None	Required	Yes		
Course Content	<p><b><u>The bar and its spatial planning organization</u></b></p> <ul style="list-style-type: none"> <li>- Historical recollection</li> <li>- Cocktails</li> <li>- The bar</li> <li>- The arrangement of the bar</li> </ul> <p><b><u>The bar's equipment</u></b></p> <ul style="list-style-type: none"> <li>- Bar equipment and appliances</li> <li>- Refrigerators and coffee machines, ice cubes etc.</li> </ul> <p><b><u>The bar's staff</u></b></p>				

	<ul style="list-style-type: none"> <li>- The bar's staff</li> <li>- The basic functions of the bar</li> </ul> <p><b><u>Serving and sales promotion</u></b></p> <ul style="list-style-type: none"> <li>- Basic principles of bar serving</li> <li>- Sales promotion</li> <li>- Marketing</li> <li>- The bar list</li> </ul> <p><b><u>Non-alcoholic drinks</u></b></p> <ul style="list-style-type: none"> <li>- Beverages</li> <li>- Coffee</li> <li>- Cocoa</li> <li>- Tea</li> <li>- Soft drinks</li> <li>- Various non-alcoholic drinks</li> </ul> <p><b><u>Alcoholic drinks</u></b></p> <ul style="list-style-type: none"> <li>- Aperitifs</li> <li>- Spirits</li> <li>- Liquors</li> <li>- Cocktails</li> </ul> <p><b><u>Bar management</u></b></p> <ul style="list-style-type: none"> <li>- The operation of the bar</li> </ul> <p><b><u>Oenology</u></b></p> <ul style="list-style-type: none"> <li>- Wine in ancient times</li> <li>- Wine production</li> <li>- Production of other wines</li> <li>- Sparkling wines</li> <li>- Wine aging</li> <li>- Wine storage</li> <li>- Symptoms of its diseases and alterations</li> <li>- Cypriot wines</li> <li>- The international vineyard</li> </ul>
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"> <li>• Bar, Ποτά, Οινολογία, Αθανάσιος Μάρας, INTERBOOKS, (τελευταία έκδοση)</li> <li>• Στοιχεία Αμπελουργίας &amp; Οινολογίας, Ζαρμπούτης Β. Γιάννης, Τσιβεριώτου Μαρία, εκδόσεις ΙΩΝ, (τελευταία έκδοση)</li> </ul>

	<ul style="list-style-type: none"> <li>• Ποτογραφία, Πρώτες ύλες και παραγωγή των αλκοολούχων ποτών, Τσακίρης Αργύρης Ν., εκδόσεις Ψύχαλος, (τελευταία έκδοση)</li> </ul> <p>Suggested:</p> <ul style="list-style-type: none"> <li>• Στοιχεία Οινολογίας, η τέχνη του οινοχόου, Μαρία Τζίτζη Πάρις Κυπαρισσίου, Les livres du Tourisme, (τελευταία έκδοση)</li> <li>• Aristidou G. A., <i>Cyprus wine</i>(τελευταία έκδοση)</li> <li>• Zraly <i>Complete wine Course</i> (ISBN 0-8069-7829-9) (τελευταία έκδοση)</li> <li>• Burroughs and Bergamot, <i>Wine Regions of the world</i>(τελευταία έκδοση)</li> <li>• Davis, <i>food Commodities</i>(τελευταία έκδοση)</li> <li>• Gregory, <i>Caterer's Guide to drinks</i>(τελευταία έκδοση)</li> <li>• Durkan J A., <i>Cousins The Beverage Book</i> (ISBN 039060484) (τελευταία έκδοση)</li> <li>• Nutley J., <i>Cocktails and Bar drinks</i>, (ISBN 034065872) (τελευταία έκδοση)</li> <li>• Durkan A., <i>Teach yourself spirits and Liqueurs</i> (ISBN 0340683813) (τελευταία έκδοση)</li> <li>• Johnson-Bell L., <i>Good food Fine wine</i> (τελευταία έκδοση)</li> </ul>
Assessment	Assignments, quizzes and final exam.
Language	Greek