

**Module Title: Beverage and Bar Operations**

**Module Code: B1183**

**Level: BAIHTM – 2<sup>nd</sup> Semester...Lesson Plan**

<b>S. No.</b>	<b>Units</b>	<b>Topics / Activities</b>
1	The Beverage: Introduction	<ul style="list-style-type: none"><li>• Historical Overview</li><li>• Defining Beverage</li><li>• Classification of Beverages</li></ul>
2	Fermented Beverages	<ul style="list-style-type: none"><li>• Wine: Introduction and History</li><li>• Classification of Wine</li><li>• Viticulture and Vinification</li><li>• Factors Affecting Quality of Wine</li><li>• Wine Producing Countries</li><li>• Champagne Production</li><li>• Serving of Wines</li><li>• Beer: Introduction and History</li><li>• Major Ingredients of Beer</li><li>• Brewing Process</li><li>• Types of Beer</li></ul>
3	Distilled and Compound Beverages	<ul style="list-style-type: none"><li>• Process of Distillation</li><li>• Whisky and Types</li><li>• Vodka and Types</li><li>• Gin and Types</li><li>• Tequila and Types</li><li>• Rum and Types</li><li>• Liqueurs and Types</li><li>• Brandy and Types</li><li>• Judging the Quality of Spirits</li></ul>
4	Responsible Alcohol Service	<ul style="list-style-type: none"><li>• Introduction to Responsible Alcohol Service (RSA)</li><li>• Alternative Beverages</li><li>• Blood Alcohol Content (BAC) and Symptoms</li><li>• Checking Identifications</li><li>• Identifying Levels of Intoxication</li></ul>

		<ul style="list-style-type: none"> <li>• Bar Traffic Light System</li> <li>• Refusing Service of Alcohol</li> </ul>
5	Tobacco	<ul style="list-style-type: none"> <li>• Introduction and History of Tobacco</li> <li>• Chemicals in Tobacco</li> <li>• Tobacco Products</li> <li>• Tobacco Farming and Curing</li> <li>• Cigar Production</li> </ul>
6	Fundamentals of Bar	<ul style="list-style-type: none"> <li>• Introduction to Bar and Beverage Business</li> <li>• Interior Design and Environmental Planning</li> <li>• Table Setting and Arrangements</li> <li>• Planning for Traffic Flow</li> <li>• Bar Layout</li> <li>• Bar Equipment, Accessories, and Tools</li> </ul>
7	The Bartender and Mixology	<ul style="list-style-type: none"> <li>• Role of the Bartender</li> <li>• Responsibilities of a Bartender</li> <li>• Art of Mixology</li> <li>• Drink Preparation Methods</li> </ul>
8	Beverage Receiving, Storing, and Issuing Control	<ul style="list-style-type: none"> <li>• Establishing Bar Inventory Process</li> <li>• Requisition Process</li> <li>• Purchasing Process</li> <li>• Receiving Process</li> <li>• Storing Process</li> <li>• Issuing Process</li> <li>• Preventing Pilferage and Fraud</li> </ul>