



**Course Syllabus
SEMESTER
School of Business Hospitality Management and Public Safety**

<i>Course Name:</i>	Beer, Wine, and Spirits
<i>Course & Section Number:</i>	FNH 220-XXX
<i>Meeting Day(s) & Time(s):</i>	
<i>Credits:</i>	3 CH
<i>Contact Hours:</i>	2 Lecture / 3 Lab
<i>Location:</i>	
<i>Instructor's Name:</i>	
<i>Office Hours & Location:</i>	
<i>OCC Phone:</i>	
<i>OCC Email: *</i>	
<i>Additional Contact Information:</i>	

Catalog description: This course provides an introduction to beer, wine, distilled spirits, and food. Students will examine agricultural and gastronomic principles involved in growing and serving alcohol-based beverages and food. Emphasis on menu planning, food preparation and tasting with foods. The course will explore the responsible service of beer, wine, and spirits; pairing food and beverages; sensory analysis and management of beverage operations. Key topics include purchasing, marketing, staffing considerations, training, needs and bar organization.

Prerequisites: None

Co-requisites: None

Course Materials:

1. Harrington, R. (2007) Food and Wine Pairing: A sensory experience. Wiley: Hoboken, NJ. (ISBN:978-0-471-79407-3)
2. Katsigris, K & Thomas, C. (2012). The bar and beverage book. Wiley: Hoboken, NJ

What You Will Learn in the Course

Course Objectives:

Outcome	Where Assessed
1. Describe the process of responsible alcohol service.	Discussed in class: Week 2, Bar and Beverage Book, Ch. 2 Week 5, Bar and Beverage Book, Ch 12 Assessed in Quizzes 1&3, Final Test
2. Explain the procedures associated with effective bar management.	Discussed in class: Week 2, Bar and Beverage Book, Ch 3 & 4 Week 5, Bar and Beverage Book, Ch 12 Assessed in Quizzes 1&3, Final Test
3. Introduce the processes utilized to create beer, wine, and distilled spirits.	Discussed in class: Week 1, Bar and Beverage Book, Ch 1 Week 1, Food & Wine Pairing, Ch, chapter 1-11. Assessed in Quizzes 1 & 2, Final Test
4. Introduce sensory analysis as a mechanism of assessing alcohol base beverages.	Discussed in class: Week 1, Bar and Beverage Book, Ch 1 Week 1, Food and Wine Pairing, Ch 1 Assessed in Labs #1, 2, 4, 6, & 8
5. Explore the relationship between food and beverages.	Discussed in class daily. Assessed in daily lab evaluations, Quizzes 1,2, &3 and Final Test

Student Learning Outcomes:

Outcome	Where Assessed
1. Identify local, state, and federal laws pertaining to the service and purchase of alcoholic beverages.	Discussed in class, Bar and Bev. Book, Ch 2 & 16 Assessed in Quizzes 1 & 2, and Final Test
2. Explain the key elements of beverage management.	Discussed in class, Bar and Bev. Book Ch 3 & 4 Assessed Quiz 2 and Final Test
3. Explain the procedures for internal beverage control.	Discussed in class, Bar and Bev. Book Ch 6 & 7 Assessed in Quiz 2 & 3, Final Test
4. Explain the production processes for distilled spirits, liquors, beer, and brandies.	Discussed in class daily. Assessed in Quizzes 1, 2, & 3, Final Test
5. Identify levels of intoxication and methods to control consumption by guests.	Discussed in class, Bar and Bev. Book Ch 2 & 16 Assessed in Quizzes 1 & 2, Final Test
6. Demonstrate the preparation, presentation, and service of alcoholic and non-alcoholic beverages.	Discussed in class, Bar and Bev. Book Ch 9, 10, 11 Assessed in Quizzes 2 & 3, Final Test
7. Prepare food items for consumption with specific wines.	Assessed in Lab 2
8. Describe the interplay and relationship between food and wines.	Discussed in class: Food and Wine Pairing, Ch 1, 2, 8, & 11 Assessed in Labs 2 & 3
9. Demonstrate the professional analysis of beer, wine and spirits to evaluate compatibility with a variety of foods.	Discussed in class daily. Assessed in Labs 1-8
10. Demonstrate techniques for utilizing alcohol-based beverages as a cooking ingredient.	Assessed in Labs 3, 5, & 7

Program Outcomes:

The following outcomes are assessed in this course:

A. Program Outcomes for Culinary Arts Certificate/Degree and the Baking Certificate:

1. Demonstrate the food production skills essential for success in the professional kitchen.
2. Apply basic principles of food sanitation and safety in the food service operation.
3. Evaluate menus based on recognized industry standards.
4. Develop management skills to prepare for the transition from employee to supervisor.

Outcome	Where Assessed
1. Demonstrate the food production skills essential for success in the professional kitchen	Discussed daily in class and lab. Assessed in daily lab grade, all sections. See Lab Rubric. Assessed in final catering project. See "How Grades are Determined and Major Assignments" in Syllabus.
2. Apply basic principles of food sanitation and safety in the food service operation.	Assessed in daily lab grade, "Safety/Sanitation Skills" section. See Lab Rubric
3. Evaluate menus based on recognized industry standards.	Discussed daily in class and lab. Assessed in daily lab grade, "Production/Critical Thinking Skills" and "Culinary Math/Measuring Skills" section. See Lab Rubric.
4. Develop management skills to prepare for the transition from employee to supervisor.	Discussed daily in class and lab. Assessed in daily lab grade, all sections. See Lab Rubric.

Institutional General Education Competencies:

As a student at Owens Community College, you will take General Education courses as part of your degree program. While specific to the General Education courses, they will be reinforced in many of your degree program major courses and may be measured in your capstone course(s) and others as identified.

Competency	Where Assessed
Communicate effectively.	Assessed in daily lab grade, "Communication Skills" section. See Lab Rubric.
Act with professional responsibility.	Assessed in daily lab grade, "Class/Group Participation" section. See Lab Rubric.
Demonstrate sensitivity to others' beliefs and values.	Assessed in daily lab grade, "Class/Group Participation" section. See Lab Rubric.
Think analytically, critically, and creatively.	Assessed in daily lab grade, "Production/Critical Thinking Skills" section. See Lab Rubric.

American Culinary Federation Competencies:

This course supports Student Competencies of the American Culinary Federation Competencies embedded in the following "Knowledge Area(s)":

1. Identify local, state, and federal laws pertaining to the purchase and service of alcoholic beverages, including the effects of the
2. Dram Shop Act on foodservice operations that serve alcohol.
3. Discuss and explain the basic production process for distillation and fermentation.

4. Analyze and evaluate the importance of the ongoing relationship between beverages and food and discuss that relationship in reference to menu planning.
5. Identify and discuss the presentation and service of alcoholic and non-alcoholic beverages, including coffee and tea.
6. Identify equipment and glassware used for beverage preparation and service.
7. Explain opening and closing procedures of a beverage operation.
8. Explain and analyze the fundamentals and importance of responsible alcohol service; identify the levels and signs of intoxication and methods to control excessive consumption by guests.

Alcohol Tastings: To increase the understanding of the characteristics of a variety of alcohols and the role they play within the professional food service establishment, a variety of alcoholic beverages will be served in a controlled setting. Students will be given the opportunity to consume a tasting portion of several alcoholic beverages to assess the characteristics of the beverage. Beverages will be portioned by the instructor and only those portions will be consumed. Leftover beverages will be discarded. All participants must be over the age of 21 and provide appropriate identification to verify age.

The student's grade will not be based on the consumption of alcoholic beverages. Simply being present for the lab and engaging in constructive discussion will result in full credit for the exercise. As a result, students are asked to self-regulate based on the criteria discussed in class, including but not limited to medical or health condition, medication and/or personal preferences or beliefs. Food and non-alcoholic beverages will be provided throughout the lab and during the class session following the tasting. The instructor reserves the right to allow a student not to consume alcohol, if merited.

Academic Support

Disability Services Resource Center: If you have a disability or acquire one, you may be entitled to receive reasonable accommodations intended to assure you an equal opportunity to participate in and benefit from the program. To receive more information or to register for accommodations, please contact the Disability Resource Center at 567-661-7007, email disability@owens.edu, visit <https://www.owens.edu/disability/>, or stop by College Hall 116.

Tutoring Services: Owens Community College offers academic tutoring and assistance in a variety of subjects including: accounting, computing, economics, mathematics, science, and writing. For more information go to: <https://www.owens.edu/successcenters/>.

Counseling Services: Counseling Services provides assistance to students experiencing personal, educational, interpersonal/relationship, family, social, or psychological difficulties. If you feel you may benefit from this service, please contact them at counselingservices@owens.edu. More information is at <https://www.owens.edu/counseling/>.

Campus and Community Connections: The Center for Campus and Community Connections (College Hall 151) is a walk-in office created to provide retention support through resource stability initiatives and community connections. Go here for more information: <https://www.owens.edu/connection/> or contact connections@owens.edu

Owens Library: The Owens Library offers two locations (Toledo and Findlay) as well as online resources. For more information visit <https://www.owens.edu/library/>.

****Students can find more information on campus resources and student support at this [link](#).****

General Information

Student Code of Conduct: All students are expected to follow Owens Community College's [Student Code of Conduct](#), which includes academic honesty, encompassing plagiarism. See the [Board Policy](#) for more information.

Anti-Discrimination and Harassment & Title IX/Sexual Misconduct: All students, faculty, and staff are expected to follow Owens Community College's [Anti-Discrimination and Harassment Policy](#) and the College's [Title IX Policy](#)/Sexual Misconduct Procedures and Guidelines. The College strictly prohibits and will not tolerate harassment, discrimination, intimidation, or hostile/offensive working or learning environments.

Religious Accommodations: A student seeking an accommodation for an absence permitted under Ohio's Testing Your Faith Act must provide the instructor with a written email notice with the specific dates for an absence and must do so not later than fourteen (14) days after the first day of instruction. Alternative accommodations are not retroactive, and no academic penalty will be imposed for an absence under the policy*. The request for an alternative accommodation will be kept confidential. Students with questions about a religious accommodation under Ohio's Testing your Faith Act may contact the College's Office of Academic Affairs: provost@owens.edu. The policy may be found on the Owens website: [3358:11-2-63 Accommodation](#) for a Student Absence for the Observance of Religious Beliefs and Practices Policy

Document Collection: Throughout the semester, your instructors may ask for a variety of assignments including tests and/or quizzes for student learning of institutional general education competencies or program assessment. Please save all your class materials until the end of the semester.

Classroom Admittance: OCC classes shall only be attended by the officially registered OCC students or perspective students, instructor of record, guest lecturer, or substitute. Visitors are not permitted to be in the classroom and should not be invited to attend or participate in the class. See [FERPA | Protecting Student Privacy](#) regulations for more information.

Use of AI Tools: This course permits you to use artificial intelligence (AI) tools, such as chatbots, text generators, paraphrasers, summarizers, or solvers, to get guidance on assignments, as long as you do so in an ethical and responsible manner. Essentially, you can think of these tools as ways to help you learn but not to entirely create work for assignments like discussion board posts, essays, presentation slides, and so on. AI is more like your tutor or TA, not a replacement for your independent thinking.

This means that you must:

- Not use AI tools to replace your own thinking or analysis or to avoid engaging with the course content.
- Cite or explain any AI tools you use. Provide the name of the AI tool, the date of access, the URL of the interface, and the specific prompt or query you used to generate the output.

APA Example:

OpenAI. (2024). *ChatGPT* (Mar 14 version) [Large language model]. <https://chat.openai.com/chat>

- Be transparent and honest about how you used the AI tool and how it contributed to your assignment. Explain what you learned from the AI tool, how you verified its accuracy and reliability, how you integrated its output with your own work, and how you acknowledged its limitations and biases.

You are accountable for any mistakes or errors made by the AI tool. Always check and edit the output before submitting your work. If you discover any inaccuracies or inconsistencies in the output after submission, notify the instructor immediately and correct them as soon as possible.

Using AI tools in an unethical or irresponsible manner, such as copying or paraphrasing the output without citation or transparency, using the output as your own work without verification or integration, or using the output to misrepresent your knowledge or skills, is considered a form of academic dishonesty and will result in a zero grade for the assignment and possible disciplinary action. If you have any questions about what constitutes ethical and responsible use of AI tools, please consult with the instructor **before** submitting your work.

NOTE: Some instructors will also list specific acceptable and unacceptable uses or include a statement like "All written assignments, projects, and exams must be completed independently."

Student Responsibilities & Instructor Expectations

Specific Course Rules/Classroom Procedures:

Assignment Policy:

- Assignments are due by the date posted elsewhere in this syllabus. No late assignments will be accepted. Failure to submit an assignment will result in a grade of “F/0” for that assignment.
- You may email me a rough draft of any written assignment for this class for my feedback up to one week before the due date listed in the Course Calendar.
- All course assignments must be submitted through Blackboard. Do not submit assignments by email.
- All assignments must be completed in Microsoft Word document file types (.rtf, .doc, or .docx) or as a PDF. Submitted assignments completed in any other formats (e.g. pages, gdoc, etc.) will receive a grade of “F/0” for that assignment.
 - Microsoft Word is available in all Owens Community College computer labs and as a download for your computer. To access your downloadable copy of Microsoft Office, or use the online Office suite, [visit the Office 365 homepage](#) and sign in with your Owens email and Ozone password.
- Visit the [Office of e-Learning's webpage for Blackboard Information and Tutorials](#) to view hardware/software requirements or view tutorials for assignment submissions.

Classroom Policy:

- **Correspondence:** Email must come from an Owens email address only. Due to FERPA regulations, I will not respond to email from non-Owens addresses.
- Late arrivals are disruptive to both students and teachers. Plan travel time accordingly.
- Cell phones must have the ring mode turned off and cannot be used in class.
- Texting or phones ringing during class will be considered an absence/tardy.
- Attendance is critical to your success as a student.
- **It is the responsibility of the student to formally drop the class if they will no longer be attending. Information concerning “Withdraw Dates”, “Registration Dates”, “Graduation Dates” and other important dates can be found at www.owens.edu/records/.**

Test Make Up Policy:

- **In Class Test-** If a student is ill or unable to take any test during the scheduled (in-class) testing period, he/she may take a makeup test. Only one time during the course will a student be able to make up a test. Subsequent missed test(s) will result in a grade of Zero (0/F). Make up testing is conducted in the testing center (College Hall, Room 128). Make up test must be completed within seven (7) days of the missed test.
- **Online Test-** Students will have access to any online test/quizzes for a minimum of three days, so makeup opportunities are granted on a case-by-case basis for online assessments. Please contact instructor immediately upon having any difficulties.

Attendance:

- Attendance and timeliness are expected for each class.
- Students are to communicate anticipated absences in advance in keeping with professional behavior by calling or emailing the lecture and/or lab instructor(s).

- Absence is defined as not attending any of the scheduled class time for the day or leaving early from lecture. Tardiness is defined as arriving more than 10 minutes late for scheduled time. Arriving late or leaving early from lecture will be considered an absence per incident.
- When a student is tardy on a quiz or exam day, there will be no additional time to complete the test.
- Students are responsible for missed course content. Please refer to the assignment policy within the syllabus.
- For inclement weather, refer to the Owens Community College catalog.
- **Absences and tardiness beyond two (2) occurrences will result in a reduction of 1% of the final grade for each occurrence.**

Uniform Policy

High standards of conduct and appearance are expected of the professional person. The industry and general public expect competency, integrity, and professional demeanor from a professional person. All personal hygiene practices will be enforced as part of the dress code.

Proper Lab Clothing

Students in a culinary lab are to be dressed wearing the following:

- a. Clean, white Owens Community College embroidered chef's coat.
- b. Hair net/Black skullcap/Owens ball cap with all hair tucked completely under the hat.
- c. Black chef pants
- d. Socks
- e. Hard top rubber soled shoes
- f. White apron

All lab uniforms must be clean when preparing or serving food products or washing and sanitizing equipment and utensils.

Additional Uniform Policies

Take careful note of the additional policies with professional Chef Apparel in mind:

1. All students will arrive in full clean and pressed uniform and remain that way until class has been dismissed. Jacket is to be buttoned completely.
2. All students will wear a white shirt under the Owens chef coat; this shirt is to have no visible writing on the front or the back. Tank tops are not acceptable.
3. All students will wear black pants, these pants will not be "jeans" material, yoga pants, sweatpants, sweatpants, or any type of athletic stretchy pants, striped or checked. Pants are not to be cut at the bottoms or frayed. No holes are to be visible!
4. Absolutely no jewelry is to be worn in the lab. This includes any rings, facial piercings, or ear jewelry. It must be removed; Band-Aids or tape are not an acceptable cover-up.
5. Fingernails must not extend over the finger and are not to be painted.
6. Perfume or Cologne: neither of these are acceptable in the kitchen, your sense of smell is directly linked to your sense of taste.

Failure to adhere to these classroom policies will result in dismissal from class until the student has met compliance. This dismissal will be considered a tardy/absence and can result in the missing of lecture material, incompleteness of lab activities, and eventually result in point reduction to final grade.

Grading Procedure:

Item	Value	Total
Lab Evaluation (8 ea)	40	320
Quiz (3 ea)	60	180
Tasting Notebook	300	300
Final Exam	100	100
Final Practical	100	100
		1000

90 – 100 %	900 – 1000 points
80 – 89.9%	800 – 899
70 – 79.9%	700 – 799
60- 69.9%	600 – 699
F – less than 59.9%	0 – 599

All students enrolled in the Culinary Arts Program or Hospitality Management Program and certificates must earn a “C” grade or better in each Food, Nutrition and Hospitality (FNH) course and maintain a 2.0 grade point average (GPA). Students that earn a grade of “D or F” must repeat the course and meet with their Academic Advisor for academic remediation. Students with a GPA below 2.0 will be placed on Academic Probation <https://www.owens.edu/trustees/wp-content/uploads/sites/45/2022/02/2-42-academic-recovery-procedures.pdf>.

Students can view their official grade on their Ozone account after 4PM of the Tuesday following the last day of the term

Daily Lab Rubric:

8 labs

40 points possible each

320 points possible

	Exceeds industry standards	Meets industry standards	Approaching industry standards	Below industry standards	Fails to meet industry standards
Safety/Sanitation Skills	5 (12.50%)	4 (10.00%)	3 (7.50%)	2 (5.00%)	1 (2.50%)
Communication Skills	5 (12.50%)	4 (10.00%)	3 (7.50%)	2 (5.00%)	1 (2.50%)
Class/Group Participation	5 (12.50%)	4 (10.00%)	3 (7.50%)	2 (5.00%)	1 (2.50%)
Production/Critical Thinking Skills	5 (12.50%)	4 (10.00%)	3 (7.50%)	2 (5.00%)	1 (2.50%)
Culinary Math/Measuring Skills	5 (12.50%)	4 (10.00%)	3 (7.50%)	2 (5.00%)	1 (2.50%)
Product Appearance	5 (12.50%)	4 (10.00%)	3 (7.50%)	2 (5.00%)	1 (2.50%)
Product Taste	5 (12.50%)	4 (10.00%)	3 (7.50%)	2 (5.00%)	1 (2.50%)
Cleaning Participation	5 (12.50%)	4 (10.00%)	3 (7.50%)	2 (5.00%)	1 (2.50%)

Tentative Class Assignment Calendar:

Class Session	SLO	Topic	Assignments, Tests
<u>Week 1</u>	4, 6, & 8	Course Outline, syllabus, expectations, course objectives and regulations. Reading assignments for next class session Lab: Introduction to Sensory Analysis The Beverage Industry, Yesterday and Today, History/science of beers, wines, and spirits (B3, Ch1 PP) The Wine and Food Pyramid (HAR, Ch 1 PP) Lab: Sensory Analysis	Read Ch 1, B3 Read Ch 1, HAR Read Ch 2 & 16, B3 Read Ch 2, HAR
<u>Week 2</u>	1, 2, 3, 5, & 8	Alcohol realities, laws, and regulations (B3 Ch 2/16 PP) Wine Tasting Basics (HAR Ch 2 PP) Lab: Red wines and Fortified Wines with food production Creating and Maintaining a Bar Business, Bar equipment, (B3 Ch 3/4 PP) Gastronomic Identity (HAR Ch 3/4 PP) Lab: White, Dessert, and Alcohol-free Wines with food production	Read Ch 3 & 4, HAR Read Ch 3, & 4, B3 Read Ch 6&7, B3 Read Ch 5, HAR Quiz 1 due by DATE at TIME
<u>Week 3</u>	2, 3, 6, 7, 8, 9, & 10	Wine Appreciation, Sales, and Service (B3 Ch 6/7 PP) Impact of Sweetness, Acidity (HAR Ch 5 PP) Lab: Cooking with Wines Beer & Brewing, Lagers, Ales, and Alcohol-free Beer (B3 Ch 8 PP) Lab: Beer tasting with food production	Read Ch 8, B3 Read Ch 6, HAR
<u>Week 4</u>	6 & 9	Impact of Salt, Bitterness and Bubbles (HAR Ch 6 PP) Porters, Stouts, and other dark beers Lab: Beer tasting Lambic, Shandy, and Specialty Beers Lab: Beer tasting	Read Ch 12 & 15 B3 Read Ch 9, HAR Read Ch 5, B3 Quiz 2 due by DATE at TIME
<u>Week 5</u>	9 & 10	Lab: Cooking with Beer Impact of Spice (HAR Ch 9 PP) Managing Your Business and Employees (B3 Ch 12/15 PP)	<u>Read Ch 8 & 10 HAR</u>
	N/A	TBD	

<u>Week 6</u>	4, 6, & 9	Liquors, White Goods/(B3 Ch 5 PP) Lab: Spirits tasting with food production Liquors, Brown Goods Impact of food texture. Flavor intensity and persistence. (HAR Ch 8/10 PP) Lab: Spirits tasting with food production	Read Ch. 9, 10, & 11 B3 Read Ch 11, HAR Quiz 3 due by DATE at TIME
<u>Week 7</u>	6, 8, 9, & 10	Liqueurs and Cordials, Historical vs. Current uses Lab: Spirits tasting with food production Menu pairings in Food Service Operations (HAR Ch 11 PP) Lab: Cooking with Spirits	
<u>Week 8</u>	2, 5, 6, & 9	Cocktails, Mocktails, Sanitation & Bar Set Up (B3 Ch 9/10/11 PP) Final Test instructions/review Lab: Cocktails/ Mocktails with food production Final Test, In Class	<i>Final Test</i>

Disclaimer: The instructor reserves the right to amend this syllabus as deemed necessary and will communicate such amendment to the students in the course. Please note that while unlikely, there is a possibility courses might need to change the delivery method due to external issues like public health concerns, weather issues, etc. If this happens, the college will communicate any changes via email and/or other communication methods.