

Vishnu Waman Thakur Charitable Trust's
Bhaskar Waman Thakur College of Science,
Yashvant Keshav Patil College of Commerce,
Vidhya Dayanand Patil College of Arts,
(VIVA College)



Basics of Bar and Alcoholic Beverages (CC-BBAB)



**LATE SHRI.VISHNU WAMAN THAKUR CHARITABLE TRUST'S
Bhaskar Waman Thakur College of Science
Yashvant Keshav Patil College of Commerce
Vidhya Dayanand Patil College of Arts**

VIVA COLLEGE

**DEPARTMENT OF
HOTEL AND TOURISM MANAGEMENT**

ORGANISING

**BASICS OF BAR &
ALCOHOLIC BEVERAGES
2018-2019**

VIVA COLLEGE, OLD CAMPUS, VIRAR (W) ☎ 9637466668

Late' Shri. Vishnu Waman Thakur Charitable Trusted



**Bhaskar Waman Thakur College of Science
Yashvant Keshav Patil College of Commerce
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(VIVA College)

**(Affiliated to University of Mumbai)
(NAAC ACCREDITED-'B' Grade, CGPA 2.69)**

Department of Hotel & Tourism Management

Chapter no	Content of Syllabus (Theory)	Hours
1	<p>Wine Making:</p> <p>1.1 Definition & history of wines.</p> <p>1.2 Types of Wines: Still (red, white & rose), sparkling/Champagne, Fortified (sherry, port, Madeira, marsala & Malaga), Aromatized wines (Vermouth).</p> <p>1.3 Methods of production, still (red, white, rose).</p> <p>a) Viticulture</p> <p>(Wine calendar, terroir, vine species, grape varieties & diseases).</p> <p>b) Vinification</p> <p>(Manufacturing process, elements of wine & faults in wines).</p> <p>c) Champagne & Sparkling Wines.</p> <p>(History, districts, grape varieties, Method Champenoise, cuvee close, transfer method, Charmat & impregnation, Names & bottle sizes).</p> <p>d) Fortified Wines (Production & types).</p> <p>1) Sherry (Solera system)</p> <p>2) Port</p> <p>3) Madeira (estufagen)</p> <p>4) Marsala</p> <p>5) Malaga</p> <p>e) Aromatised wines (Definition & types)</p> <p>1.4 Wine producing countries of the world</p> <p>(Regions, Wine laws, labels & shippers).</p> <p>a) old world wine producing countries (France, Italy, Germany, Spain & Portugal).</p> <p>b) New World wine producing countries (Australia, New Zealand, South Africa, U.S.A. & India).</p> <p>1.5 Wine tasting, Storage & Service</p> <p>1.6 Food and wine Harmony.</p>	6hrs

2	<p>Beer Making: 2.1 BEER & OTHER FERMENTED BEVERAGES a) Definition, History & Brewing process.</p> <p>(Components of beer, top fermentation, bottom fermentation)</p> <p>b) Types of Beer, Storage & Service</p> <p>(Lager, Pilsner, Draught, Ale, Stout, Porter, Ice, Lambic & Smoked).</p>	6 hrs
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BASICS OF BAR AND ALCOHOLIC BEVERAGES

OBJECTIVES:

- members, and summarize techniques and procedures for responsibly selling and serving cocktails, beer, and wine.
- Understanding the production process of Beer, Wine, and Spirits.
- Making of cocktails with use of ingredients such as liqueurs and bitters.

3	<p>Distilled Alcohol: 3.1 SPIRITS a) Introduction and definition b) Pot and patent still method of production.</p> <p>3.2 History, Production, types & Brand names (national & International) a) Whisky (Scotch, American, Canadian, Irish & Japanese) b) Rum (White, Gold, Dark & Flavoured) c) Brandy (Cognac, Armagnac & Fruit) d) Gin e) Vodka, flavoured vodka f) Tequila & Mezcal</p> <p>3.3 Alcoholic Strength: Proof, GL, Sykes, U.S., British (OIML)</p> <p>3.4 Other Spirits (Aquavit, schnapps, Pastis, ouzo, arrack)</p> <p>3.5 LIQUEURS Introduction, definition, classification & production of liqueurs a) Different types of liqueurs: Base, Flavours, Country of origin. b) Brand names of liqueurs (Generic & Proprietary)</p>	6 hrs
4	<p>Cocktails and Mocktails: a) Introduction, History & Definition b) Bar Equipment. (glassware, fixed & movable equipment) c) Methods of Mixing Cocktails. (Stirred, Shaken, Built- up/Layered, Blended & Muddled) d) Styles of Cocktails (Collins, cobblers, coolers, crustas, cups, e) daisies, egg-nogs, flips, frappes, fixes, fizzes, Highball, juleps, f) Pick-me-ups, pousse café, smashes, sours, swizzles & toddies). g) Rules to be observed while making cocktails.</p>	6 hrs
	Total Theory Hours	24 hrs

Sr. No	Contents of Syllabus (Practical)	Hours
1.	Cocktails and Mocktails 1.1 Attributes of a bar personnel 1.2 Bar equipment, cutlery & glassware 1.3 Table setup of TDH menu with wine glasses 1.4 Procedure of Service of white, rose & red (old & young) wines. (Temperature of service / Glassware). 1.5 Procedure of Service of Beer: Temperature of service / type of glassware, 1.6 Procedure of Service & Preparation of Cocktails. (Stirred, Shaken, Built-up/Layered, Blended & Muddled). Procedure of Service & Preparation of Mocktails.	6hrs
	Total Practical's hours	6hrs



Mr. Vaibhav Patil,
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