

Course Outline
HRMT 206
Beverage Management
3 credits

The Community College of Baltimore County

I. General Course Description

Beverage Management

Studies the classification, production, identification and service of alcoholic beverages; examines wines and a systematic approach to tasting and evaluating will be utilized.

Prerequisite: HRMT 103, or written permission of the instructor

II. General Course Objectives

When the student completes the course, he/she will be able to

- A. Define the three classifications of alcoholic beverages.
- B. Describe the production methods of alcoholic beverages.
- C. Diagram the fermentation formula.
- D. List the in writing three major categories of wine.
- E. Define “wine”.
- F. Identify the three factors that influence the appreciation wine.
- G. List the four major grape varieties of Vitis Vinifera.
- H. List the five “S’s” of technical wine tasting.
- I. Demonstrate the proper technique of “technical” wine tasting.
- J. Explain the difference between white and red wine.
- K. Describe the production steps to still, sparkling & fortified wines
- L. List the three major categories of French wines.
- M. Explain the information of a French wine label.
- N. Identify the six major wines of France.
- O. List the major wine-growing regions of the U.S.A.
- P. Describe the effect of wood aging on wine production
- Q. Identify the four major wine-growing regions of Germany.
- R. List the three quality levels of German wines
- S. Identify and describe the five pradikats of German wines
- T. Define “Botrytis cinerea” and its effect on grapes and wine.
- U. Identify the three major wine-growing regions of Italy.
- V. List the three quality levels of Italian Wines.
- W. Identify the three major wine-growing regions of Spain

III. Major Topics

- A. Fermentation and introduction to wines
- B. White wines of France
- C. White wines of U.S.A.
- D. Champagne and Sparkling wines
- E. Red wines of U.S.A.
- F. Beers and Ales
- G. Distilled spirits
- H. Fortified wines
- I. Wines of Australia

IV. Course Requirements

Specific assignments and procedures for evaluating student performance in this course will be described in the individual class syllabus. However, all students will:

- A. Participate actively in class activities.
- B. Identify various table wines by taste and aroma
- C. Respond to required reading and homework assignments.
- D. Successfully complete a minimum of two exams that demonstrate a mastery of the major concepts in the course.
- E. Successfully complete the appropriate tasting segments.
- F. Present/participate in individual or group presentations.