SOUTHEAST COMMUNITY COLLEGE
COURSE SYLLABUS
Community Services and Extended Learning
Revision Date: 01-12-26

I. CATALOG DESCRIPTION

Course Number: FSDT1032
Course Title: Introduction to Beverages
Pre or Co-requisite(s): None

Catalog Description: This course provides a comprehensive exploration of the production, styles, and service of wines, beers, spirits, and other beverages. Students will learn the science and processes behind fermentation, brewing, and distillation, as well as principles of beverage costing, pairing, and program development. By the end of the course, students will be able to apply both technical knowledge and creative strategy to enhance beverage offerings in the hospitality industry.

Credit Hours: 3.0
Class Hours: 45
Lab Hours: 0
Total Contact Hours: 45

II. COURSE OBJECTIVES: *Course will:*

- **A.** Recognize basic processes for producing alcoholic beverages.
- **B.** Demonstrate conceptual knowledge of wine production including grape elements, viticulture techniques and basic steps in the winemaking process.
- **C.** Distinguish between wine styles including whites, reds, sparkling, and fortified wine types.
- **D.** Create pairing justifications that demonstrate foundational principles to wine and food pairings.
- **E.** Illustrate the beer brewing process including major ingredients and fundamental differences between beer styles.
- **F.** Explain the process, science, and different methods of distillation.
- **G.** Demonstrate the foundational elements needed in cocktail production and identify classic cocktail knowledge and techniques.
- **H.** Calculate proper costing of wines, beers, spirits.

III. STUDENT LEARNING OUTCOMES AND GENERAL EDUCATION LEARNING OUTCOMES:

A. Student Learning Outcomes: *Student will be able to:*

1. Discuss the basic production process necessary for distillation and fermentation
2. Understand the basic components of a grape and their contributions to a wine
3. Identify the five aspects of viticulture
4. Explain the four most significant influencing factors associated with a location and defining to the concept of terroir
5. Identify the seven steps of the winemaking process
6. Explain the major distinction between the production of white versus red wine
7. Explain the wine styling approach
8. Explain the production process of sparkling wine

9. Create pairing justifications that demonstrate foundational principles to wine and food pairings.
10. Discuss the four major ingredients used to make beer
11. Explain the brewing process, fundamental differences between, and individual styles of lager and ale beers
12. Explain the process, science, and different methods of distillation
13. Identify the foundational elements needed in the production of a cocktail
14. Identify all 22 classic cocktails and explain each of the drink-making techniques
15. Recite the origins of coffee and tea, describing the range of roasting levels and how that impacts their characteristics
16. Calculate proper costing of wines, beers, spirits, and nonalcoholic beverages
17. Provide insight into how creating an effective beverage program and marketing strategy can positively influence the business

B. General Education Learning Outcomes (GELOs)

1. GELO #6: Career and Life Skills
   Outcome 1: Employ effective interpersonal and intrapersonal communication skills.
   Outcome 2: Develop skills that will support positive and fulfilling relationships with others.

IV. CONTENT/TOPICAL OUTLINE (*course outline may provide more detailed information)*

A. The Origins of Alcohol and Beverage Trends
B. Introduction to Wine and Service
C. Viticulture: Outside in the Vineyard
D. Enology: Inside the Winery
E. Red and White Wine Styles
F. Sparkling, Fortified, and Dessert Wines
G. Beer Production and Service
H. Beer Styles
I. Sake, Cider, and Mead
J. Spirits and Liqueurs of the World
K. The Art and Science of the Cocktail
L. Coffee and Tea
M. Constructing the Beverage Concept
N. Managing for Profit
O. Marketing the Beverage Establishment

V. INSTRUCTIONAL MATERIALS

A. Required Text(s): Laloganes, John, Peter. Schmid, Albert, W. A. *The Beverage Manager's Guide*, current edition, Pearson

B. Other Resources:
1. Note taking materials and calculator
2. Online websites/audiovisuals
3. Class presentations
4. Computer with internet access

VI. METHODS OF PRESENTATION/INSTRUCTION

A. Methods of presentation typically include a combination of the following:

1. Lecture
2. Power Point, Handouts
3. Videos
4. Class Discussion/Presentations/Small Group Work

VII. METHODS OF EVALUATION

A. Methods of evaluation typically include a combination of the following:

1. Attendance and Participation
2. Exams
3. Homework Assignments
4. Quizzes

B. SCC STANDARD GRADING SCALE POLICY:

A+	95-100	C+	75-79
A	90-94	C	70-74
B+	85-89	D+	65-69
B	80-84	D	60-64
		F	Below 60

VIII. SPECIFIC COURSE REQUIREMENTS:

A. A grade of 70% or better needed in degree program courses.