

FBM A147: DISTILLED SPIRITS AND INTRODUCTION TO MIXOLOGY

Item	Value
Curriculum Committee Approval Date	10/19/2022
Top Code	130710 - Restaurant and Food Services and Management
Units	2.5 Total Units
Hours	63 Total Hours (Lecture Hours 36; Lab Hours 27)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	Yes
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S)

Course Description

This course provides an overview of the history, traditions and production methods behind each major category of distilled spirits (vodka, gin, rum, tequila, whiskey, bourbon and scotch), discuss their flavor profiles, along with a hands-on learning covering an overview of classic and contemporary cocktails focusing on mixology and beverage service. mixing techniques for both classic and modern cocktails. Students must be at least 18 years of age by the first scheduled class meeting. Class tastings will adhere to the California State tasting legislation, AB 1989. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Demonstrate an understanding of the different categories of distilled spirits, the art of crafting cocktails and display basic bartending and service skills necessary to successfully operate a bar operation.

Course Objectives

- 1. Explain the basic production process, science and methods necessary for distillation.
- 2. Identify all the popular clear brown spirits and their main fermentable source.
- 3. Identify the different categories for liqueurs.
- 4. Identify the foundational elements needed in the production of a cocktail.
- 5. Explain each of the drink-making techniques.
- 6. Recognize the different tools needed of a proficient bartender.
- 7. Construct proper preparation of classic cocktails and their garnishes.
- 8. Create a proper cocktail with garnish utilizing the information provided in the course.
- 9. Demonstrate basic bartending and service skills necessary to successfully operate a bar operation.

Lecture Content

Primer on Spirits and Distillation Multiple Distillations Distilling: An Environmentalist s Dream Differentiating Between a Spirit and a Liqueur Methods of Distillation Pot Still Column/Continuous Still Popular Clear Spirits Vodka Purification of Vodka Styles of Vodka Clear Vodka Flavored Vodka Gin Styles of Gin London Dry Gin Old Tom Gin Plymouth Gin Jenever or Dutch gin Modern and Western Gin Rum Styles of Rum Light Rum Gold Rum Spiced Rum Flavored Rum Dark Rum Overproof Rums Aejo and Age-Dated Rums Rhum Agricole Cacha a Tequila and Mezcal Styles of Tequila Blanco Joven Reposado Aejo Extra Aejo Mezcal Marc and Grappa Lesser Known Clear Spirits 2 Popular Aged (or Brown) Spirits Brandy Cognac and Armagnac Production of Cognac Styles of Cognac Production of Armagnac Styles of Armagnac Brandy de Jerez Styles of Brandy de Jerez Calvados Brandy Styles of Calvados Whiskey (or Whisky) Scotch Whisky Irish Whiskey Bourbon Whiskey Tennessee Whiskey Canadian Whiskey Rye Whiskey Apiritifs and Digestifs Vermouth Liqueurs Coffee and Chocolate-Based Liqueurs Fruit-Based Liqueurs Orange-Based Liqueurs Licorice-Based Liqueurs Nut-Based Liqueurs Herb-and Spice-Based Liqueurs Other Liqueurs The Essential Primer on Mixology Service at the Bar Serving Spirits with Flair or a Flame Tableside Cocktail Service The Foundation of a Cocktail Ice Base Spirit Modifiers/Mixers Garnish Bartender s Tools of the Trade Essential Drink-Making Terminology and Ingredients The Contemporary Bar

Lab Content

Drink-Making Techniques Building Stirring Muddling Shaking Shaking Egg Whites Blending Layering Flaming Molecular Mixology Spherification Emulsification Gels (or Fancy Jello Shots) The Pour Station Measuring the Spirits and Liqueurs Selecting the Correct Glassware Garnishing and Rimming Drinks Rimming a Glass 22 Classic Cocktails Vodka-Based Classic Cocktails Gin-Based Classic Cocktails Rum-Based Classic Cocktails Tequila-Based Classic Cocktails Brandy-Based Classic Cocktails Whiskey-Based Classic Cocktails Mocktails

Method(s) of Instruction

- Lecture (02)
- Lab (04)

Instructional Techniques

lecture, lab, demonstration, research

Reading Assignments

2 hours per week - Reading from textbook and other sources provided by the instructor.

Writing Assignments

2 hours per week - written assignments, discussion boards

Out-of-class Assignments

2.5 hours per week - Written homework, research, quizzes, discussion boards

Demonstration of Critical Thinking

Student evaluation is based on participation, lab performance, quizzes, homework, and exams

Required Writing, Problem Solving, Skills Demonstration

Written assignments, troubleshooting recipes, practical application of acquired skills in live lab setting

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/w...: Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience.

Restaurant management: Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience.

Textbooks Resources

1. Required Wondrich, D. Rothbaum, N.. Spirits and Cocktails, ed. Oxford Company , 2021