



FPS 311 BARTENDING AND BAR MANAGEMENT

UNIVERSITY VISION

A leading University in advancing scholarly innovation, multi-cultural convergence, and responsive public service in a borderless Region.

UNIVERSITY MISSION

The University shall primarily provide advanced instruction and professional training in science and technology, agriculture, fisheries, education and other related fields of study. It shall also undertake research and extension services, and provide progressive leadership in its areas of specialization.

UNIVERSITY STRATEGIC GOALS

- a. Deliver quality service to stakeholders to address current and future needs in instruction, research, extension, and production
- b. Observe strict implementation of the laws as well as the policies and regulations of the University
- c. Acquire with urgency state-of-the-art resources for its service areas
- d. Bolster the relationship of the University with its local and international customers and partners
- e. Leverage the qualifications and competences in personnel action and staffing
- f. Evaluate the efficiency and responsiveness of the University systems and processes

INSTITUTIONAL OUTCOMES (IO)

- a. Enhance competency development, commitment, professionalism, unity and true spirit of service for public accountability, transparency and delivery of quality services
- b. Provide relevant programs and professional trainings that will respond to the development needs of the region
- c. Strengthen local and international collaborations and partnerships for borderless programs
- d. Develop a research culture among faculty and students
- e. Develop and promote environmentally-sound and market-driven knowledge and technologies at par with international standards
- f. Promote research-based information and technologies for sustainable development
- g. Enhance resource generation and mobilization to sustain financial viability of the university

PROGRAM OUTCOMES (PO) COMMON TO ALL PROGRAMS AND ITS RELATIONSHIPS TO INSTITUTIONAL OUTCOMES

| A graduate of Bachelor of Technical and Vocational Teacher Education can: | INSTITUTIONAL OUTCOMES (IO) | | | | | | |
|--|-----------------------------|---|---|---|---|---|---|
| | a | b | c | d | e | f | g |
| a. Articulate effectively and independently in multi-disciplinary and multi-cultural teams the latest development in the fields practiced such as Automotive, architectural drafting, civil, electrical, electronics and food and its allied discipline. | / | / | | | | | |
| b. Lead in the promotion and preservation of Filipino historical and cultural heritage, social empowerment and environmental sustainability in a professional and ethical approach. | / | / | / | | / | / | / |
| c. Generate research-based information and technologies at par from international standards, and | / | / | / | / | / | / | |
| d. Promote and transfer knowledge and technologies for effective and efficient School- Industry partnership. | / | / | / | | / | / | / |

A graduate of Bachelor of Science in Industrial Technology can:

| | a | b | c | d | e | f | g |
|---|---|---|---|---|---|---|---|
| e. Assume professional, technical, managerial and leadership roles in industrial organizations with the desired competence in the fields of practiced such as Automotive, Architectural Drafting, Civil, Electrical, Electronics, Food and its allied discipline. | / | / | | | | | |
| f. Innovate explicit and modern technologies in the advancement of economy, society, technology and environmental sustainability. | / | / | | / | / | / | / |
| g. Generate research-based information and technologies at par from international standards; and | / | / | / | / | / | / | |
| h. Promote and transfer knowledge and technologies for effective and efficient school-industry partnership. | / | / | | / | / | / | / |

1 COURSE CODE FPS 311

2 COURSE TITLE Bartending and Bar Management

3 PREREQUISITE None

4 CREDITS 5 units

5 COURSE DESCRIPTION

This course introduces students to the principles and practices of bartending and bar operations. It covers mixology, bar setup, tools and equipment, alcoholic and non-alcoholic beverages, flair bartending, inventory control, sanitation, legal responsibilities, and customer service in bar management. Students will learn both theoretical knowledge and practical skills required in bar service and beverage management through simulations and actual demonstrations.

6 COURSE LEARNING OUTCOMES (CLO) AND ITS RELATIONSHIPS TO PROGRAM OUTCOMES

| Course Learning Outcomes (CLO) | Program Outcomes | | | | | | |
|---|------------------|---|---|---|---|---|---|
| | a | b | c | d | e | f | g |
| At the end of the course, a student can: | | | | | | | |
| a. State the general information, origin and history of Bartending and Bar Service Management | / | / | | | | | |
| b. Apply bar operations | / | | | / | | | |
| c. Determine beverage ware | | / | / | | | | |
| d. Differentiate types of beverages, wines, beer, cocktails | / | / | | / | | | |
| e. Determine fundamentals of mixed drinks and basic mixing rules | / | | / | / | | | |
| f. Explain the importance of safety at work. | / | / | | / | | | |
| g. Employ the principles of Flair Bartending Techniques | / | / | / | / | | | |

7 COURSE CONTENTS

| WEEK | CONTENT | INTENDED LEARNING OUTCOMES(ILOs) | TEACHING AND LEARNING ACTIVITIES (TLA) | OUTCOMES-BASED ASSESSMENT (OBA) | COURSE LEARNING OUTCOMES (CLOs) |
|------|---|--|--|--|---------------------------------|
| 1 | Course Orientation <i>SKSU VMGO, Classroom Policies, Course Overview, Course Requirements, Grading System</i> | At the end of the week, the pre-service teacher (PST) can: a. discuss the University's VMGO, classroom policies, course overview, requirements and grading system | Discuss the VMGO of the University, the classroom policies, scope of the course, course requirements and grading system | Individual participation in class discussion and group presentation | |
| 2 | State the general information, origin and history of Bartending and Bar Service Management (9 hours) | The students will State the general information, origin and history of Bartending and Bar Service Management | -Lecture | - Students participation in question and answer activity facilitated by teacher Group dynamics | a, b, e |
| 3 | Apply bar operations (9 hours) | Discuss and Apply the different operations in Bar. -Management Functions -Managing the M's -Staffing Levels -Serving Policy -Cocktail Grouping of Ingredients | - Discuss and Apply the different operations in Bar. - Graded group work activity with criteria. Rubrics score cards of class participation accomplished by the instructor. | - Students can work in a group to share their common ideas on the activity facilitated by the instructor. - Students can share his/her ideas, opinion and insights within the class through recitation. | a, b, d, e |
| | Determine beverage ware (9 hours) | Determine beverage ware -Glassware -Terminologies -Bar Equipment and Utensils and their Uses -Bar Mixing Drink Procedure | - Students can determine different types of beverage ware - Graded individual virtual activity based on points earned. | Individual participation through the virtual activity. | a, e, f, g, |
| 4 | Differentiate types of beverages, wines, beer, cocktails (9 hours) | Differentiate types of beverages, wines, beer, cocktails. -Alcoholic beverages -Beer Process Flow Diagram -Classification of wine -Kinds of Wine Bottles -Evaluation of wine -Spirits/Distilled Beverage | -Classify the different types of beverages, wines, beer, cocktails. - Students can explain types of beverages, wines, beer, cocktails. - Graded group work activity with criteria. Rubrics score cards of class participation | - Students can work in a group to share their common ideas on the activity facilitated by the instructor. 5.2. Students can share his/her ideas, opinion and insights within the class through recitation. | b, d, e, f, g a, c |

| | | | | | |
|---|---|---|--|---|---------------------|
| | | <ul style="list-style-type: none"> -International cocktails -Ideal Wine Accompaniment -Merchandising and customer relations | accomplished by the instructor. | | |
| 5 | Determine fundamentals of mixed drinks and basic mixing rules (9 hours) | <ul style="list-style-type: none"> Determine fundamentals of mixed drinks and basic mixing rules -Meaning of Cocktails -Ingredients of cocktails -Basic types of cocktail and Mixed drinks -Bar terms and Measurements | <ul style="list-style-type: none"> . Determine fundamentals of mixed drinks and basic mixing rules - Rubrics score cards of class participation accomplished by the instructor. Group presentation based on criteria. | <ul style="list-style-type: none"> - Students can share his/her ideas, opinion and insights within the class through recitation. -Students will organize themselves into group and share their knowledge, idea and opinions for a group presentation. | b, c, e, g a,d,f |
| 6 | Explain the importance of safety at work.(9hours) | <ul style="list-style-type: none"> Explain the importance of safety at work Importance of safety and sanitation in Bar Service | <ul style="list-style-type: none"> - Students can explain the importance of safety and sanitation in Bar Service - Group presentation based on criteria | <ul style="list-style-type: none"> - students will organize themselves into group and share their knowledge, idea and opinions for a group presentation. | a, c, d, e, f, g |
| 7 | Employ the principles of Flair Bartending Techniques (108 hours) | <ul style="list-style-type: none"> Employ the principles of Flair Bartending Techniques -Basic Flair Bartending Techniques Bartending: alcohol and its effects | <ul style="list-style-type: none"> - Students can employ the principles of Flair Bartending Techniques. - Group presentation based on criteria | <ul style="list-style-type: none"> Students will organize themselves into group and showcase their knowledge and skills in bartending. | b, c, e, f |

Lecture Hours = 54

Laboratory Hours = 108

Exam Hours = 3

Total No. of Hours: 165

8 COURSE REQUIREMENTS AND COURSE POLICIES

Quizzes

COURSE REQUIREMENTS Class Participation/Oral /Bar Parade
Written Examination (Midterm and Final)
Laboratory/Final Showcase/Mixology
Video Presentation
Attendance

Attendance: A student will be marked late if he/she enters the class 5 minutes after start of class period. Any student who comes to class 15 minutes after the scheduled time or always late for three consecutive meetings shall be marked absent.

Missed work or exam: Any student who missed to submit a work assignment or to take a test should consult the concerned instructor for immediate compliance

Cheating and Plagiarism: Any student who committed any form of academic dishonesty (e.g., copy-paste plagiarism) shall be given disciplinary action provided in the SKSU Student's Handbook

Use of Technology: Cell phones should be turned off while the session is in progress. Using laptops, notebook PCs, smart phones, and tablets shall be allowed only when needed.

9 GRADING SYSTEM AND RUBRICS FOR GRADING

GRADING SYSTEM

| Midterm Grade | | Final Term Grade | |
|--|-------|--|-------|
| Quizzes | 30% | Quizzes | 30% |
| Examination | 40% | Examination | 40% |
| Class Participation/Laboratory/ Video Presentation/ Attendance | 20% | Class Participation/Laboratory/ Video Presentation/ Attendance | 20% |
| | 100 % | | 100 % |

Final Grade

Midterm Grade + Final Grade / 2 = Final Term Grades

RUBRIC FOR THE INDIVIDUAL/ GROUP SHORT LESSON VIDEO PRESENTATION OF THE TOPIC

| CRITERION | UNSATISFACTORY 1 | FAIR 2 | GOOD 3 | EXCELLENT 4 |
|------------------------------|--|---|---|---|
| Content Accuracy & Relevance | ▪ Content is mostly inaccurate, unclear, or off-topic. | ▪ Some parts are correct, but key concepts are missing or confused. | ▪ Mostly accurate content with minor errors or omissions. | ▪ Content is accurate, well-researched, and clearly aligned with the topic. |
| Organization & Clarity | ▪ Lacks structure; disorganized and hard to follow. | ▪ Some structure is evident but transitions are weak. | ▪ Generally organized with logical flow; minor lapses in clarity. | ▪ Well-structured, clear, and easy to follow throughout. |
| Creativity & Engagement | ▪ No effort to engage audience; lacks visual or creative elements. | ▪ Some creative effort; limited audience engagement. | ▪ Creative and somewhat engaging; visuals and examples used. | ▪ Highly creative and engaging; excellent use of visuals, demonstrations, or examples. |
| Delivery & Communication | ▪ Speech is unclear, too soft, or rushed; poor group coordination. | ▪ Basic delivery; uneven voice clarity or pacing. | ▪ Clear and understandable delivery; good group coordination. | ▪ Clear, confident, and enthusiastic delivery; excellent group coordination and timing. |
| Technical Quality | ▪ Poor video/audio quality; difficult to watch or hear. | ▪ Video or audio has some distracting issues. | ▪ Mostly good quality with minor technical distractions. | ▪ High-quality video and audio; smooth editing and clear visuals. |

RUBRIC FOR THE INDIVIDUAL/ GROUP LABORATORY

| CRITERION | UNSATISFACTORY 1 | FAIR 2 | GOOD 3 | EXCELLENT 4 |
|---------------------------|--|--|--|---|
| Cocktail Mixing Technique | ▪ Incorrect ingredients or technique; no garnish or consistency. | ▪ Basic mixing done with multiple flaws. | ▪ Correct recipe with acceptable presentation. | ▪ Perfect recipe execution with professional flair and garnish. |

| | | | | |
|---|---|--|--|--|
| Mocktail Preparation and Presentation | <ul style="list-style-type: none"> ▪ Unbalanced flavor or improper method; no visual appeal. | <ul style="list-style-type: none"> ▪ Prepared with effort but lacks balance or visual appeal. | <ul style="list-style-type: none"> ▪ Well-prepared mocktail with proper garnishing. | <ul style="list-style-type: none"> ▪ Creative, visually appealing, and perfectly balanced mocktail. |
| Bar Inventory Check & Stock Management | <ul style="list-style-type: none"> ▪ Failed to identify items; no inventory accuracy. | <ul style="list-style-type: none"> ▪ Incomplete or inaccurate list; missed key items. | <ul style="list-style-type: none"> ▪ Mostly accurate count and label of inventory items. | <ul style="list-style-type: none"> ▪ Accurate, complete, and neatly organized inventory check. |
| Tool Handling & Station Sanitation | <ul style="list-style-type: none"> ▪ Unsafe or improper tool use; dirty or disorganized station. | <ul style="list-style-type: none"> ▪ Basic tool knowledge but minor safety or cleanliness issues. | <ul style="list-style-type: none"> ▪ Proper use of tools and cleanliness maintained. | <ul style="list-style-type: none"> ▪ Excellent tool handling and hygienic, well-maintained station. |
| Time Management & Workflow | <ul style="list-style-type: none"> ▪ Excessive delays; unprepared or rushed performance. | <ul style="list-style-type: none"> ▪ Task is completed but time was poorly used. | <ul style="list-style-type: none"> ▪ Task completed in a timely manner with minor delays. | <ul style="list-style-type: none"> ▪ Highly efficient workflow; task completed within ideal time. |
| Professionalism & Teamwork | <ul style="list-style-type: none"> ▪ Disrespectful, uncooperative, or careless. | <ul style="list-style-type: none"> ▪ Somewhat engaged; needs reminders to focus. | <ul style="list-style-type: none"> ▪ Shows good collaboration and responsibility. | <ul style="list-style-type: none"> ▪ Exemplary professionalism, leadership, and team contribution. |

10 REFERENCES

Textbooks

- Ditan, Joseph L., *Principles of Bar Service Operations*, National Bookstore, Quad Alpha Centrum Bldg, 125 Pioneer Street, Mandaluyong City, 2010
 Scanion, N., *Marketing by Menu*, Van Non Strand-Reinhold, USA.2002
 Davis, Bernard, *Food and Beverage Management*, Butterworth- Heinemann, Great Britain, 1998
 Roldan, Amelia Samson, *The Cocktail Bar*, St. Edmundsbury Press Ltd, St. Edmunds, Suffolk, 1997.

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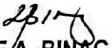
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 Philippine Bartender School /pbs-workbook.pdf
 The Professional Bartender's Handbook "A Recipe for Every Drink Known- Including Tricks and Games to Impress Your Guests".pdf

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