



THE **CULINARY** INSTITUTE *of* MICHIGAN®  
A DIVISION OF BAKER COLLEGE

**BAKER COLLEGE**  
**STUDENT LEARNING OUTCOMES**  
**FBM2610A Liquor Identification and Mixology**  
**3 Semester Hours**

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**Student Learning Outcomes & Enabling Objectives**

1. Compare the basic production processes, histories, and varieties of various alcoholic beverages.
    - a. Describe the production processes of various alcoholic beverages.
    - b. Explore the histories of various alcoholic beverages.
    - c. Identify the varieties of various alcoholic beverages.
  
  2. Explore the historical significance of legislation and regulation of liquor production and sales.
    - a. Explore Prohibition in the United States.
    - b. Explore the cause, effects, and repeal of the 18<sup>th</sup> Amendment and the Volstead Act.
  
  3. Examine the basics of managing and/or owning a bar business.
    - a. Analyze different techniques used in employee management, specifically involving the bartender
    - b. Explore different design, layout, mise en place, and sanitation practices.
    - c. Use market feasibility data to develop a marketing plan to build a clientele base.
    - d. Describe purchasing, receiving, storing, and inventorying goods and services as they relate to the bar and beverage industry.
    - e. Analyze different styles of bars: sports bars, wine bars, honkytonks, cigar bars, and technology bars as business options.
    - f. Use a vast array of bar equipment.
    - g. Apply techniques used in the art of mixology.
    - h. Distinguish between varieties of cocktails.
    - i. Develop specialty drink menus.
    - j. Make the specialty drinks in a restaurant/bar setting.
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These SLOs are not approved for experiential credit.

**Effective: Fall 2020**