

## Course Syllabus

**1. Course Title:** IHT 3408 Club and Bar Management 3(2-2-5)

**2. Lecturer:** Ms.Kanamon Suwantada

### 3. Course Description

Club and Bar operations; purchasing; storing; issuing and serving alcoholic beverages; survey and study of wines; spirits; and beers; laws and social considerations pertaining to the serving of alcoholic beverages.

### 4. Lesson Plan and Assessment

Wk	Topic/Outline
1	Introduction to Club and Bar <ul style="list-style-type: none"> <li>• Pre-test</li> <li>• Class Introductions, Review course reference sheet</li> <li>• Overview of MICE Industry</li> </ul>
2	Wine Making Process <ul style="list-style-type: none"> <li>• White wine</li> <li>• Red wine</li> <li>• Rose wine</li> <li>• Sparkling wine</li> </ul>
3	Grape Variety
4	France Wine Wine from Other countries
5	Quiz 1 : Grape Variety

	Pronunciation
6	Wine and Food Paring
7	Wine Serving Workshop
8	<b>MIDTERM EXAM</b>
9	OtherBeveragesAlcoholic Beverages <ul style="list-style-type: none"> <li>• Non-Alcoholic Beverage</li> <li>• Beer</li> </ul>
10	Purchasing Storage and cost Control
11	Element of Nightclub and Bar
12	Alcoholic Beverage Services
13	Business Management and Marketing
14	“Mocktail Paractice”
15	Students Presentation
16	<b>Final Examination</b>

### 5. Learning Assessment plan

\*Class attendance 10%

\*Midterm 20%

\*Final 30%

\* Class Exercises/Quiz 20 %

\*Group Project 20%