



## Module Structure

**Module Title :** Advanced Wines and Spirits

**Module Code :** HTPM214

**Programme of Study/Year of Study :** Hospitality and Tourism Management/Year 2

**Group :** HTMII F&B

**Semester :** Spring

**Number of Hours Taught :** 2 per week

**ECTS :** 3

**Instructor:** Alecos Constantinides

**Office Hours:** Friday : 09:00 – 10: 00

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**Pre-requisite(s) :** Wines and Spirits

### Module Rationale

This module elaborates on the principles governing the production and service of wines and spirits and advances the students' knowledge, skills and competencies in this area.

### Aims

The module provides students with advanced knowledge of the different stages in the production of wines and spirits, their characteristics and classification, storage, handling and service. Students will further their knowledge of local wineries and their products as well as of other wine producing countries. They will advance their knowledge, skills and competencies concerning the preparation and service of cocktails and long drinks, food matching and service of wines, bar and cellar management and sales promotion.

### Intended Learning Outcomes

On successful completion of this module students will be able to:

1. Examine the composition and microbiology of wine
2. Identify the wine and human physiology
3. Understand the correct matching of wine and food
4. Gain an in-depth knowledge of Cypriot and foreign wines
5. Define the means of selecting, purchasing and controlling wine
6. Take orders for wine, alcoholic beverages and serve them professionally
7. To design and arrange the bar service area
8. Identify the main spirits and prepare basic cocktails

### Delivery Methods:



- Class instructions
- Project presentation
- Demonstrations
- Practice

### Assessment:

Quizzes/written assignment	20% *
Project	40%
Final Exam	40% **
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<b>Total</b>	<b>100%</b>

### Module Requirements

Refer to the students' Manual Appendix II Food Service Regulations

### Module Plan and Content

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	29/01– 02/02	<ul style="list-style-type: none"> <li>• Wine: Origins and definitions, wine composition, wine microbiology, wine classifications and production methods</li> </ul>	Wine Appreciation by Richard P. Vine
2.	05/02-09/02	<ul style="list-style-type: none"> <li>• History of wine: The cradle of winegrowing</li> </ul>	Wine Appreciation by Richard P. Vine
3.	12/02-16/02	<ul style="list-style-type: none"> <li>• Wine and human physiology</li> </ul>	Wine Appreciation by Richard P. Vine  Managing wine and wine sales by J. E. FATTORINI
4.	20/02-23/02	<ul style="list-style-type: none"> <li>• Wine service: Wine selection, wine enemies, the personal wine cellar</li> </ul>	Wine appreciation by Richard P Vine  Discovering Wine by Joanna Simon
5.	26/02-02/03	<ul style="list-style-type: none"> <li>• Test</li> </ul>	



Week	Dates	Topics to be Covered	Reference Chapter / Material
6.	05/03-09/03	<ul style="list-style-type: none"> <li>The wines of the world; France, Italy, Portugal, Spain, Australia, South Africa, South America and Mexico and Cyprus</li> </ul>	Wine Appreciation by Richard P. Vine  Discovering wine by Joanna Simon
7.	12/03-16/03	<ul style="list-style-type: none"> <li>The wines of the world; France, Italy, Portugal, Spain, Australia, South Africa, South America and Mexico and Cyprus</li> </ul>	Wine Appreciation by Richard P. Vine  Discovering wine by Joanna Simon
8.	19/03-23/03	<ul style="list-style-type: none"> <li>Project presentation</li> <li>Selection, purchasing and control of wine</li> </ul>	Managing wine and wine sales by J. E. FATTORINI
9.	26/03-30/03	<ul style="list-style-type: none"> <li>Project presentation</li> <li>Selection, purchasing and control of wine</li> </ul>	Managing wine and wine sales by J. E. FATTORINI
10.	02/04-03/04 11/04-13/04	<ul style="list-style-type: none"> <li>Project presentation</li> <li>Mixology</li> </ul>	The Hospitality manager's guide to Wines, Beers and Spirits by Albert W. A. Schmid
11.	16/04-20/04	<ul style="list-style-type: none"> <li>Project presentation</li> <li>Mixology</li> </ul>	The Hospitality manager's guide to Wines, Beers and Spirits by Albert W. A. Schmid
12.	23/04-27/04	<ul style="list-style-type: none"> <li>Beer: Ales, Lagers and Stout</li> </ul>	The Hospitality manager's guide to Wines, Beers and Spirits by Albert W. A. Schmid
13.	30/04-04/05	Professional alcohol service	The Hospitality manager's guide to Wines, Beers and Spirits by Albert W. A. Schmid
14.	07/05-11/05	<ul style="list-style-type: none"> <li>Revision</li> </ul>	



Week	Dates	Topics to be Covered	Reference Chapter / Material

### Essential Reading

- Handouts
- The Sotherby's,. ( 2007) Wine Encyclopedia, 4<sup>th</sup> edition Dorling Kindersley Ltd London.
- Florentia Kythreotou, 2010 The Book of Cyprus Wine, University of Nicosia Press.
- Hamlyn, 2008, 200 cocktails Octopus Publishing Group Ltd, London.

### Additional Reading

- JOANNA SIMON., (2004), discovering WINE Octopus Publishing Group Limited, 2-4 Heron Quays LONDON e14 4JP.
- J. E. FATTORINI., (1997), MANAGING WINE AND WINE SALES, International Thomson Business Press Berkshire House 168-173 High Holborn LONDON WC1V 7AA UK
- [www.About.com/Wine](http://www.About.com/Wine)
- RICHART P. VINE.,(1997) Wine Appreciation, second edition John Wiley & sons, Inc.
- ALBERT W.A SCHMID,.( 2004) The HOSPITALITY MANAGER'S GUIDE to WINES, BEERS, and SPIRITS Pearson Education, Inc., Upper Saddle River New Jersey 07458.



