



## Module Structure

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**Module Title : Wines and Spirits**

**Module Code :** HTPM 115

**Programme of Study/Year of Study :** Hospitality and Tourism Management/Year 1

**Group :** HTMI

**Semester :** Spring

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

**ECTS :** 2

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**Instructor:** Andreas Kassinos

**Office Hours:** Tuesday 11:20-12:00

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Pre-requisite(s) :

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### Module Rationale

This module is designed to provide students with the principles governing the production of wines and spirits. The student will develop skills and knowledge concerning the principles of bar and cellar management, sales promotions and the preparation of cocktails.

### Aims

The module provides students with basic knowledge concerning the production of wines and spirits, both Cypriot and foreign. Competencies will be developed in the student so that they will be able to take orders and serve wines and spirits correctly and harmonically.

### Intended Learning Outcomes

On successful completion of this module the student will be able to:

- Discuss the history and legends of wine, the history of local wineries and their products. The most important wines of the world will be studied.
- Discuss the principles concerning the production of wines and spirits, their storage, proper handling and use.
- Know bar and cellar management and sales promotions.
- Take orders and serve wines and spirits as well as to suggest wines to accompany certain foods.
- Recognise the main bar equipment and their use
- Prepare cocktails as well as long drinks.
- Understand the duties and responsibilities of staff dealing with the wine and spirit service.
- Understand the characteristics of the different wines (natural and sparkling) and be able to



recognise the various types of wines, their colour and taste.

- Discuss the production and use of the main spirits, (Brandy, Cognac, whisky, Gin, Vodka, Rum and Liqueurs).

### Delivery Methods:

Lectures  
 Demonstrations  
 Role playing  
 Coursework

### Assessment:

Quizzes	20% *
Midterm exam	30%
Final Exam	40%
Coursework	<u>10%</u>
	100%

\* Unannounced Quizzes will be given during the course of this class. Each of these quizzes will be handed out in the beginning of the class, will take about 10 to 15 minutes and will be based on the material covered during the previous class.

### 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.	28/01– 01/02	Wine History through the Ages	Handouts
2.	04/02-08/02	The duties and responsibilities of the staff	Handouts
3.	11/02-15/02	The duties and responsibilities of the staff	Handouts
4.	18/02-22/02	Maturing, storing, handling wines and spirits The characteristics of wine	Discovering wine by Huge Johnson
5.	25/02-01/03	Test Order taking; service of wine	Discovering wine by Huge Johnson
6.	04/03-08/03	Wine and Food Harmony – Introduction to main Cyprus wineries	Mitchell Beazley - Discovering Wine
7.	12/03-15/03	The main Cyprus wineries	Florendia Kythreodou - The Book of Cyprus



Week	Dates	Topics to be Covered	Reference Chapter / Material
8.	18/03-22/03	Mid-Term Exam Regional wineries	Florendia Kythreodou - The Book of Cyprus
9.	26/03-29/03	Wine producing areas of the world	Discovering wine by Huge Johnson
10.	02/04-05/04	Wine producing areas of the world	Discovering wine by Huge Johnson
11.	08/04-12/04	Main spirits and basic cocktails	Allan Gage - New Classic Cocktails
12.	15/04-19/04	Main spirits and basic cocktails	Allan Gage - New Classic Cocktails
13.	22/04-23/04 &	Main spirits and basic cocktails	Allan Gage - New Classic Cocktails
14.	06/05-10/05	Revision	

### Essential Reading

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

### Additional Reading

- Robinson, J. (1982), *The Great Wine Book*, Sidgwick and Jackson Ltd London.
- Giannos Constantinou (2009), Ανακαλύπτω το Κρασί, Εκδόσεις Μεταίχμιο
- Clarke Oz., (1988) *The Essential Wine Book*, Simon & Schuster inc London.
- Regan g., (1991), *The Bartender's Bible*, Harper Collins Publisher, New York.
- Συμβούλιο Αμπελουργικών Προϊόντων, *Vines and Wines of Cyprus*, 4000 years of tradition, Editor-Publisher: Vine Products Commission
- [www.About.com/Wine](http://www.About.com/Wine)



