



<b>Title:</b>	Professional Bar Operations <b>APPROVED</b>
<b>Long Title:</b>	Professional Bar Operations
<b>Module Code:</b>	HOSP6012
<b>Duration:</b>	1 Semester
<b>Credits:</b>	5
<b>NFQ Level:</b>	Fundamental
<b>Field of Study:</b>	Hospitality
<b>Valid From:</b>	Semester 1 - 2017/18 ( September 2017 )
<b>Module Delivered in</b>	<a href="#">1 programme(s)</a>
<b>Module Coordinator:</b>	Noel Murray
<b>Module Author:</b>	GAIL COTTER
<b>Module Description:</b>	This module introduces the learner to the licensed trade industry. It focuses on the basic operation tasks for bartenders including health and safety issues, hygiene, first aid, manual handling and service tasks.
<b>Learning Outcomes</b>	
<i>On successful completion of this module the learner will be able to:</i>	
LO1	Perform operations under Health and Safety guidelines and industry standard.
LO2	Recognise the commitment of bar operators to the Responsible Service of Alcohol programme.
LO3	Exhibit a thorough knowledge of all relevant operational tasks and the safe use of equipment.
LO4	Identify the extensive range of alcoholic beverages available on the Irish market.
LO5	Evaluate the profile of the Licensed Trade Industry in Ireland.
LO6	Outline the importance of good interpersonal skills and professionalism in the workplace.
<b>Pre-requisite learning</b>	
<b>Module Recommendations</b>	
<i>This is prior learning (or a practical skill) that is strongly recommended before enrolment in this module. You may enrol in this module if you have not acquired the recommended learning but you will have considerable difficulty in passing (i.e. achieving the learning outcomes of) the module. While the prior learning is expressed as named MTU module(s) it also allows for learning (in another module or modules) which is equivalent to the learning specified in the named module(s).</i>	
n/a	
<b>Incompatible Modules</b>	
<i>These are modules which have learning outcomes that are too similar to the learning outcomes of this module. You may not earn additional credit for the same learning and therefore you may not enrol in this module if you have successfully completed any modules in the incompatible list.</i>	
n/a	
<b>Co-requisite Modules</b>	
No Co-requisite modules listed	
<b>Requirements</b>	
<i>This is prior learning (or a practical skill) that is mandatory before enrolment in this module is allowed. You may not enrol on this module if you have not acquired the learning specified in this section.</i>	
No requirements listed	

**Module Content & Assessment**

**Indicative Content**

**Health and Safety**

Successfully complete the following training course: 'Food Safety and You', First Aid, Manual handling, Fire Safety and Chemical handling training.

**Profile of the Licensed Trade Industry**

Introduction to the beverage industry. Overview of on and off trade operations, styles, size and significance to the economy. The beverage industry in Ireland: the structure of the supply chain from production to distribution to end-user.

**Demonstrate the appropriate use of equipment in bar service areas.**

To include dispensing equipment, refrigeration, cold rooms and ice machines, cleaning equipment, cash registers, air handling and heating, and others.

**Bar Service Operations**

Responsible Service of Alcohol programme. Professional bar tender ethics, incorporating current legislation.

**Bar Product Knowledge**

The importance of Product knowledge. Introduction to alcoholic and non-alcoholic beverages, production and service techniques.

**Assessment Breakdown**

	%
Course Work	100.00%

**Course Work**

Assessment Type	Assessment Description	Outcome addressed	% of total	Assessment Date
Practical/Skills Evaluation	Successfully complete 'Food Safety & You', First Aid, Manual Handling, Fire Safety, Chemical Handling and Health & Safety Authority Hospitality training courses	1	20.0	Week 2
Practical/Skills Evaluation	Practical bar skills evaluation displaying professional abilities	3,4	20.0	Week 6
Short Answer Questions	Written assessment of all learning outcomes	1,2,3,4,5,6	40.0	Sem End
Practical/Skills Evaluation	Practical bar operations assessment displaying professional standards and skills	2,3,4,6	20.0	Sem End

No End of Module Formal Examination

**Reassessment Requirement**

**Repeat examination**

*Reassessment of this module will consist of a repeat examination. It is possible that there will also be a requirement to be reassessed in a coursework element.*

**The institute reserves the right to alter the nature and timings of assessment**

**Module Workload**

<b>Workload: Full Time</b>				
<i>Workload Type</i>	<i>Workload Description</i>	<i>Hours</i>	<i>Frequency</i>	<i>Average Weekly Learner Workload</i>
Lecture	Theory	1.0	Every Week	1.00
Lab	Practical skills	2.0	Every Week	2.00
Independent & Directed Learning (Non-contact)	Self learning	3.0	Every Week	3.00
Total Hours				6.00
Total Weekly Learner Workload				6.00
Total Weekly Contact Hours				3.00

**This module has no Part Time workload.**

## Module Resources

### *Recommended Book Resources*

- J. Cousins, D. Lillicrap & S. Weekes 2014, *Food and Beverage Service*, 9th Ed., Hodder Education [ISBN: 978-147180795]
- Adam W. Freeth 2012, *Bartending*, New Holland [ISBN: 1780090021]

### *Supplementary Book Resources*

- Costas Katsigris 2007, *The Bar and Beverage Book*, 4th Ed., Wiley [ISBN: 0471647993]

### *Recommended Article/Paper Resources*

- *National Hygiene Partnership*, 'Hygiene Matters'
- National Safety Authority of Ireland *Hygiene in the Catering Sector IS:340*

### *Other Resources*

- Website: *Food Safety Authority of Ireland*  
<http://www.fsai.ie>
- Website: *Health and Safety Authority*  
<http://www.hsa.ie>
- Website: *International Bartenders association*  
<http://www.iba.com>

**Module Delivered in**

Programme Code	Programme	Semester	Delivery
CR_OBARM_7	<a href="#">Bachelor of Business in Beverage Industry Management</a>	1	Mandatory