

FAB 290: Bar Operations Management
University of Nevada, Las Vegas
William Harrah College of Hotel Administration

**Course: FAB 290, Bar Operations Management
Spring Semester, 2022**

will be sent to the Bar Operations instructor through campus mail. Failure to comply with this policy would result in a zero for the function.

4. The students are also responsible to set up, breakdown, and clean up the bar before and after each lab demonstration, practice, or function. They are also expected to exhibit proper classroom/lab etiquette and protocol.
5. Policies, which prohibit the consumption of any alcoholic and non-alcoholic beverages (except water) during any of the class related sessions/functions. Consumption of water or other permitted non-alcoholic beverages must be in designated areas only. During our mixology practices, you may only taste with a straw and dispose (spit out) the alcoholic beverages made at the bar for educational and training purposes. Violation of this policy could result in immediate dismissal from the course.

The use of cell phone and other personal communication devices are NOT permitted during class, lab, and any of the functions. No electronic or digital devices are allowed during the quizzes and the final exam. It is highly recommended that all cell phones be turned off and put away for the duration of each session. The instructor has the right to deduct 10 POINTS from the total points each time the student uses his/her cell phone, or if the use of the phone is too much, the instructor reserves the right to ask the students who use cell phones to leave the class, which would result to a zero for attendance.

Attendance:

Attendance and participation are required for this course. Students are expected to arrive on time, participate in setting up, breaking down, practices, and discussions, and to remain in the class for the entire session. There will be 50 points deducted for each unexcused absence (75 points deducted for missing any of the scheduled functions without prior notice) and 10 points deducted for each 10 minutes late arrival and early departure. This means that even ONE-minute late arrival or early departure could result in 10 points deduction.

Longer than 30 minutes late arrival and early departure will be marked an absence with the loss of 50 points. **Missing a scheduled**

Note that the cleaning day, December 6, will count as a class session.

Instructor

of the

participation

Cleaning day and Semester Review (Module 16) counts as a class session and attendance is mandatory. On this day, we clean and organize the bar and the storage rooms, which we have used throughout the semester for our practical experience and functions.

Schedule Table

Module	Topic
1	- Syllabus review and Introductions discussion History and Scope of the Industry
2	Bar Layout and Design
3	Bar set-up, Breakdown, and Bar Tools
4	Production and Mixology, Part 1
5	Production and Mixology Practice 1
6	Production and Mixology Practice 2
7	Wine Education
8	Fundamentals of Spirits Education
9	SPRING BREAD RECESS
10	Beer Education
11	Controlling and Selling to a Profit
12	Marketing
13	Organization of Bars
14	Mixology Practice and Cocktail Competition
15	Final Exam
16	Clean-up and Semester Review

Lunch Service Dates:

Events pending:

TAG Global Spirits Awards being held at Mandalay Bay,
TAG Global Spirits Competition, Judging & Consumer Events
February 23, 24, 25, 26, 2022

CDF Educational Taste of Excellence:

Saturday, March 19, 4:00 to 10:00 PM, Westgate Las Vegas Resort & Casino

