

HOSP215: Beverage Operations: Wine, Beer and Spirits

Provides a basic understanding of the bar and beverage business. Focuses on the products, equipment, consumer preferences, and regulations for responsible alcohol service. Emphasizes pairing food and alcoholic beverages. Students must complete the TIPS (Training for Intervention Procedures.) Certification Examination.

Credits: 3

Lab Hours: 0

Lecture Hours: 3

Program: [Hospitality](#)

Semester Offered:

Spring