

Course Title	Alcoholic and Non-Alcoholic Beverages				
Course Code	CDPA-202				
Course Type	Required				
Level	Diploma				
Year / Semester of study	2 nd Year/1 st Semester				
Lecturer's Name	TBA				
ECTS	6	Lectures/Week	1 hour per week	Laboratories/ Week	2 hours per week
Course Aim	The course aims to introduce students into the world of alcoholic and non-alcoholic beverages including wines, water, juices, beers, liqueurs etc. And learn the procedure of making them and serve them.				
Learning Outcomes	By the end of the course, students are expected to: • Describe the characteristics of both alcoholic and non- alcoholic beverage types. • Describe and produce alcoholic and non alcoholic beverages				
Prerequisites	None	Corequisites		NONE	
Course Content	• Classification and use of beverages Equipment • Non-alcoholic beverages Stimulating, Energizing, Refreshing Brands • Production • New world vs Old world wines • Grape varieties • Brand names • Service of Red, white, sparkling wines • Aperitif wines: Service and popular brands • Fortified wines: Service and popular brands Spirits • Whisky, Rum, Gin, Vodka, Brandy, Tequila • Colour and flavour • Famous brands • Rules of making cocktails • Beer • Service • Storage				

	• Brands Liquor • Alcohol and the human body • Strength of drinks • Matching wines with international menu			
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.			
Bibliography	Required: Title: Complete Wine Course Author(s): Kevin Zraly Publisher: Sterling Publishing Edition: First Year: 2000 ISBN: 0- 8069-6699-8 Non- alcoholic Beverages 1 st Edition Volume 6 Alexandru Grumezescu and Alina-Maria Holban Woodhead Publishing 2019			
Assessment Policy		50 %	Final Exam (Lab Exam)	
		0 – 40 %	Mid –Term (Lab Exam)	
		0 – 30 %	Laboratory Participation	
		0 – 20 %	Homework	
		0 – 10 %	Class Attendance & Participation	
Language	ENGLISH			