

What's new in Bar and Beverage Management Studies

Today's customer now has the options of a wide variety of restaurants, huge cineplex's, leisure centers, live entertainment, sports clubs and other avenues of entertainment when considering their night out. The fact that the licensed trade industry has remained so popular is a tribute to the quality of the product. Bar and beverage staff, supervisors and managers plays a central role here, they must familiar with the technical skills for professional practice, they must be superb people managers and be competent with the crucial business components which all contribute to a successful business. They must adapt a "learning not just yearning to grow" strategy for their premises.

It is in this context that *TU Dublin's Bar and Beverage programmes based at the School of Culinary Arts and Food Technology* have recently developed a series of part-time and full-time programmes to meet these challenges, our hands-on teaching approach will give you opportunities to develop skills through real-life practical projects engaging with real life problem solving, while specialising in areas that interest you most. Full details below;



Bar and Restaurant Management [TU Dublin- HIGHER CERTIFICATE]

TU Code: TU641 (Full Time) / TU036 (Part Time)

Duration: 2 years full time, 3 years part time

Full Details: www.tudublin.ie/study/undergraduate/courses/bar-and-restaurant-management-tu641/
www.tudublin.ie/study/part-time/courses/bar-and-restaurant-management-part-time-tu036/

Apply Now / Contact: (School Office) scaft@tudublin.ie (James McCauley Programme Chair) james.mccauley@tudublin.ie

Bar and Beverage Studies [TU Dublin- Single Module Certificates]

Bar and Beverage Operations Studies 1

Application Details

- Closing date for applications: 1st September 2023
- Teaching commences: September 2023
- Module fee: €700

Module Details

- TU Code: TFBO1024
- Level: NFQ Level 6 and Level 8
- Award: Certificate in Bar and Beverage Studies 1 (TU Dublin)
- Duration: 1 Semester / 12 weeks
- Course type: Undergraduate

- Mode of Study: 4 hour (Mixture of lectures and professional practice weekly)
- Method of Delivery: On site
- Location: Grange Gorman · Contact: email scaft@tudublin.ie

Overview

Module description: This module provides the foundation to best practice for the operation of a bar or beverage business. This is an introductory module designed for those who are looking to advance their current knowledge and position within an existing beverage business or begin a career in the industry. The module explores all aspects of the beverage industry and uses theory to underpin the practical element of the course. The module requires participants to actively partake in practical and class-based elements of the curriculum.

Module aim: The aim of this module is to give the learners the skills and understanding required to progress in the field of international and professional bar service. It also aims to build a knowledge base around the theoretical, products and technical areas of industry.

Minimum Entry Requirements

none

Course Content

1. Professional bar and beverage service including health and safety:
 2. Customer service- best practice
 3. Development of team-based learning and working skills
 4. Non-alcoholic beverages
 5. Introduction to international cocktail and drink making
 6. Industry field trip
 7. Introduction to beers
 8. Introduction to wines and fortified beverages
 9. Principles of distillation & distilled products
- This module runs for 12 weeks in Semester 1.
- Semester 1: September – December

International Beers and Draught Dispense Management

Application Details

- Closing date for applications: 1st September 2023
- Teaching commences: September 2023
- Module fee: €700

Module Details

- TU Code: TFBS 1023
- Level: NFQ Level 8
- Award: Certificate in International Beers and Draught Dispense Management (TU Dublin)
- Duration: 1 Semester / 12 weeks
- Course type: Undergraduate
- Mode of Study: 3 hour (mixture of lectures, professional practice and tutored tastings weekly)
- Method of Delivery: On site
- Location: Grange Gorman · Contact: email scaft@tudublin.ie

Overview

Module description: Beer and fermented beverages are brewed all over the world. It is important that brewers and the other people who work in the beer industry can critically evaluate a beer according to style and analysis the faults in the beverage due to the fermentation, packaging or service. Consumer preference is to be served good quality beers that are to style, served at the correct temperature, in a

hygienic and safe way. Understanding the brewing faults that can show in beer, how to manage, serve beer and set up dispensing equipment correctly is a skill that is required for the industry.

Module aim: To provide learners with a systematic understanding of knowledge and practical skills to evaluate different beer styles and their associated flavour profiles and to understand the equipment and service of a draught system.

Minimum Entry Requirements

none

Course Content

1. Historical background
2. The Brewing Process
3. World of beers reviewed.
4. Glassware Management
5. Cider and other 'brewed or fermented ' beverages
6. Brewery site visit / Guest Lecturer/ panel discussion
7. Introduction to Draught dispense skills
8. Gas dispense systems
9. Cooling systems
10. Beer Line Maintenance
11. Cellar Management

This module runs for 12 weeks in Semester 1.

· Semester 1: September – December

Spirits and Liqueurs

Application Details

- Closing date for applications: 1st September 2023 and December 2023
- Teaching commences: September 2023 and January 2024
- Module fee: €700

Module Details

- TU Code: TFBS 1026
- Level: NFQ Level 6 and Level 8
- Award: Certificate in Spirits and Liqueurs (TU Dublin)
- Duration: 1 Semester / 12 weeks
- Course type: Undergraduate
- Mode of Study: 3 hour (mixture of lectures, professional practice and tutored tastings weekly)
- Method of Delivery: On site
- Location: Grange Gorman · Contact: email scaft@tudublin.ie

Overview

Module description: Spirits have been produced since the 12th century. Originally used medicinally spirits are now consumed recreationally worldwide. Distillation techniques have become more efficient and flavour profiles for spirit categories have become more prominent and specific. Consumers are becoming more aware of the impact of terroir, geographical indication, rules of production and environmental impact and for distilleries and salespeople it is important to be able to understand and communicate this with the consumer. The ability to evaluate a spirit within its category and the knowledge to understand its origin and flavour profile is becoming more and more important for distillers and people working in the beverage industry. Well-informed, knowledgeable hospitality staff armed with the detailed preparation, storage and service of distilled spirits and liqueurs are central to the continued success of these beverage businesses.

Module aim: To provide learners with the theoretical and practical knowledge to evaluate and understand, the history, processes, regulation and flavour profile of distilled spirits, spirit products and liqueurs

Minimum Entry Requirements

none

Course Content

1. History and literature of distillation
2. Gin, Genever and Vodka
3. Liqueurs
4. Aniseed & Anis flavoured spirits and liqueurs (Absinthe, Schnapps & Akvavit)
5. Bitters & other gentian or bitter based fortified wines
6. Vermouth, Quinine Wine and other relevant sweetened aromatised wine
7. Sweet Natural Wines and fortified wines
8. Tequila , Mescal and agave spirits and Rum
9. Whiskey and Whisky
10. Grape & Fruit Spirits- Brandy & Cognac, Marc & Grappa, Calvados & Armagnac
11. Spirits / Liqueurs and food

This module runs for 12 weeks in Semester 1 and semester 2

Semester 1: September – December

Semester 2: January-May

Wine Studies 1

Application Details

- Closing date for applications: 1st September 2023 and December 2023
- Teaching commences: September 2023 and January 2024
- Module fee: €700

Module Details

- TU Code: TFBS 1025
- Level: NFQ Level 6 and Level 8
- Award: Certificate in Wine Studies 1 (TU Dublin)
- Duration: 1 Semester / 12 weeks
- Course type: Undergraduate
- Mode of Study: 3 hour (mixture of lectures, professional practice and tutored tastings weekly)
- Method of Delivery: On site
- Location: Grange Gorman · Contact: email scaft@tudublin.ie

Overview

Module Overview: background to all wine growing areas with in depth tasting analysis

Minimum Entry Requirements

none

Course Content

1. Viticulture
2. Viniculture
3. Bordeaux
4. Burgundy and Alsace
5. Rhone Valley and Languedoc
6. Germany and Central Europe
7. Italy
8. Spain
9. New World

- 10. Champagne and Sparkling wine
- 11. Fortified and Sweet wines

This module runs for 12 weeks in Semester 1 and semester 2

Semester 1: September – December

Semester 2: January-May

Cocktail Making

Application Details

- Closing date for applications: December 2023
- Teaching commences: January 2024
- Module fee: €700

Module Details

- TU Code: TFBS 1021
- Level: NFQ Level 6
- Award: Certificate in Cocktail Making (TU Dublin)
- Duration: 1 Semester / 12 weeks
- Course type: Undergraduate
- Mode of Study: 3 hour (mixture of lectures, professional practice and tutored tastings weekly)
- Method of Delivery: On site
- Location: Grange Gorman · Contact: email scaft@tudublin.ie

Overview

This module provides the students with the theoretical knowledge and practical cocktails skills to prepare classic cocktails, contemporary and new mixed drinks.

Module aim: To provide students with the theoretical knowledge and historical background of the various major cocktails categories, how to effectively use cocktail equipment, how to efficiently make cocktails with quality and consistency, how to create new cocktails and deepen the understanding of new cocktails making styles, which include classic, flair and contemporary styles

Minimum Entry Requirements

none

Course Content

1. History and literature of cocktails / culinary cocktail competitions / assessing cocktails.
2. Identification and handling of cocktail equipment
3. Cocktail glassware & Responsible Service of Cocktails
4. Garnish technology and Ice management
5. Major Mixed Drink Categories
6. Cocktail making styles and techniques
7. Pre dinner & aperitifs cocktails
8. Long & Mixed drinks
9. After dinner and Shooter cocktails
10. Alcohol free cocktails
11. Hot drinks and Specialty Coffees

Semester 2: January-May

Bar and Beverage Management Studies 1

Application Details

- Closing date for applications: December 2023
- Teaching commences: January 2024
- Module fee: €700

Module Details

- TU Code: TFBO 3021
- Level: NFQ Level 8
- Award: Certificate in Bar and Beverage Management Studies 1 (TU Dublin)
- Duration: 1 Semester / 12 weeks
- Course type: Undergraduate
- Mode of Study: 3 hour (mixture of lectures and professional practice weekly theory lectures weekly)
- Method of Delivery: On site
- Location: Grange Gorman · Contact: email SAFT@tudublin.ie

Overview

Module description: Today's customer now has the options of a wide variety of restaurants, huge cineplex's, leisure centers, live entertainment, sports clubs and other avenues of entertainment when considering their night out. And the fact that the licensed industry has remained so popular is a tribute to the quality of the product. The bar and beverage manager plays a central role here, managers must be first class merchandisers, superb people managers and be competent with profit and stock margins. Bar and beverage managers must also be responsible for key holding, banking, security and even recruitment. They must adapt a "learning not just yearning to grow" strategy for their premises. It is in this context that this module will help prepare candidates for future roles as bar and beverage managers.

Module aim: To deepen the learners technical, social and administrative skills and theoretical knowledge which will enable them to pursue a successful career in the bar and beverage management fields.

Minimum Entry Requirements

none

Course Content

1. Overview of the Bar and Beverage Industry
2. Managing Alcohol Consumption through responsible sale and
3. Managing and Leading a Beverage team
4. Legislation in the Licensed industry
5. Draught dispense management
6. Wine service management
7. Spirits and Mixed drinks management
8. Non-alcoholic drink management
9. Principles of Stocktaking and Stock Control
10. Marketing & Promotions for Bars and Beverage establishments
11. Managing Quality in a Bar and Beverage Establishment

Semester 2: January-May