

# Application

## 1. Outline

### 가. Name of a Class

<b>Class Name</b>	Restaurant and Bar Service		
<b>Semester</b>	Second semester of 2023	<b>Division</b>	Major ( + ) Liberal Art ( )

### 나. Goal of a Class

**(1) Goal of a Class:** Upon completion of this course students will be able to analyze and evaluate the management system related to food service operations, critically evaluate the equipment, incorporate menu planning and design, making bar menu and wine list, apply one of six international service styles to specific outlet.

**(2) Introduction:** This course introduce students cons and pros of different service styles, equipments, utensils, to learn product knowledge in more details and learn listing of appropriate beverages in bar. Also, deeper review of historical origin of restaurants and production cycles of food and beverage products will be provided.

## 2. Weekly Plan

Week	Content(Topic)	Learning Objective	How to Operate		
			Methodology	Material	Reference
1	Origin of restaurants, modern trends, evaluation, ratings	After this lecture students will understand the history of restaurants development, types, concepts of restaurants, modern rating systems like Michelin and Gault Millau	Lecture and discussion of given PPT	PPT	<a href="https://www.escoffier.edu">https://www.escoffier.edu</a> <a href="https://lefoodist.com">https://lefoodist.com</a> <a href="https://guide.michelin.com">https://guide.michelin.com</a> <a href="https://www.theworlds50best.com">https://www.theworlds50best.com</a>

2	Type of cutleries, glasses and equipment	At the end of this lecture students will have a broader information about equipment analyzing, detailed information about utensils and service requirements	Lecture and discussion of given PPT	PPT	Stickler, H. (2005). Service – A guide for professionals (1 <sup>st</sup> ed.). Linz, Austria: Rudolf Trauner Verlag pages 50-83
3	Service Styles and Methods, Menu types	After this lecture students will understand the cons and pros of 6 International Service styles and menu types like A la card or Table d`hote	Lecture and discussion of given PPT	PPT	Ninemeier, J. (2001) Planning and Control for Food and Beverage Operations (5 <sup>th</sup> .ed). USA: Educational Institute American Hotel & Lodging Assoc. Pages 129 -137
4	Tea and Coffee, Production, Service	At the end of this lecture students will have a broader information about origin, production and types of coffee and tea	Lecture and discussion of given PPT	PPT	Linda Gaylard. (2015) The Best Tea and Coffee Table Book
5	-Alcohol Consumption and responsibility -Beer, Production and service	After this lecture students will understand Social responsibility of drinking and serving intoxicated guests Detailed info about origin, production and types of beer	Lecture and discussion of given PPT	PPT	Wines and Spirits, Looking Behind the Label. WSET London 2005. Jonny Garret and Bre d Evans. (2016) Beer School: A Crush Course in Craft Beer
6	-Wine and Vinification, Old World and New World Wines	Detailed info about origin, production and types of wine and wine areas	Lecture and discussion of given PPT	PPT	The Oxford Companion to Wine. Jancis Robinson. Oxford University Press (3 <sup>rd</sup> edition 2006) Wines and Spirits, Looking Behind the

					Label. WSET London 2005
7	-Food and Wine Pairing - Sparkling wines and Champagne, popular brands	Classical pairing and rules of wine and food pairing Production and types of sparkling wines and popular Champagne producers	Lecture and discussion of given PPT	PPT	Wines and Spirits. Understanding the Style and Quality, WSET London 2011
8	Whiskey, History, Production and Service	Detailed info about origin, production and types of whiskey	Lecture and discussion of given PPT	PPT	Wines and Spirits. Understanding the Style and Quality, WSET London 2011
9	-Cognac and brandies -Spirits	Detailed info about origin, production and types of Cognac and brandies	Lecture and discussion of given PPT	PPT	Wines and Spirits. Understanding the Style and Quality, WSET London 2011
10	Cigars, Production and service	Storing rules, origin, production and types of cigars	Lecture and discussion of given PPT	PPT	Vahe Gerard. Cigars Flammarison (2009)

※ You can freely complete the content sections based on the feature of the class.

### 3. How are you going to use your class?

For a credit class ( ), For a non-credit class ( ), For a public view ( + )

### 4. Expected Outcome

At the end of the course students will be able to perform one of international service standards, apply their theoretical knowledge in working process in terms of equipment, utensils and food products, use and analyze bar equipment, enlist most actual and classic products. Students will have a broader understanding of cons and pros of menu types and impacts of service styles to restaurant and bar management.