

HMM 120: Beverage Operations

This course includes the theory and practice of serving beverages to achieve enhanced enjoyment of the dining experience. This course will cover the full spectrum of beverages offered in the hospitality industry including wines, cocktails, brewed beverages, coffees, teas, water and soft drinks.

Credits: 3

Transfer Code: Code C

Lab Hours: 2

Lecture Hours: 2

Prerequisites:

As determined by the college

Program: Culinary Arts

Semester Offered:

Fall

Spring

Summer