

<b>1. Title of module</b>	
<b>Introduction to Bartending</b>	<b>REV: B</b>
<b>2. Module code</b>	
<b>FCTE2016</b>	
<b>3. Malta Qualifications Framework (MQF) level</b>	
<b>MQF Level 2</b>	
<b>4. Module objective</b>	
<b>5. Learning outcomes</b>	
<i>5.1 Knowledge: – at the end of the module/unit the learner will have been exposed to the following:</i>	
<ul style="list-style-type: none"> <li>a) The bartender.</li> <li>b) Personal skills.</li> <li>c) Type of glasses.</li> <li>d) Equipment and Utensils.</li> <li>e) Taste and smell senses.</li> <li>f) Alcohol awareness.</li> <li>g) Knowing what we serve non-alcoholic beverages.</li> <li>h) knowing what we serve alcoholic beverages.</li> <li>i) Knowing what we serve spirits.</li> <li>j) Aperitifs and Digestives.</li> <li>k) Type of coffees and teas.</li> <li>l) Type of liqueurs.</li> <li>m) Categories of cocktails.</li> <li>n) Cocktail Making technique.</li> </ul>	
<i>5.2 Skills – at the end of the module/unit the learner will have mastered the following skills:</i>	
<b>Applying knowledge and understanding</b>	
<i>The learner will be able to:</i>	
<ul style="list-style-type: none"> <li>a) Apply the responsibilities of the bartender in his/her place of work.</li> <li>b) Classify the general products that are usually available on the market.</li> <li>c) Operate the basic techniques of cocktail making.</li> <li>d) Create categories and styles of cocktails.</li> </ul>	

**5.2.1 Judgment Skills and Critical Abilities**

The learner will be able to:

- a) Distinguish between the styles and categories of liquors found on the market.

**5.2.2 Additional Module-Specific Communication Skills, if required.**

The learner will be able to:

- a) Discuss and write about the different type of alcoholic and non-alcoholic beverages.

**5.3 Competences: – at the end of the module/unit the learner will have acquired the responsibility and autonomy to:**

N/A

**6. Hours of total learning for this Module/Unit**

Contact hours:   12  

*(Lectures/ seminars/ tutorials/ participation in online forums/ video lectures and other learning activities under the direction and control of an instructor)*

Supervised practice hours:     

*(During these hours the learner is supervised, coached or mentored)*

Self-Study hours:   36  

*(Estimated workload of research and study)*

Assessment hours:   2  

*(Examinations/ presentations/ group work/ projects/ etc..)*

**6.1 Total Number of ECTS/ECVETs of the Module/Unit**

  2   ECTS / ECVETs

**6.2 Please explain how this module/unit will be taught**

Teaching Method	Choose most appropriate (tick)	Brief Description	
Lecturer Centred			
Learner Centred			
Content Centred	X		
Practical / Hands-on			
Interactive / Participative	X		

**6.3. Please explain how this module/unit will be assessed**  
(ex: presentation 40% and assignment 60%)

Assignment type	Choose most appropriate (tick)	Number & percentage	Metric
Exam			Hours
Presentation			Minutes
Case Study			Words
Assignment			Words
Portfolio			n/a
Report			Words
Poster			Minutes
Journal			Words
Practical Test			Hours
Group final Project			
Tests x2	X		

**7. Reading list**

**Core reading list**

a) Food and Beverage Service (Dennis Lilicrap and John A Cousins).

**8. Minimum formal qualifications and experience required to teach this module/unit**

Minimum MQF level 5 and 5 years working experience in the industry.

**9. Board of Studies - Approval**

Date \_\_\_\_\_

**10. Programme Quality Validation Board - Approval**

Date \_\_\_\_\_