

<b>POLI</b> <b>ESCOLA SUPERIOR</b> <b>TURISMO</b> <b>HOTELARIA</b> <b>TÉCNICO</b> <b>GUARDA</b>	<b>SUBJECT DESCRIPTION</b>	<b>MODELO</b> PED.014.03
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Course	Hotel Management / Restauration and Catering					
Subject	Operation and Bar Service					
Academic year	2022-2023	Curricular year	1st	Study period	2nd semester	
Type of subject	Compulsory	Student workload (H)	Total: 108	Contact: 60	ECTS	4
Professor(s)	Nelson Manuel Loureiro Soares					
<input checked="" type="checkbox"/> Area/Group Coordinator <input type="checkbox"/> Head of Department	(select)	Adriano Azevedo Costa				

## PLANNED SUBJECT DESCRIPTION

### 1. LEARNING OBJECTIVES

*The subject aims to contribute to the training of students at the level of management in the department of food and beverages in hotel companies, restaurants or catering, particularly related to Bar services and all their issues.*

*Basically, it'll be transmitted the importance and sensitive awareness for professional gesture, as well as knowledge about the various techniques and production practices in drink services.*

*It is intended that students gain theoretical and practical knowledge of methods and techniques in Bar services. In the end, the student should be able to participate, organize and plan the various tasks involving the production in Bar services.*

### 2. PROGRAMME

#### 1. Typology of Bars

- Drinks, types and characteristics
- Bar service organization
- Personal and social aspects of a bartender
- Bar mise-en-place

#### 2. Cafeteria

- Types of coffee
- Preparation methods
- Coffee and other drinks based on coffee
- Practical simulation

#### 3. Special Wines, service and characteristics

- Port Wine
- Sparkling Wine

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4. *Simple drinks service*
5. *Special Bar services*
  - a) *Cocktails, coffee-breaks, welcome drinks, among others*
6. *Mixed drinks*
  - a) *Methods for drinks preparations*
  - b) *Groups of drinks*
  - c) *Decoration and presentation of drinks*
  - d) *Practical simulation of bar service*

### 3. COHERENCE BETWEEN PROGRAMME AND OBJECTIVES

*The subject is essentially practical, students will be put into test environment simulated practice, providing evidence relating to the contents of the subject. Students will perform tasks related to the contents with the proper supervision and guidance from teacher. In the future, students will work in real they will have to be prepared for any task evolving as well as the Bar service.*

### 4. MAIN BIBLIOGRAPHY

**Batista, P., Vicente, E., Brito, F., Évora, V.** (2010). Manual de Técnicas de Serviço de Restauração e Bebidas, Volume I. Lisboa: Turismo de Portugal, IP.

**Julyan, B.K.** (1994). Manual de Bebidas-Vendas e Serviços. Edições Cetop, Lisboa.

**Moser, F.** (2002). Manual de Gestão de Alimentação e Bebidas. Edições Cetop, Lisboa.

**Sabino, J.** (1998). Cocktails e Técnicas de Bar. Expo Lusa, Lisboa.

**Soares, N.** (2021). Manual de Serviço de Bar para a ESTH.

**Somsen, M., Carvalho, D.** (2014). Vamos beber um Gin. Casa das Letras, Lisboa.

**UNHISNOR - União das Associações de Hotelaria e Restauração do Norte de Portugal** (2001). Código de Boas Práticas de Higiene para a Restauração. Instituto UNHISNOR, Porto.

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## 5. TEACHING METHODOLOGIES (INCLUDING EVALUATION)

### **Regular Evaluation**

*There will be a theoretical and practical test, from which to carry out the evaluation of acquired knowledge.*

*In addition to the theoretical and practical tests, the teacher may include a paper work taking part in the evaluation.*

*The result of the subject will be expressed on a scale of 0 to 20, reflecting the production in theoretical and practical components.*

*A student is approved if the evaluation is higher than 9,5.*

*Weighting:*

*Theoretical exam - 40%*

*Practical exam - 40%*

*Theoretical and practical work - 20%*

*It is essential for carrying out this type of evaluation that the student has participated and attended at least 90% of theoretical, practical and theoretical-practical.*

*Exceptions to this rule, are the students with student-worker status.*

### **Final Evaluation and Appeal**

*This type of evaluation consists of two tests, one theoretical and one practical, to be held at the end of the semester. In this regime have access students who have not obtained a minimum grade of 9,5 values.*

*This review will consist of a theoretical and practical test, crosscutting and comprehensive information related to the program. During the practical test, theoretical questions may be placed, to be answered orally as part of the same evaluation.*

*Weighting: Theoretical exam - 50%, Practical test - 50%*

## 6. COHERENCE BETWEEN TEACHING METHODOLOGIES AND OBJECTIVES

*With a specific practical content, students will be placed in the test environment simulated practice, providing evidence relating to the contents. Students will perform tasks related to the subject with the proper supervision and guidance of the teacher. Therefore, the evaluation should be performed in accordance with the contents and the students will perform the tasks that will contribute to a proper preparation for the training process in real companies.*

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## 7. ATTENDANCE

*In the regular evaluation regime, it is essential that the student has participated and attended at least 90% of the theoretical, practical and theoretical-practical classes.*

## 8. CONTACTS AND OFFICE HOURS

*Nelson Soares*

*Email – nelson.soares@ipg.pt*

*Office hours: Mondays from 15:00 to 17:00 (office C14)*

## 9. OTHERS

*Students will be asked to participate in activities organized by ESTH on a voluntary basis or not. This participation will be taken into consideration for a good performance in the subject*

*It will be necessary for all students to have their own uniform to carry out practical tasks in a laboratory environment. The lack of mandatory clothing implies the marking of absence to the student and consequent prohibition to attend the class.*

## DATE

**1 de março de 2023**

## SIGNATURES

*Professor(s), Area/Group Coordinator or Head of Department signatures*

Professor

\_\_\_\_\_  
(signature)

Area/Group Coordinator

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(signature)