

BSS SYLLABUS

[HMTS053] - DIPLOMA IN MIXOLOGY & BARTENDING - [ONE YEAR]				 PRINT
1	PAPER 1	HMTS053-01	BASIC ALCOHOL THEORY	
2	PAPER 2	HMTS053-02	ADVANCED ALCOHOL THEORY	
3	PAPER 3	HMTS053-03	FLAIR BARTENDING	
4	PAPER 4	HMTS053-04	PRACTICAL - I	
5	PAPER 5	HMTS053-05	PRACTICAL - II	
6	PAPER 6	HMTS053-06	PRACTICAL - III	

[HMTS053] - DIPLOMA IN MIXOLOGY & BARTENDING - [ONE YEAR]	
[HMTS053-01] - BASIC ALCOHOL THEORY	TOP
<p>UNIT-1 History and development of Alcoholic Beverages Overview of fermentation and microorganisms: Yeast, Lactic acid bacteria, Molds and Spoilage. Preservatives used in the alcoholic beverages introduction, sulfur dioxide (SO₂), Sorbic acid, DMDC (Velcorin), Ascorbic acid (Vit C) pimaricin, (Natamycin)</p> <p>UNIT-2 Yeast structure, Yeast growth requirement, Metabolic pathways of Yeast, Fate of glucose to pyruvate, Growth of yeast, Propagation of yeast, Preparation of yeast starter culture, Importance of yeast strains in Alcohol making, Maintenance of yeast strains and preservation of strain characteristics etc</p> <p>UNIT-3 Molasses Quality composition Grades and Factor Affecting on composition of molasses - Sugar cane molasses production, Definition, characteristics and uses of molasses, composition of molasses, Gradation of molasses, storage of molasses, factors affecting composition of molasses and quality of molasses etc</p> <p>UNIT-4 Beer Fermentation Basic Brewing processes, Malting and mashing, Boiling the wort, Top fermentation Bottom fermentation, Modern methods of fermentation, Beer fining, filtration, pasteurization, Packing Oxidation and staling Beer-Cider and Perry Introduction</p> <p>UNIT-5 Basic ingredients, Harvesting, crushing and pressing, fermentation and Maturation, traditional and small scale cider and Perry production, Large scale production of cider and perry, newer technology, recent developments and innovations-Vinegar Production History and development, Mechanism of Acetic acid fermentation</p>	

[HMTS053-02] - ADVANCED ALCOHOL THEORY

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UNIT-1

Alcohols: Nomenclature, Classification, Methods of preparation, General properties and chemical reactions , Distinction between primary, secondary and tertiary alcohol

UNIT-2

Distinction between ethyl and methyl alcohol-Amyl alcohol and its isomers, Alcohols of fusel oil, Preparation of anhydrous alcohol by azeotropic distillation, Industrial production of ethyl alcohol from petroleum gases

UNIT-3

Chemicals derived from ethyl alcohol, Gasohol -Carbohydrates - II : Disaccharides: Classification, nomenclature and general methods for determination of their structure

UNIT-4

Preparation, isolation and detailed study of the structure of maltose, cellobiose-Lactose, sucrose, melibiose & trehalose

UNIT-5

Oligosaccharides and polysaccharides: Classification, Occurrence, detailed study of the structures and their uses with examples. (Raffinose , Cellulose, Starch, and Dextran)

[HMTS053-03] - FLAIR BARTENDING

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UNIT-1

Understanding the bar- What is bar?- History of bar-Components of bar- Bar diagram- Who is a bartender?- Who is a flair bartender?-Who is a mixologist?-

UNIT-2

Qualities and attributes of bartender-Duties and responsibilities of bartender- Different types of bar-Understanding flair bartending -Work flair- Exhibition flair

UNIT-3

Fire flair- Understanding Bar procedures-Mis- en- place- Mis-en-scene- Opening procedure- Closing procedure- Bar set up- Bar supplies- Bar operation flow chart

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UNIT-4

Preparing checklist- Understanding equipment and Glassware-Service equipment- Stationery equipment- Cleaning equipment- Types of glasses

UNIT-5

Understanding Beverages -Alcoholic beverages- Non alcoholic beverages-Classification of beverages (chart)

[HMTS053-04] - PRACTICAL - I

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[HMTS053-04]-PRACTICAL - I should be conducted based on PAPER 1

BSS RECORD NOTE must be utilized by the student to complete this Practical.

[HMTS053-05] - PRACTICAL - II

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[HMTS053-05]-PRACTICAL-II should be conducted based on PAPER 2

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[HMTS053-06] - PRACTICAL - III

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[HMTS053-06]-PRACTICAL-III should be conducted based on PAPER 3

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