

## Instructional/Task Analysis

### Related Information: What the Student Should Know

### Application: What the Student Should Be Able to Do

#### Unit 1: Beverage Basics

1. Match terms related to beverage basics with their correct definitions.
2. Complete statements regarding the relationship between food and alcoholic beverages.
3. Select true statements regarding milk.
4. Complete statements regarding soft drinks.
5. Match characteristics of hot and iced tea.
6. Select true statements regarding characteristics of water.
7. Complete statements regarding characteristics of fruit and vegetable juices.
8. Select true statements regarding coffee drinks.
9. Match espresso terminology with their descriptions.
10. Complete statements regarding hot cocoa and hot chocolate.
11. Match the beer fermentation steps and ingredients with their descriptions.
12. Match types of beers with their characteristics.
13. Match types of other fermented beverages (besides beer) with their descriptions.
14. Complete statements regarding steps in the distillation process.
15. Match distilled alcohol characteristics with their descriptions.
16. Select true statements regarding packaging of alcoholic beverages.
30. Match types of fermented beverages with their characteristics. (A.S. 1)
31. Match types of distilled beverages with their characteristics. (A.S. 2)
32. Match glassware with their names. (A.S. 3)
33. Match bar tools with their names. (A.S. 4)
34. Name the beverage preparation process. (A.S. 5)
35. Prepare and evaluate coffee. (J.S. 1)
36. Build and stir an alcoholic beverage. (J.S. 2)
37. Blend an alcoholic beverage. (J.S. 3)
38. Tilt pour and flame an alcoholic beverage. (J.S. 4)
39. Layer an alcoholic beverage. (J.S. 5)
40. Muddle and build an alcoholic beverage. (J.S. 6)
41. Shake and strain an alcoholic beverage. (J.S. 7)

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### Unit 1: Beverage Basics (continued)

17. Complete statements regarding de-alcoholized beverages.
18. Identify beverage glassware.
19. Identify beverage stemmed glassware.
20. Identify bar tools.
21. Select true statements regarding drink machines.
22. Match commonly used edible supplies with their grouping.
23. Complete statements regarding beverage area opening procedures.
24. Complete statements regarding beverage area closing procedures.
25. Match beverage preparation practices with their descriptions.
26. Select true statements regarding beverage presentation protocol.
27. Complete statements regarding beverage service tips.
28. Complete statements regarding the drink selection process..
29. Select true statements regarding the use of alcohol in food preparation.

### Unit 2: Wine

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| 1. Match terms related to wine with their definitions.            | 21. Match grape names by color. (A.S. 1)                           |
| 2. Complete statements regarding the history of winemaking.       | 22. Match the wine with its flavor sensations. (A.S. 2)            |
| 3. Select true statements regarding basic winemaking ingredients. | 23. Pair wine with food. (A.S. 3)                                  |
| 4. Complete statements regarding the winemaking process.          | 24. Match the cooking style with the technique described. (A.S. 4) |
|   | 25. Uncork a bottle of wine. (J.S. 1)                              |
|   | 26. Use a tray to serve a glass of wine. (J.S. 2)                  |

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#### Unit 2: Wine (continued)

5. Select true statements regarding sparkling wines.
6. Complete statements regarding fortified wines.
7. Match the wine growing and producing regions on a map.
8. Identify parts of a wine label.
9. Identify wine glassware.
10. Identify wine bar tools.
11. Select true statements regarding storing wine.
12. Complete statements regarding wine serving temperatures.
13. Complete statements regarding cork removal.
14. Select true statements regarding wine service.
15. Select the best statements regarding wine pouring.
16. Complete statements regarding wine tasting and the senses.
17. Complete statements regarding common wine flavor sensations.
18. Match the wine faults and curiosities with their descriptions.
19. Select true statements regarding pairing wine with food.
20. Select true statements regarding cooking with wine.
27. Open and serve sparkling wine. (J.S. 3)

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#### Unit 3: Laws and Responsible Beverage Service

1. Match terms related to beverage laws and responsibilities with their correct definitions.
2. Select true statements regarding the path of alcohol through the body.
3. Complete statements regarding Blood Alcohol Concentration (BAC).
4. Complete statements regarding alcohol absorption factors.
5. Match the effects of alcohol with their parts of the brain.
6. Rank the levels of intoxication.
7. Select true statements regarding problems associated with intoxicated guests.
8. Complete statements regarding controlling excessive consumption.
9. Complete statements regarding identification cards.
10. Select true statements regarding the Dram Shop Act
11. Select true statements regarding the legal sale of alcohol to guests.
12. Complete statements regarding aspects of the legal drinking age.
13. Select true statements regarding alcohol service guidelines.
14. Identify laws that vary by state.
15. Investigate local, state, and federal beverage laws. (A.S. 1)
16. Troubleshoot legal scenarios. (A.S. 2)
17. Perform an ID check. (J.S. 1)
18. Stop beverage service to an intoxicated customer. (J.S. 2)
19. Document an accident involving an intoxicated individual. (J.S. 3)
20. Document an accident involving an employee. (J.S. 4)