



BEVERAGE MANAGEMENT CERTIFICATE (PU)

The Beverage Management Certificate offered in the Department of Tourism, Conventions and Event Management (TCEM) attracts students pursuing careers in beverage management at restaurants, bars, clubs, catering businesses, or other food operations.

The Beverage Management Certificate may be pursued as a stand-alone degree or combined with an associate's or bachelor's degree*. This certificate is open to all IUPUI students, regardless of major. The Beverage Management Certificate will be awarded upon completion of the courses listed below with a passing grade and a cumulative GPA of 2.0.

*If you are a current IUPUI student who wants to pursue the Beverage Management Certificate, please complete the TCEM Admission Application at petm.iupui.edu/join_us. If you are not a current IUPUI student, please visit enroll.iupui.edu to find out how to apply to the Beverage Management Certificate program.

Required Courses (9-12 credits):

TCEM-H191: Sanitation and Health in Food Service, Lodging and Tourism*	(3 cr.)
TCEM-H305: Food and Beverage Operations* (PRE REQ: BUS-X100)	(3 cr.)
TCEM-H318: Beer, Wine and Spirits Management**	(3 cr.)

Elective Courses - Select 3 (9 credits)

TCEM-H218: Wines of the World**	(3 cr.)
TCEM-H308: Western European Wines**	(3 cr.)
TCEM-H328: Beers of the World**	(3 cr.)
TCEM-H385: Spirits of the World**	(3 cr.)
TCEM-H408: Food and Wine Pairing**	(3 cr.)

TOTAL: 18-21 credits

* *These courses focus on the business operations of beverage management. There is no tasting and students do not need to be 21 years of age to register.*

***These courses require students to be 21 years of age and are tasting courses.*

TCEM H191: Sanitation and Health in Food Service, Lodging and Tourism
The application of sanitary and public health engineering principles to food service and lodging operations.

TCEM H305: Food and Beverage Operations (PRE-REQ: BUS-X100)
Explores management of off-premise and on-premise food and beverage operations. Topics include menu selection, service styles, delivery outlets, safety and guest/client relations. Experiential learning activity required.

TCEM H318: Beer, Wine, and Spirits Management
Learn the business of wine, beer, and spirits management and apply this knowledge to practical use in the food and beverage service and retail industries.

TCEM H218: Wines of the World
Discover, appreciate, and taste a variety of fine wines from around the world. Explore the geography, history, viticulture and enology of the major wine producing regions.

TCEM H308: Western European Wines
Reach greater heights of wine comprehension by exploring the tastes and history of Western European wines.

TCEM H328: Beers of the World
Explore the world's great beer styles, including imports and craft beers, as well as beer flavors and off-flavors, the brewing process, ingredients, history, beer and food pairing, competitions, judging and more. Sampling and field trips will be required. Students will also be prepared to take the Certified CiceroneR exam.

TCEM H385: Spirits of the World
Examine a historical, social and business perspective of spirits, and practical experience including product and industry knowledge. Gain an appreciation of each category of spirits both on their own and when paired with food.

TCEM H408: Food and Wine Pairing
Appreciate the subtleties, the nuances, and sheer enjoyment of proper food and wine combinations.

Course Number	Fall*	Spring*	Summer*
TCEM H191		✓	
TCEM H218	✓	✓	✓
TCEM H305	✓	✓	
TCEM H308			✓
TCEM H318	✓		
TCEM H328	✓	✓	✓
TCEM H385	✓	✓	
TCEM H408	✓	✓	

* Course offerings are subject to change. Check the registrar's course listing for updated course offerings and information.