


### ASIGNATURA DE MIXOLOGÍA BIS

<b>1. Competences</b>	To develop and manage a gastronomic concept through the diagnosis of culinary potential, menu engineering, representative Mexican and international cuisine, financial and strategic management tools, and applicable regulations to strengthen the gastronomic sector and contribute to the economic development of the area.
<b>1. Term</b>	Ninth
<b>2. Theory hours</b>	15
<b>3. Practical hours</b>	45
<b>4. Total hours</b>	60
<b>5. Weekly hours</b>	4
<b>6. Objective</b>	The student will develop alternative cocktail proposals through mixology techniques and equipment to contribute to the gastronomic offer.

LEARNING UNITS	Horas		
	Theoretical	Practical	Total
<b>I. Introduction to mixology.</b>	5	15	20
<b>II. Techniques applied to mixology.</b>	10	30	40
<b>Total</b>	<b>15</b>	<b>45</b>	<b>60</b>


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## LEARNING UNITS

<b>1. Learning Unit</b>	<b>I. Introduction to mixology</b>
<b>2. Theoretical Hours</b>	5
<b>3. Practical Hours</b>	15
<b>4. Total</b>	20
<b>5. Objective</b>	The student will prepare mixology supplies to create drinks.

Topic	knowledge	Skills	Values
Background of mixology.	Recognize the concept of Mixology.  Identify the origin and evolution of Mixology.		Analytical Systematic Responsibility Discipline Organized objective Ethical Assertive Punctuality
Organoleptic characteristics of alcoholic and non-alcoholic beverages.	Describe the organoleptic characteristics of alcoholic and non-alcoholic beverages: taste, appearance, smell, texture.	Detect the organoleptic characteristics of alcoholic and non-alcoholic beverages.	Analytical Systematic Responsibility Discipline Organized objective Ethical Assertive Teamwork Punctuality I work under pressure Self-control Efficient

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Topic	knowledge	Skills	Values
Mixology supplies	Describe the mixology supplies: <ul style="list-style-type: none"> <li>- Salts and sugars</li> <li>- Syrups Sirups</li> <li>- Aromatics</li> <li>- Ice</li> <li>- Biters</li> <li>- Shrub</li> <li>- Macerated</li> <li>- Infusions</li> <li>- Oils</li> </ul> Explain the supplies production procedure in mixology.	Prepare mixology supplies.	Analytical Systematic Responsibility Discipline Organized objective Ethical Assertive Punctuality

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## EVALUATION PROCESS

Learning Outcome	Learning Process	Evaluation tools and instruments
<p>Based on laboratory practices, he will make a catalog that includes:</p> <ul style="list-style-type: none"><li>• A timeline of the evolution of mixology.</li><li>• Descriptive sheets of the organoleptic characteristics of alcoholic and non-alcoholic beverages and mixology supplies.</li></ul> <p>- Mixology supplies recipes</p>	<ol style="list-style-type: none"><li>1. Understand the origin and evolution of mixology.</li><li>2. Understand the organoleptic characteristics of alcoholic and non-alcoholic beverages.</li><li>3. Identify the mixology supplies.</li><li>4. Understand the procedure to produce mixology supplies.</li></ol>	<p>Practical exercises Rubric</p>

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# MIXOLOGÍA BIS

## TEACHING-LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Laboratory practices collaborative teams	Computer Multimedia equipment Printed material Mixology laboratory equipment

## LEARNING SPACE

Classroom/virtual classroom	Languages Lab/Work shop	Company
X		


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## LEARNING UNITS

<b>1. Learning Unit</b>	<b>II. Techniques applied to mixology</b>
<b>2. Theoretical Hours</b>	10
<b>3. Practical Hours</b>	30
<b>4. Total</b>	40
<b>5. Objective</b>	The student will develop molecular mixology techniques for shaping cocktails.


Topic	knowledge	Skills	Values
Mixology methods and trends	<p>Recognize the methods of making cocktails and their equipment: shakes, smoothies, direct, refreshed, mixed and built.</p> <p>Identify Mixology Trends: Deconstruction, presentation, author, fusion.</p>		Analytical Systematic Responsibility Discipline Organized objective Ethical Assertive Teamwork Punctuality Work under pressure Self-control Efficient
Mixology techniques	<p>Describe the techniques with the use of additives: Spherification, emulsions, gelling.</p> <p>Describe techniques with the use of temperatures.</p>	Make cocktails with mixology techniques.	Analytical Systematic Responsibility Discipline Organized objective Ethical Assertive Teamwork Punctuality Work under pressure Self-control Efficient

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## EVALUATION PROCESS

Learning Outcome	Learning Process	Assessment Instruments
<p>Prepare cocktails with alcoholic and non-alcoholic beverages and deliver a mixology catalog that includes:</p> <ul style="list-style-type: none"> <li>- Technical specifications of the cocktails:               <ul style="list-style-type: none"> <li>&gt; Ingredients and additives</li> <li>&gt; Mixology procedure and techniques.</li> <li>&gt; Equipment and instruments</li> <li>&gt; Photography</li> <li>&gt; Trend</li> </ul> </li> <li>- Conclusions</li> </ul>	<ol style="list-style-type: none"> <li>1. Identify complementary ingredients for mixology.</li> <li>2. Understand cocktail presentation techniques.</li> <li>3. Understand the procedure for making cocktails with mixology techniques.</li> </ol>	<p>Practical exercises Rubrics</p>

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### CAPABILITIES DERIVED FROM THE PROFESSIONAL COMPETENCES WHICH CONTRIBUTE TO THE SUBJECT


Capability	Performance Criteria
<p>Laboratory practices</p> <p>Plan human, material, technical and financial resources considering the diagnosis of resource needs, applicable regulations, strategic planning tools and organizational development, as well as the preparation of budgets and indicators, for the fulfillment of the organization's objectives.</p>	<p>Laboratory practices</p> <p>Prepare the planning and integrate a report with the following:</p> <p>A) Organizational philosophy</p> <p>B) Objectives: operational, tactical and strategic.</p> <p>C) Plans and programs of the functional areas: lines of action, contingencies and critical control points:</p> <ul style="list-style-type: none"> <li>- human resources: induction and training of personnel</li> <li>- Material resources: purchases, supplies, infrastructure and preventive and corrective maintenance</li> <li>- financial resources: income and expenditure budgets and projections</li> </ul> <p>D) Process engineering:</p> <p>I. Operational manuals for kitchen, warehouse, purchasing, customer service area, bar, comptroller's office and administration:</p> <ul style="list-style-type: none"> <li>- Functions, objectives, scope and responsible unit</li> <li>- Organizational structure of the areas</li> <li>- Regulatory framework</li> <li>- Functional areas</li> <li>- Times and movements of the areas</li> <li>- Flow diagrams of the areas: kitchen, warehouse, shopping, dining room, bar, comptroller and administration</li> <li>- Schedule of activities</li> <li>- Applicable formats</li> <li>- Establish critical control points</li> </ul> <p>E) Checklists of functional areas.</p> <p>F) Establish indicators of the functional areas:</p> <ul style="list-style-type: none"> <li>- Production</li> <li>- Performance</li> <li>- Quality</li> </ul>

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## REFERENCES

Author	Year	Title	City	Country	Editorial
Ignacio Doménech	2007	<i>El Arte del Cocktelero Europeo</i>	Madrid	España	Maxtor
Fernando Castellón	2007	<i>El Gran Libro de los Cócteles</i>	Madrid	España	El Drac
Leo Coyote, José María Gotarda	2012	<i>Alquimia Fría, Dry Martini: Historias Leyendas y Recetas originales</i>	Madrid	España	Alrevés
Briseño, Alberto	2007	<i>El Placer de los Cocteles</i>	Lima	Perú	Briceño Editores
Contreras Delgado, Camilo. Ortega, Isabel	2005	<i>Bebidas y Regiones, Historia e impacto de la cultura etílica en México</i>	México	D.F.	Plaza y valdés editores
De las Muelas, Javier, , España, Planeta	2011	<i>Cocktails and Drinks Book: El universo de los cocktails por el artífice del Dry Martini Cosmopolitan Bar</i>	Madrid	España	Planeta
Achatz G, Kokonas Nick	(2018)	<i>The aviary cocktail book</i>	Chicago	Estados Unidos de América	The Alinea Group
Day Alex, Fauchald	(2018)	<i>Cocktail Codex: Fundamentals, formulas, evolutions</i>		Estados Unidos de América	Ten Speed Press
Whiley Matt	(2017)	<i>The modern cocktail: Innovation + flavor</i>		Estados Unidos de América	Jacqui small
Dietsch Michael	(2016)	<i>Shrubs: An Old-fashioned drink for modern times</i>		Estados Unidos de América	Countryman Press

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Author	Year	Title	City	Country	Editorial
Bitterman Mark	(2015)	<i>Bitterman's Field Guide to Bitters &amp; Amari</i>		Estados Unidos de América	Andrews McMeel Publishing
Varios	(2014)	<i>El arte de la mixología</i>	Barcelona	España	Parragon

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