



# HOSPN 600 - TIPS Training - Responsible Beverage Service

## Course Outline

Approval Date: 12/17/2017

Effective Date: 06/01/2018

### SECTION A

**Unique ID Number** CCC000592396

**Discipline(s)** Culinary Arts/  
Restaurant Management

**Division** Career Education and Workforce Development

**Subject Area** Hospitality-Noncredit

**Subject Code** HOSPN

**Course Number** 600

**Course Title** TIPS Training - Responsible Beverage Service

**TOP Code/SAM Code** 1306.30 - Cooking and Related Culinary Arts, General\* / C - Occupational

**Rationale for adding this course to the curriculum** This course is an adaptation of existing fee-based courses in NVC's Small Business Development Center (SBDC) and appropriated specifically for pre-college / pre-credit program adult students. This course is designed for career and college preparation and can be offered in part to the AEBG Consortium (Career Success Network).

**Cross List** N/A

**Typical Course Weeks** 1

**Total Instructional Hours**

#### Contact Hours

**Lecture** 3.50

**Lab** 0.00

**Activity** 0.00

**Work Experience** 0.00

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**Total Contact Hours** 3.50

**Open Entry/Open Exit** No

**Maximum Enrollment**

**Grading Option** Non-credit Course

**Distance** On-Campus  
**Education Mode of** Hybrid  
**Instruction** Online with Proctored Exams

## SECTION B

**General Education Information:**

## SECTION C

### Course Description

**Repeatability** May be repeated 0 times

**Catalog Description** TIPS is a nationally certified program providing the skills to help servers, sellers, and consumers of alcohol, on how to prevent intoxication, drunk driving, and underage drinking. A test will be given at the end of the class. Students passing the test will receive an industry recognized, third-party certificate upon completion of class.

**Schedule Description**

## SECTION D

### Condition on Enrollment

- 1a. **Prerequisite(s):** *None*
- 1b. **Corequisite(s):** *None*
- 1c. **Recommended:** *None*
- 1d. **Limitation on Enrollment:** *None*

## SECTION E

### Course Outline Information

#### 1. Student Learning Outcomes:

A. Students will be able to pass the TIPS certification exam.

#### 2. Course Objectives: Upon completion of this course, the student will be able to:

A. Articulate serving methods that help prevent intoxication, drunk driving, and underage drinking.

B.

#### 3. Course Content

- 1. California alcohol laws
- 2. Signs of intoxication
- 3. Requiring identification for age verification
- 4. Denial of service

#### 4. Methods of Instruction:

**Discussion:**

**Lecture:**

**5. Methods of Evaluation:** Describe the general types of evaluations for this course and provide at least two, specific examples.

#### Typical classroom assessment techniques

Standardized instrument objectively measuring student knowledge -- Written test provided by third party agency for certification.

Non-credit Course

**6. Assignments:** State the general types of assignments for this course under the following categories and provide at least two specific examples for each section.

- A. Reading Assignments
- B. Writing Assignments
- C. Other Assignments
- None

**7. Required Materials**

**A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.**

**B. Other required materials/supplies.**

- TIPS Training Book

**8. CB Codes**

<b>CB04 Credit Status:</b>	N - Noncredit
<b>CB08 Basic Skills Status:</b>	N - Not Basic Skills
<b>CB10 Course COOP Work Exp-ED:</b>	NCOOP = Not part of Coop Work Exp
<b>CB11 Course Classification Status:</b>	L = Non-enhanced Funding
<b>CB13 Special Class Status:</b>	N - Not a Special Class
<b>CB21 Prior Transfer Level:</b>	Y - Not applicable
<b>CB22 Noncredit Category:</b>	J - Workforce Preparation
<b>CB23 Funding Agency Category:</b>	Y - Not Applicable
<b>CB24-Program Course Status:</b>	2 = Stand-alone