

# 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

**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

**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**

***CB04 Credit Status:***

N - Noncredit

***CB08 Basic Skills Status:***

N - Not Basic Skills