



BARS TO GO TRAINING INSTITUTE

5 Day Bartender & Cocktail Professional

These 5 days are for people who have no bar experience OR basic bar experience, with no, OR little, cocktail experience.....and will give you an education in bartending and professional education in cocktails!

A challenging course where good English is essential!

This course will take you from learning about the key role of the bartender and bar basics, before moving on to learning about drink making techniques, speed, efficiency, multiple order taking and the all important customer service. From then it continues with the origin and history of cocktails, teaches you how to build them layer them shake them muddle them and smash them, allowing you to then make a range of popular classic, and contemporary cocktails. The next day is a full day on everything you need to know about spirits, liqueurs, and bitters giving you an in-depth understanding on how to balance flavours, allowing you to spend the final two days making a large range of advanced cocktails.

COURSE OVERVIEW:

Day 1

- Introduction to course
- Role of the bartender
- Action of the bartender

Working in a team, Customer service,

Handling complaints, Responsible serving and more

- Customer service
- Glassware, Tools & equipment, Ice & measures
- Bar set procedure



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- Introduction to 5 base spirits
- Product knowledge
- Drink making techniques
- Pouring technique
- Speed
- Efficiency
- Multiple order taking
- Perfect serve
- Customer service at the bar
- Bar breakdown procedure

Day 2

- Introduction to cocktails
- History & origin of cocktails
- Bar set up procedures
- Cocktail demonstration
- Cocktail balance
- A-Z Cocktails
- History of famous cocktails
- Cocktail making session 1
- Break
- Cocktail making session 2



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- Creation of own cocktail
- Individual assessment
- Bar breakdown procedures
- Revision
- Multiple Choice exam

Day 3

- In depth product knowledge spirit, liqueurs & bitters
 - Product origins
 - Product knowledge
 - Production methods
 - Distillation methods
 - Brand unique tastes and flavours
 - Relevance of different products within market

Day 4

- Refresher on bar set up procedure
- Refresher on methods & classics
- Cocktail making session 3
 - Old Fashioned
 - Manhattan,
 - Juleps
 - Flips,



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Slings,

Punches,

Rickeys and more

- Cocktail making session 4
- Bar breakdown procedures refresher

Day 5

- Cocktail making session 5
- Creation of own cocktails
- Individual assessment
- Revision
- Written exam

Length of Course:	5 Days
Time of Course:	From 10am to 4pm
Requirements:	Must be over 18 years of age
Experience:	No bar experience OR basic bar experience, with no, OR little cocktail experience
Course work:	Theory 30% / Practical 70%
Certification:	5 Day Bartender & Cocktail Advanced Certificate by Bars To Go Training Institute