

Professional Bartender Course

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Title	Professional Bartender	Professional Bartender	Professional Bartender	Professional Bartender	Professional Bartender
Module	Welcome & Induction Salesmanship I	Operational Knowledge I	Drink Making I	Classic Cocktails I	Classic Cocktails III
Content	Role of the Bartender Communication Guest Experience Standards Upselling Suggestive selling Sizzle selling	OS&E Styles/Designs Application Comparison	Practical Drink Making Glassware Equipment Ice Pouring & Measurement Health & Hygiene Preparation	Popular Classics 1-9 9 x International Cocktails History Recipe Procedure Presentation Tasting	Popular Classics 19-27 9 x International Cocktails History Recipe Procedure Presentation Tasting
Type	Interactive workbook theory Practical application Roleplay	Interactive workbook theory Practical application	Interactive workbook theory Practical application	Interactive workbook theory Practical application	Interactive workbook theory Practical application
Duration	3hrs	3hrs	3hrs	3hrs	3hrs

PM					
Title	Professional Bartender	Professional Bartender	Professional Bartender	Professional Bartender	Professional Bartender
Module	Product Knowledge I	Operational Knowledge II	Drink Making II	Classic Cocktails II	Assessment I
Content	Beer & Wine Production Styles Service Salesmanship	Garnish Preparation I Classic Garnishes Step-by-step Presentation Fruit storage	Methodology Build Stir Shake Layering Muddle Blend	Popular Classics 10-18 9 x International Cocktails History Recipe Procedure Presentation Tasting	Assessment I Written & Practical Assessment
Type	Interactive workbook theory Practical application Roleplay	Interactive workbook theory Practical application	Interactive workbook theory Practical application	Interactive workbook theory Practical application	
Duration	3hrs	3hrs	3hrs	3hrs	3hrs