

BAR SCHOOL
LIQUID LIVELY FUN

Affiliated with WINE SCHOOLS,
the Caribbean's leading wine and spirits educator



Shaker
B a r S c h o o l



APPROVED COURSE PROVIDER

INTERNATIONAL BARTENDERS COURSE

The International Bartenders Course is the essential bartender training course for every bartender starting their career in the drinks and hospitality industry. As a newcomer to the world of professional cocktail bartending the International Bartender course gives you the practical skills and theoretical excellence to make you a winning candidate with employers. This is an ever evolving course that changes as the drinks industry does. Guaranteed to develop your bartending skills for the current drinks industry.

Suitable for complete beginners as well as the developing bartender; the intensive 5 day bartenders course is designed to boost your confidence and skills as a bartender, giving you real world experience behind a fully functioning cocktail bar; skills that are transferable to bars, restaurants and hotels and not just in the UK but globally through the world.

Throughout this course you will focus on classic cocktails, product knowledge and speed of service, with most of your time spent behind the bar honing your practical techniques, building your confidence and speed.

Customer service is the key to good hospitality, it makes the difference between a good and an exceptional cocktail bartender, or maybe more importantly the difference between an average guest experience or a truly memorable one. Your journey into professional bartending will begin with a comprehensive study of looking at the fundamentals of great customer service, how to read your customer, how to handle a busy service and how to upsell as well as many other service techniques. These skills are essential in modern bartending and hospitality so throughout your course you will be expected to demonstrate them as your bar trainer sets you mini cocktail challenges! By the time you graduate excellent customer service will just be second nature.

You will explore the production and history of all the major spirit categories, looking at how different techniques and processes can affect the end spirit that you will be using behind the bar. Then you will learn about the fundamentals of spirit tasting and how to taste, before sampling a range of spirits and producing systematic tasting notes.

Throughout the course you will be looking at the mechanics of bartending and the different methods associated with creating classic mixed drinks from free pouring to stirring; you will get to experiment and perfect these essential methods during your time behind the bar. Every bartender has their own individual way of bartending, we encourage you to develop this; so by the time you graduate you are confident that you not only have the technical know-how but also your develop own style.

As a professional bartender you will need to have an extensive knowledge of classic and contemporary cocktails to work in a cocktail bar, your bar manual has over 40 cocktail recipes for you to create and experiment with. Your expert bar trainer will take you on an in-depth exploration of all the major classic and contemporary cocktails, looking at how different base and modifier ingredients can affect the end cocktail, as well as variations on popular recipes. You will then have ample time behind the bar to practice and experiment making and tasting them! You will learn to make a range of cocktails and mixed drinks including, the perfect Gin and Tonic, Tom Collins, Daiquiris, Mojitos, and the Old Fashioned and many more. Each and every time you mix a drink at Shaker BarSchool you will be pouring from a range of quality house & premium pours; including the globally recognised brands such as Havana Rum, Absolut Vodka and Martin Millers Gin; that way you can check at every step of the way that you have perfected the taste, look and presentation of your drink, how else will you learn to be a distinguished cocktail bartender?

INTRODUCTION

- The History of Bartending
- The Professional Bartender
- Job Description

MODULE ONE (THE CUSTOMER)

- Reading your clientele
- Customer Service
- The Customer Journey
- Handling Complaints
- 10 Commandments of Complaint Handling

MODULE TWO (THE PRODUCTS)

- Product Knowledge Part I
- Beers, Styles of Ale, Wine and Champagne, Styles of Wine, Wine Glasses, Wine Serving Temperatures, Opening and Serving Wine
- Product Knowledge Part 2
- Spirits, Spirit Production, The Tasting Wheel, Grain Distillates, Vodka, Gin, Whisk(e)y, Plant Distillates, Rum, Rum Styles, CachaÑsa, Tequila And Mezcal, Tequila Styles, Mezcal Production, Fruit Distillates, Brandy, Cognac, Aromatised Wines Bitters, Liqueurs Process of distillation Factors affecting the flavour of spirits Systematic Approach to Tasting Spirits Health, Safety and legal issues Service and sales of spirits
- WSET® Exam – multiple choice paper (Optional)

MODULE THREE (THE BAR ENVIRONMENT)

- Station Structure
- Glassware
- Glassware Styles
- Garnish Preparation
- Bar Preparation/Keep
- Tools of the Trade

MODULE FOUR (THE MECHANICS OF BARTENDING)

- Pouring – Free pouring
- Cocktail Methodology
- Build and Stir
- Shake and Strain
- Fine Strain, Muddling and Blending
- Layering

MODULE FIVE (COCKTAILS AND MIXOLOGY)

- Cocktail History
- The Structure of the Cocktail
- Cocktail Categories Explained
- Bloody Mary, Pina Colada, Collins, Sours, Mules, Daiquiris, Margarita, Mai Tai, The Martini, Fruit Martinis, Cosmopolitan, Espresso Martini, French Martini, Caipirinhas, Mint Julep, Mojitos, Manhattan, Old Fashioned, Plus many more
- Level 1 Award in Spirits (optional)

The qualification introduces candidates to: The main categories of spirits Process of distillation Factors affecting the flavour of spirits The WSET Level 1 systematic approach to Tasting Spirits Health, safety and legal issues Service and sales of spirits to gain the qualification students need to successfully complete a portfolio of tasting notes and a multiple-choice paper of 30 questions.