

BAR SCHOOL
LIQUID LIVELY FUN

Affiliated with WINESCHOOL3,
the Caribbeans leading wine and spirits educator



Shaker
B a r S c h o o l[®]

APPROVED COURSE PROVIDER

MOLECULAR MIXOLOGY COURSE

Over the last several years Molecular Mixology or MM has become common practices and making its way onto the menus of some of the best cocktail bars in the world making cocktails a full sensory experience for the drinker. Taking inspiration from some of the worlds top chefs including Pierre Gagnaire, Heston Blumenthal and Ferran Adria, you will learn the cutting edge techniques to make flavoured caviar and ravioli (see Mango Pina Colada disguised as a boiled egg), light and heavy foams and airs, jellies and explore some forgotten classic drinks categories, modern twists and competition winning recipes.

The Molecular Mixology Course will introduce you into this world and open up a playground for you to experiment and create world class cocktails.

This course covers the unique techniques used in cutting edge luxury cocktails and the practical applications of science in the bar. We kick things off with an introduction to the science of taste and flavour and explore the sensory experience of drinking.

Starting with the basics we teach homemade sodas and foams and teach students how to make their own bitters from scratch, no distillery needed!!!