

## COURSE MODULE

### Standard bartending course

#### Understanding the bar.

- What is bar?
- History of bar.
- Components of bar.
- Bar diagram.
- Who is a bartender?
- Who is a flair bartender?
- Who is a mixologist?
- Qualities and attributes of bartender
- Duties and responsibilities of bartender.
- Different types of bar.

#### Understanding flair bartending

- Work flair
- Exhibition flair
- Fire flair

#### Understanding Bar procedures

- Mis- en- place
- Mis-en-scene
- Opening procedure
- Closing procedure
- Bar set up
- Bar supplies
- Bar operation flow chart.
- Preparing checklist.

#### Understanding equipment and Glassware.

- Service equipment
- Stationery equipment
- Cleaning equipment
- Types of glasses

#### Understanding Beverages

- Alcoholic beverages
- Non alcoholic beverages
- Classification of beverages (chart).

#### Understanding Cocktails and Mocktails

- History of cocktail
- Types of cocktail
- Garnishing styles n tips
- Preparing glass for cocktail.
- Tasting of Non alcoholic beverages

- Practical on Mocktails

#### Understanding Fermentation and distillation

- Natural fermentation
- Artificial fermentation
- Pot still distillation
- Patent still distillation

#### Understanding Beer

- History of beer
- Ingredients required in manufacturing process and their importance.
- Production process of Beer
- Styles of Beer
- Brand names
- Tasting of Beer
- Service of Beer
- Group presentation

#### Guest handling procedures in Bar (Activity) role plays

#### Understanding Vodka

- History of Vodka
- Production process of Vodka
- Styles of Vodka
- Flavoured Vodka
- Brands of Vodka
- Vodka cocktails
- Service of vodka
- Group presentation

#### Understanding Gin

- History of Gin
- Production process of Gin
- Styles of Gin
- Flavoured Gin
- Brands of Gin
- Gin cocktails
- Service of Gin
- Group presentation

#### Understanding Rum

- History of Rum
- Production process of Rum
- Styles of Rum
- Flavoured Rum

- Cachaca
- Brands of Rum
- Rum cocktails
- Service of Rum
- Group presentation

#### Understanding Brandy

- History of Brandy
- Production process of Brandy
- Styles of Brandy
- Production process of Cognac and Armagnac
- Flavoured Brandy
- Brands of Brandy
- Brandy cocktails
- Service of Brandy
- Group presentation

#### Understanding Whiskey

- History of Whiskey
- Styles of Whiskey
- Scotch Whiskey
- American Whiskey
- Canadian Whiskey
- Brands of each style
- Whiskey cocktails
- Service of Whiskey
- Group presentation

#### Understanding Tequilla

- History of Tequilla
- Production process of Tequilla
- Styles of Tequilla
- Mezcal
- Brands of Tequilla and mezcal
- Tequilla cocktails
- Service of tequilla
- Group presentation

#### Understanding Liguers

- History of liguers
- Production process of liquer

- Types of Liguers
- Brands of Liguers
- Service of Liguers
- Group presentation

Understanding Vermouth & Bitters,  
Understanding Wines

- History of wine
- Wine terminology
- Grape varieties and characteristic
- Styles of wine
- Wine producing regions
- Wines of France
- Wines of Italy
- Wines of Germany
- Wines of spain
- Wines of Portugal
- Wines of Australlia
- Wines of USA
- Wines of Newzealand.
- Wine and Food
- Wine Service
- Group presentation

Understanding Cigar.

- Group presentation

## **For advance bartending course.**

Uses and application of FLR.

- Menu Engineering
- What is menu engineering (defination).
- Why it is necessary?
- How to implement it?
- Preparing the flow chart.
- Identifying each quadrant in the chart and their importance.
- Preparing the menu engineering worksheet.
- Designing the menu
- Pricing

Molecular Mixology

- Science and techniques of molecular mixology.
- Application of molecular mixology equipments.

- Innovative props and its uses.
- Innovative cocktails.

Brand awarness

Making of home made products

- Bitters
- Tinctures
- Shrubs

Upselling techniques, Pace working, Guest relation.