



Complete Bartending Course \$760



(5 day intensive cocktail bar training course)

For any student who wants to take their passion for cocktails to the next level, whether beginner or budding expert, this course is the perfect overview of all things cocktails.

This 5 day course is conducted at 1806 Cocktail Bar, a fully functional, modern cocktail bar and training facility. As well as taking students through the basics of bartending and customer service, we educate our participants in all the components of modern cocktails.



Course Objectives and Outcomes:

This course is designed to take candidates with little or no experience and prepare them with knowledge and practical skills to comfortably begin an entry level bartending position in a bar or cocktail bar. Our course provides all the necessary knowledge and skills required to work happily, safely and efficiently.

Students who show willingness to succeed and excel will become part of Mixology Management's casual and event staff database and will be given opportunities to gain experience. Those students will also have the opportunity for their details and CV to be distributed through Mixology Management's extensive hospitality venue database and will be recommended for bar positions as they come up. There is no guarantee of work, but there is access to details about Melbourne's best bars, bar managers, venue operators and advice on the best way to enter the hospitality industry.

Key Skills:

- Health and Safety
- Responsible Service of Alcohol
- Basic Bar Service
- Customer Service Skills
- Table Service Skills
- Wine Styles and Service
- Introduction to Beer Styles
- Spirit & Liqueur Knowledge
- Vermouth, Bitters, and Aperitif Knowledge
- Basic Cocktail Skills
- Advanced Cocktail Skills
- Advanced Customer Service
- Speed and Efficiency Behind the Bar
- Introduction to new trends in cocktails including Molecular Mixology



MIXOLOGY MANAGEMENT PTY LTD

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Cocktails - Events - Training



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Essential Cocktail Course outline:

Day 1: Spirits - The course begins with Victorian RSA certification, and then the rest of the first day is spent on essential administration and health and safety behind the bar.

Day 2: Customer service - We take students through customer service skills, table service, an introduction to wine and beer. We finish the day with wine service and a fun, but educational, exposure to wine tasting.

Day 3: Spirits - Day three is all about spirits, vermouths, bitters, liqueurs and the building blocks of cocktails. We show through tastings and history what all the major products and brands behind the bar are, and how they taste.

Day 4: Cocktails - On day four we begin with essential cocktail skills and equipment knowledge. After building up those skills, we take students through a workshop that breaks down cocktail recipes and teaches students how to invent, modify, balance and serve a whole range of classic and modern drinks. We finish the day with a seminar about new trends and Molecular Mixology.

Day 5: Review - We re-cap what has been covered during the whole week, and then go into more detail about speed and efficiency behind the bar, how to serve multiple customers, more customer service and up selling, and finish the day with a 'problem customer' role play.

All components of the course include assessment, both written and practical.

The course runs from 10am till 4pm Monday – Friday, with students expected to arrive by 9.30am to be ready to begin at 10am sharp.

Victorian RSA certificates will be issued on the final day, together with the Complete Cocktail Course Certificate.



Other Courses available at 1806 Include:

Victorian Responsible Service of Alcohol - \$65 Deconstructing Cocktails - \$170

The "Art of Flair" bartending course \$180 Essential Cocktail skills (3 days) - \$500

For further info please contact:

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Or 1806 Cocktail Bar on 03 9663 7722



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