

Certificate in Bartending

Programme Title

CERTIFICATE IN BARTENDING

A Training Programme for Bartenders

Programme Duration & Structure

40 hours (8 hours x 5 sessions) over 5-day duration from 9.00am to 6.00pm (include 1 hour lunch).

Objective

At the end of the course the participant should be able to perform the followings:

1. Prepare bar for service
2. Prepare and mix international cocktails
3. Serve draught and bottled beer
4. Serve mixed drinks
5. Provide bottle service
6. Prepare and serve flamé drink

Outlines

- Have a sound basic knowledge of alcohol, its effects on the individual and society in general
- Identifies 'safe' levels of alcohol intake
- Lists indicators for identifying intoxicated customers
- Identifies sensible drinking practices
- Have a sound knowledge of the types of equipment found in a good standard of bar
- Understand the use for each piece of this equipment
- Know a general classification of mixed drinks
- Lists the main categories of mixed drinks
- Defines each category/style of cocktail
- Identifies popular drinks from each category
- Identifies the different methods of preparing mixed drinks
- Identifies the equipment and glassware required for different types of mixed drinks
- Understands the reasons for the different methods of preparing mixed drinks
- Lists the main points to be borne in mind when selecting and preparing garnishes and decorations
- Understands terminologies used when making and serving mixed drinks
- Identify and list bar beverages – alcoholic and non-alcoholic
- Identify the type of bar inventory used
- Understand how beer is made
- Know the component used in beer making
- Serve beer according to temperature
- Understand the factors that affect style, quality and taste of wines
- Describe various styles of wines
- Taste wine like a professional

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- Differentiate between Sparkling Wine and Champagne
- Identify and understand types of bar control system
- Understand the Liquor Licensing Requirements and its obligations

Medium of Instruction

English

Methods of Instruction

Lecturette, class discussion, videos, tasting, demonstration, individual practice, and assessment.

Certification

A Certificate in Bartending, awarded by the Association of Bartenders & Sommeliers, Singapore and endorsed by the International Bartenders Association, will be issued to course participants who participated in practical hands-on activities and pass a practical assessment.

Endorsement/ Recognition

- International Bartenders Association
- Association of Bartenders & Sommeliers, Singapore

Number of Participants

Maximum 30 participants per run due to the practical assessment component.

Course Fees

Singapore Dollars S\$700 per participant based on minimum of 20 participants.

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Sample Certificate

