



Day Class: 11:00am to 4:00pm Monday to Thursday (2 Weeks)
Night Class: 6:00pm to 10:00pm Monday to Thursday (2 Weeks)
Weekend Class 11:00am to 5:00pm Saturdays (4 Weeks)
Price: \$499.00 Including Tax

Day 1

Introduction & Industry Overview
Keys to Success With This Course
Pouring Techniques
Methods of Mixing
Essential Bar Equipment
Glassware Identification and Selection
Bar Rail and Juices
Whisk(e)y/Rye & Scotch Drinks
Rules of High Ball
Opening and Closing the Bar

Day 2

Manufacture of Alcohol
Gin Drinks Including Martinis
Customer Service
Increase Your Tips!

Day 3

Vodka Drinks
One Touch Bartending
Streamlining Drink Orders

Day 4

Tequila Drinks
Rum Drinks
Speed & Efficiency
Review and Practice

Day 5

Liqueurs
Garnishes
Brandy Drinks
Cream Based Drinks

Day 6

Beer
Brewing Process
Beer Storage
Draft Beer

Wine
Grape Varieties
Wine Regions
Wine Labeling
Wine Service
Wine Bottles
Wine Review

Day 7

Shooters
Employment Tips
Resume & Interview Preparation
Responsible Service
Bartending Terminology

Day 8

Review
Evaluation

**FOR MORE INFORMATION INCLUDING
CLASS START DATES GO TO:**

www.fineartbartending.ca

or

Call 604-873-2811 to Register