



Course: **Bartending 101**

Guided Learning Hours: 30

Pre-requisite: None

Requirements: Bartending 101 does not have any prerequisites for enrolment. All prospective students must be eighteen (18) years, and older, by, or before, the commencement of classes.

All consumables will be provided for this course delivery.

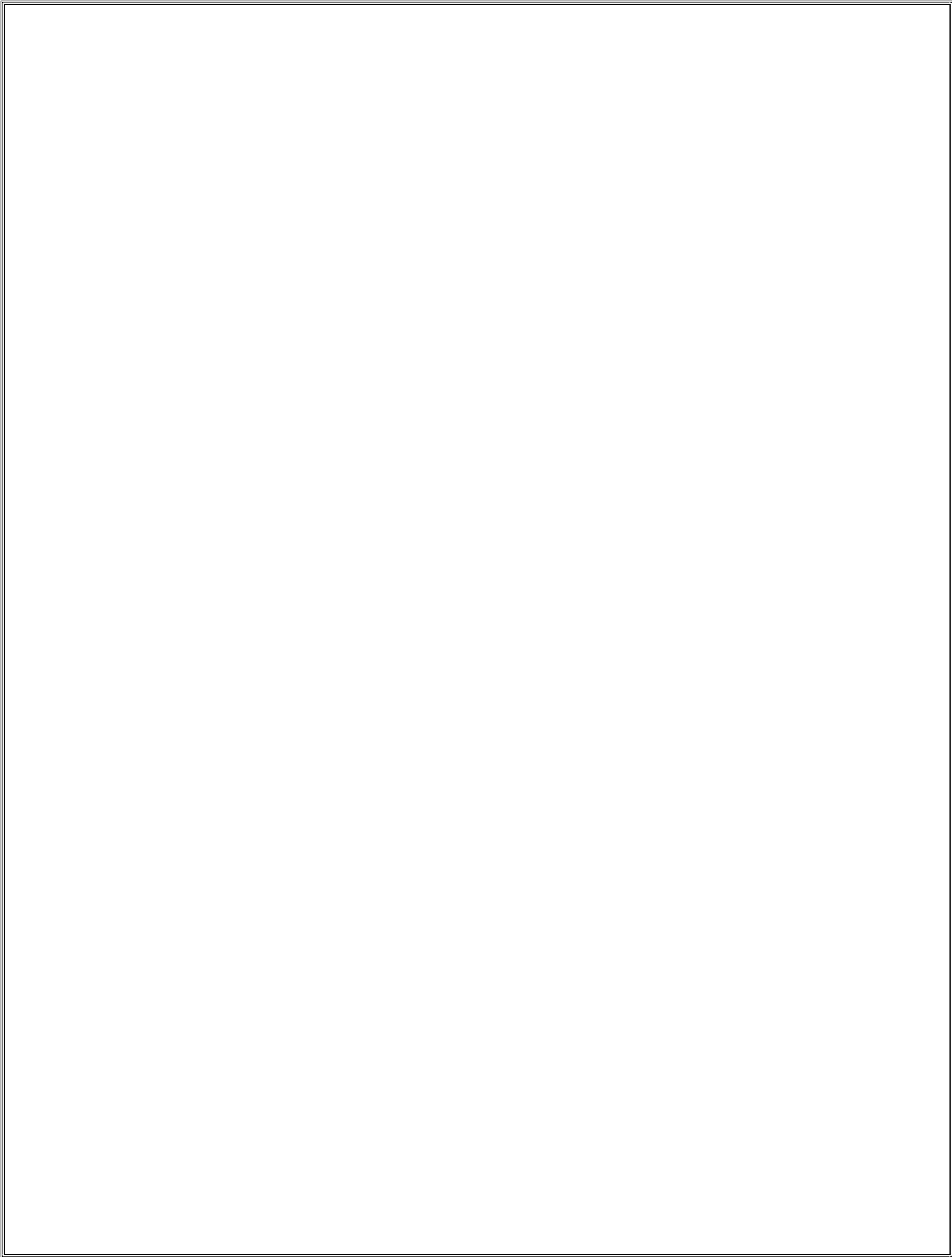
Abstract:

Bartending 101 is an introductory course in bartending and craft mixology. Students would be introduced to the various bar structures common to the hospitality industry that require the responsible service of alcohol. The fundamental framework upon which this foundation course revolves around, follows a two-pronged approach, balancing theoretical concepts and principles, with practical applications to classical cocktails. An introduction to Beers, Wines, Spirits, Glassware, Professional Bar Tools, the Responsible Service of Alcohol, and the Liquor Licencing Act of Trinidad and Tobago forms the theoretical construct of the course, whilst the practical demonstration of garnishes and universally known classical cocktails underpins its practical construct.

At the end of the course, students should be able to function behind any contemporary bar structure, being both cost-effective in the design of classical cocktails and ensuring drinks are executed professionally and profitably. Finally, the successful completion of this course provides the required prerequisite upon which higher levels of bartending and craft mixology are premised.

Target Audience:

Persons pursuing studies in the areas of Culinary, Food and Beverage, and Hospitality disciplines are ideally suited to take this foundation bartending course given its relevance and underpinnings to major areas of these disciplines. Additionally, individuals who are already bartenders, caterers and event coordinators, individuals desiring formal certification, and do-it-yourself enthusiasts seeking professional guidance, and certification, are ideally suited for enrolment.



Learning Outcomes

On the completion of this course, students would be able to:

1. Classify the different types of bar structures common to the hospitality industry.
 - a. Identify the key characteristics of the various bar structures found in the hospitality industry
 - b. Explain the types of bartenders, glassware and bar tools, and drink menus particular to each bar structure.
 - c. Distinguish the particular challenges associated with each bar structure
2. Explain the responsible service of alcohol and relate its importance to the Liquor Licencing Act of Trinidad and Tobago.
 - a. Identify the ten (10) Bar Licences typically found in Trinidad and Tobago
 - b. Discuss the salient characteristics of each type of Licencing Arrangement
 - c. Compare and contrast each type of Licencing Arrangement
 - d. Justify the responsible and legal service of alcoholic beverages, given the physiology of alcohol.
3. Appraise the criteria by which drink recipes are drafted, and examine the criteria by which these recipes are costed and designed.
 - a. Identify the structure of a (cocktail) recipe
 - b. Discuss the logical manner by which the drink recipe is costed
 - c. Differentiate the various pricing strategies applied to the profitable pricing of bar menus
 - d. Outline contemporary approaches to controlling beverage costs across bar structures.
4. Differentiate the various approaches to providing effective customer service and sales/up-selling techniques.
 - a. Outline the key steps and principles involved in beverage service provision
 - b. Distinguish the types (and levels) of service associated with each bar structure
 - c. Relate beverage service to the various types of alcoholic and non-alcoholic beverages in each bar structure
 - d. Evaluate the various marketing and promotional strategies typically used to upsell and increase turnover of alcoholic and non-alcoholic beverages.
5. Identify the contemporary glassware and professional bar tools and equipment used in various bar structures.
 - a. List and identify the contemporary glassware typically used in various bar structures
 - b. List and identify the contemporary bar tools and equipment typically used in various bar structures
 - c. Justify how both glassware and bar tools impact the costing and pricing decisions impacting the beverage menu.
6. Recognize how alcoholic beverages are classified universally in the hospitality industry.
 - a. Distinguish between Fermented Beverages and Distilled Spirits
 - b. Classify Beers, Wines and Spirits according to universally held legal and regulatory frameworks

- c. Outline the manner by which Beers, Wines and Spirits are made
 - d. Distinguish the similarities and differences in the production of Beers, Wines and Spirits.
7. Demonstrate both classical and contemporary approaches to cost-effective garnishing.
- a. Explain the various raw materials (legally) used in the garnishing of drinks and cocktails
 - b. Design and assemble contemporary garnishes using fruits, berries, vegetables, herbs, spices, and other ingredients
 - c. Evaluate the various approaches to controlling drink beverage cost through effective garnishing design and practices.
8. Apply product knowledge to various classical cocktail classifications.
- a. Examine the manner by which Beers, Wines and Spirits are applied to the creative design of classical cocktails
 - b. Underscore the various approaches to cocktail design using Beers, Wines and Spirits
 - c. Introduce current cocktail trends and draw conclusions regarding current cocktail recipe designs: vis a vis product knowledge applications.
9. Demonstrate the various methodologies to mixing classic cocktails.
- a. Outline the various categories of mixed drinks and classic cocktails
 - b. Outline the various approaches/methodologies to mixing contemporary cocktails
 - c. Demonstrate the manner by which specific bar tools and equipment must be applied for each method of mixology.
10. Demonstrate the manner by which classic cocktails are professionally executed.
- a. Reiterate the elements of successful (classic) cocktail recipe design
 - b. Apply legally approved hygiene and safety protocols during the practical design and execution of cocktails
 - c. Demonstrate each of the following cocktail typologies under the tutelage of the instructor:
 - ✓ Cobblers
 - ✓ Collins
 - ✓ Coolers
 - ✓ Crustas
 - ✓ Cups
 - ✓ Daiseys
 - ✓ Egg Noggs
 - ✓ Fixes
 - ✓ Fizzes
 - ✓ Flips
 - ✓ Frappes
 - ✓ Highballs
 - ✓ Juleps
 - ✓ Old Fashions
 - ✓ Swizzles

- d. Re-introduce concepts drawn throughout the course and propose how they form the foundation upon which higher levels of craft mixology is built.

Course Content

SESSION 1

- Bar Structures in the Hospitality Industry (Past and Present)
- The Impact of Prohibition of the Beverage Industry
- The Principles of Responsible Alcohol Service
- The Liquor Licences Act of Trinidad and Tobago (Third Party Liability)
- Service and the Customer-Driven Beverage Operation
- Up-selling, Promotional and Marketing Strategies in a Sales-Driven Bar

SESSION 2

- Fermented Beverages versus Distilled Spirits
- The Legal Classification of Beers, Wines and Spirits
- Overview of the Production of Beers, Wines and Spirits
- Other Ingredients used for Successful Bar Set-Up
- The Role of the Bar Checklist

SESSION 3

- The Front Bar, Back Bar and Under Bar
- Glassware for Successful Bar Operations
- Bar tools and Equipment for Successful Bar Operations
- Essentials of Setting up the Professional (Cocktail) Bar

SESSION 4

- Garnishing: Theory and Practice
- Garnishing: Controlling Beverage Cost and Sustainability Issues
- Product Knowledge and Classic Cocktails
- The Classification of Classic Cocktails and Cocktail Methodologies

SESSION 5 (Practical Lab)

- Cobblers
- Collins
- Coolers
- Introduction to Classical Rum Based Cocktails
- Application of cocktail methodologies

SESSION 6 (Practical Lab)

- Tiki
- Toddies
- Introduction to Classical Vodka and Tequila Based Cocktails
- Application of cocktail methodologies

SESSION 7 (Practical Lab)

- Egg Noggs
- Fixes
- Fizzes
- Introduction to Classical Gin Based Cocktails
- Application of cocktail methodologies

SESSION 8 (Practical Lab)

- Flips
- Frappes
- Swizzles
- Introduction to Classical Brandy Based Cocktails
- Application of cocktail methodologies

SESSION 9 (Practical Lab)

- Juleps
- Old Fashions
- Shooters
- Sours
- Introduction to Classical Whisky/Whiskey and Liqueur Based Cocktails
- Application of cocktail methodologies

SESSION 10

- Elements of Practical Cocktail Recipe Design
- Principles of Beverage Recipe Design
- Principles of Beverage Costing
- Principles of Profitable Pricing Strategies
- Establishing Controls (The Operating Control Cycle)