

LEVEL UP YOUR SKILL



Asian Bartending School

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Course Contents

Asian Bartending School – 4-Week Professional Course

Learn the art and science of bartending with our expertly designed course.

Bartender

Explore what it means to be a bartender, focusing on professionalism, adaptability, and customer engagement in a fast-paced environment.

Duties and Responsibilities of a Bartender

Understand the core duties, including serving drinks, maintaining the bar area, ensuring customer satisfaction, and promoting responsible alcohol consumption.

History of Mixology & Cocktails

Dive into the origins and evolution of mixology, exploring how cocktails became a global cultural phenomenon.



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Alcohol Serving Responsibility

Learn to serve alcohol responsibly by adhering to laws, handling intoxicated guests, and promoting safe drinking practices.

Bar Setup

Master the essentials of organizing a bar, from stocking to arranging tools for efficient service.

Foundations of the Bar

Understand the structure and principles of a well-run bar, emphasizing cleanliness, organization, and workflow.

Improving Daily Working Habits

Develop time management, multitasking, and organizational skills to enhance productivity behind the bar.



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WFA Grading & Flair Bartending

Learn the fundamentals of flair bartending, graded by the World Flair Association, to add showmanship to your service.

Free Pour and Its Variations

Practice precision pouring techniques without measuring tools for consistency and speed.

Tools and Vessels

Familiarize yourself with the tools of the trade, such as shakers, strainers, and jiggers, and their specific uses.

Glassware

Understand the types of glassware and their importance in enhancing the presentation and experience of drinks.



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Ice and Its Importance

Learn about different types of ice, their uses, and how they affect the temperature, dilution, and aesthetics of cocktails.

Techniques and Methods of Making Cocktails

Master mixing methods like shaking, stirring, muddling, and layering to create perfect cocktails.

Fermentation & Distillation

Study the science behind creating alcohol through fermentation and the distillation processes that produce spirits.

Theory of Spirits, Beer, Liqueurs, Bitters, Wine, and Their History

Explore the origins, production methods, and characteristics of spirits, beer, wine, liqueurs, and bitters.



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Bitters

Explore bitters' concentrated flavors, used to balance and enhance cocktails.

Beers

Learn about beer production, styles, and how to serve it properly.

Wine

Understand wine's production, varieties, and pairing basics for a well-rounded knowledge.

Cocktail Recipes/Methods and Short History

Discover classic and modern cocktail recipes, with insights into their origins and preparation methods.



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Additional Cocktail and Non-Alcoholic Recipes

Learn creative recipes to cater to all customers, including mocktails and specialty drinks.

Fluid Measurement Systems

Understand metric and imperial systems to ensure accuracy in drink preparation.

Inventory/Requisition

Learn to manage bar stock, control inventory, and order supplies efficiently.

Spoilage

Understand spoilage prevention techniques to minimize waste and maintain quality.



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Cocktail Costing with Examples

Master cost calculations to price cocktails profitably without compromising quality.

Theory Questions

Prepare for industry-related theoretical knowledge to excel in any bartending setting.

Start your journey with Asian Bartending School to become a skilled and confident bartender!