

COGAN MANAGEMENT

Cocktail Bar Consultant

Modules	Description	
	Alcohol history, alcohol production, cocktail evolution, cocktail history	
2	Methods of drink making (layering, mixing, blending, shaking, building etc) Bar, equipment, glassware, weights and measures	
3	Preparation of presentation of drinks garnishes, taste buds, the palate and balancing drinks, up-selling drinks.	
4	Aspects of a bartender and their responsibilities, licensing laws, health and safety, basic bar hygiene.	
5	Bay layout, service, bar, scheduling and evaluation, teamwork, good bar service, basic customer care (knowing your customers; dealing with awkward customers etc) key points of service.	
6	Stocktaking procedures, basic cleaning spillages, bartending and presentation to guest.	
		Theory test