**Professional Bartenders School** provides each student with comprehensive training in all aspects of the Bartending Industry.

 **2 WEEK PROFESSIONAL MIXOLOGY PROGRAM**

* **150 + Popular and Traditional cocktails**
* **Wines and Liquors**
* **Fruit Cutting for Garnishes**
* **Customer Service**
* **Alcohol Awareness Video**
* **Certificate of Completion**

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| **Free Refresher Course****Lifetime Job Placement****YOU WILL LEARN!**\* Your Way Around The Bar \* Standard Restaurant & Bar Procedures \* Tools of the Trade \* Free Pouring and Mixing \* Bar Terminology \* Hands on Training of Popular Drinks \* Garnishes \* Beers and Wines\* How To Increase Your Tips \* Customer Service \* Serving Responsibly **PLUS:** * Standard Food & Beverage industry practices
* Jargon and Phraseology
* Bar Equipment and Tools
* Shift set-up and tear-down
* Free pouring and Mixology
* Cocktail Garnishes
* Liquor and Wine Information
* Responsible Bartending
* Alcohol Awareness
* Making Tips through Customer Service
* Private Party Bartending
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* Standard Food & Beverage industry practices
* Jargon and phraseology
* Bar equipment and tools
* Shift set-up and tear-down
* Hygiene and Sanitation