**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 |

* Standard Food & Beverage industry practices
* Jargon and phraseology
* Bar equipment and tools
* Shift set-up and tear-down
* Hygiene and Sanitation