

Cocktail Skills – Course Description

<p><u>Course details</u></p>	<p>Are you looking for a cocktail course in Sydney? Well look no further! Learn the skills of a Mixologist during our 4 hour interactive cocktail course. We'll teach you the latest techniques being used for creating the hottest cocktails. Held in our purpose-built bar, our experienced trainers will give you the skills and confidence required to prepare cocktails in venues such as a pub, nightclub, cocktail lounge, restaurant or cafe.</p> <p>This industry is so big that there is an International Bartenders Association established running huge cocktail making competitions with big prize money associated.</p> <p>If you are wanting to get a job in the VIP lounge or even looking to impress your friends at the next party, this course is for you.</p>
<p><u>Training program</u></p>	<p>All students are required to arrive 30min before the course start time for registration and ID check. Any student who is more than 10min late will not be accepted into the course.</p> <p>Why be a regular bartender when you can be a cocktail specialist? Our cocktail classes give you the opportunity to learn all the tricks in the mixology trade so that you can be the most impressive at the bar. Adding extra certificates and skills to your resume can help you be the best pick of the litter. Rather than presenting a resume with a standard RSA on it, present your potential employer with a cocktail making skill. Not only will it be one less thing you'll have to be taught on the job, but it will also show your enthusiasm for learning and your passion for the industry. The extra skills you learn at our cocktail making classes in Sydney are ideal for impressing on paper and in person.</p> <p>During this four (4) hour course, held in our custom-built bar in Sydney CBD, you will learn the art of mixology in a small group environment, meaning that you get a more personal training experience and more time to:</p> <ul style="list-style-type: none"> • Practice cocktail styles – blended, built, muddled and shaken • Learn product knowledge – mixing, making, garnishing, tasting • Understand workplace expectations and qualifications • Learn legislation related to OH&S & RSA <p>This course is delivered over one four (4) hour session. See what happens in this program through our Vimeo page - https://vimeo.com/98988832</p> <p>The course takes place on Mondays and Fridays and we run our courses with small groups so you get the maximum time possible to work on learning, and more importantly, practising your new cocktail making skills.</p> <p>Students must bring:</p> <ul style="list-style-type: none"> ✓ Photo identification (licence or a passport) ✓ Pen and paper to make notes and complete assessment activities ✓ Comfortable clothing for working in and around a bar. <p>There are 2 components to this programs:</p> <ol style="list-style-type: none"> 1. Theory training in the bar 2. Practical training in the bar

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	This program is available for onsite group bookings if you have the facilities available for us to run the program. If you would like to find out more about this, please contact our team .
<u>Cost</u>	The cost for this program is \$100 per person.
<u>Pre requisites</u>	This course combines plain English and questioning to ensure all learners are able to have the best possible chance at comprehending the required knowledge and skills. If you believe you will need assistance due to your Language, Literacy or Numeracy skills, please contact our office on 02 9232 1010 to discuss your training needs.
<u>Certification</u>	Once successfully completed, learners will be issued with a certificate of completion for Cocktail Skills. Certificates are emailed to students however hard copy is available for additional fee.

Don't wait to book your training, call now on 02 9232 1010, [contact our team](#) or book through our website www.tcptraining.com