

## Bar Skills – Course Description

### Course details

This course provides learners with the opportunity to get behind a bar and experience first-hand what it's like to set up, operate and pack up a bar. Learn in a fun, relaxed environment under the watchful eye of expert trainers who are experienced in the Hospitality Industry.

If you are wanting to start a career in the hospitality industry and need some hands-on experience to get you started, this course, along with our other skills courses are a great way to learn.

### Training program

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.

At the beginning of the Bar Skills program, all students will be introduced to the basics of the bar environment; they will be provided with information about glassware, cocktail and other important equipment used in a bar, and then progress to hands on applications. This course provides a solid understanding of the varying classes of alcoholic beverages found in a universal bar environment. Upon completion of this content driven and practical course each student will be armed with knowledge to explain to guests how a spirit, liqueur, fortified wine, bitters, amari, aperitif and digestive is made and how they are best served. Students will learn how to pour tap beer and change a beer keg, open, present and serve wine, and pour standard drinks, mixed drinks, prepare consumables for the bar and use ice wells and post-mix guns. Students will be introduced to fermentation, distillation, maceration plus international brands of spirits, liqueurs, wine, fortified wine, vermouth, bitters and beer.

This course is delivered over one four (4) hour session. See what happens in this program through our Vimeo page - <https://vimeo.com/99201908>

The course takes place during the week and on Saturdays each week. Sydney Bar School runs our courses with small groups, so you get the maximum time possible to work on learning, and more importantly, practicing your new bar skills.

Students must bring:

- Pen and paper to make notes and complete assessment activities
- Comfortable clothing for working in and around a bar
- Closed, covered shoes

There are 2 components to this program:

1. Theory bar training
2. Practical bar skills training

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.

### Cost

The cost for this program is \$100 per person.

### Pre requisites

- All students must be 18 years old on the day to participate in this course
- If you want to work in the Hospitality Industry pouring alcoholic beverages, consider getting your RSA certificate too.

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.

Once successfully completed, learners will be issued with a certificate of completion for Bar Skills. Certificates are emailed to students however hard copy is available for additional fee.

Pre course information – Professional Bartender program V111116

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

---

Pre course information – Professional Bartender program V111116