



CHOOSE YOUR PERFECT COURSE (PHYSICAL CLASSES)

Our best bartending course offers comprehensive training in mixology, cocktail preparation, customer service, and bar management, equipping students with the skills and knowledge for success in the hospitality industry.”

PROFESSIONAL BARTENDING COURSE

DURATION : 90 days (5 Days Per Week, 2 hrs a Day)

ADMISSION : 15th of every month

USP : Best job oriented course for Beginners

COURSE FEE:

Non-residential program - 50,000/-

Residential program - 60,000/-

WHAT STUDENTS WILL LEARN

THEORY: Bar operational management, science of alcohol, responsible alcohol service and drinking, world of beverages, the art of cocktail making, Art of cocktail garnishing and presentation, classic cocktails.

COCKTAIL TRAINING - Cocktails, parts of cocktails, classification of cocktails, cocktail making methods, cocktail garnishing practical, cocktail making practical, cocktail tasting session, cocktail competition.

FLAIR TRAINING: Free pouring techniques, stylish peg measure pouring techniques, work flair sequences, fire flair sequences, exhibition flair sequences, crafts flair techniques.

PROFESSIONAL BARTENDING COURSE (INTENSIVE)

DURATION : 45 days (5 Days Per Week, 2 hrs a Day)

ADMISSION : Anytime

USP : Best job-oriented course for HM graduate and bartenders

COURSE FEE :

Non Residential Program - 35,000/-

Residential Program - 40,000/-

WHAT STUDENTS WILL LEARN

THEORY :

Bar operational management, alcohol production and types, alcoholic and nonalcoholic beverages, the art of cocktail making, art of cocktail garnishing, classic cocktails recipes.

COCKTAIL TRAINING:

Cocktails, parts of cocktails, classification of cocktails, cocktail making methods, cocktail garnishing practical, cocktail making practical, cocktail tasting session.

FLAIR TRAINING:

Free pouring techniques, stylish peg measure pouring techniques, Cocktail making techniques (Shaking, stirring throwing etc.), crafts flair techniques.

CRAFTSMANSHIP IN MIXOLOGY

DURATION : 15 days (5 Days Per Week, 2 Hrs a Day)

ADMISSION : Anytime

USP : Specially designed for bartenders

COURSE FEE:

Nonresidential program - 20,000/-

Residential program - 25,000/-

WHAT STUDENTS WILL LEARN

THEORY :

Bar operational management, alcohol production and types, alcoholic and nonalcoholic beverages, the art of cocktail making, art of cocktail garnishing, classic cocktails recipes.

COCKTAIL TRAINING:

Cocktails, parts of cocktails, classification of cocktails, cocktail making methods, cocktail garnishing practical, cocktail making practical, cocktail tasting session.

FLAIR TRAINING:

Free pouring techniques, stylish peg measure pouring techniques, Cocktail making techniques (Shaking, stirring throwing etc.), crafts flair techniques.

ADVANCED MIXOLOGY COURSE

DURATION : 15 days (5 Days Per Week, 2 hrs a Day)

ADMISSION : Anytime

USP : Specially designed for bartenders

COURSE FEE :

Non Residential Program - 20,000/-

Residential Program - 25,000/-

WHAT STUDENTS WILL LEARN

THEORY : The art of cocktail presentation, Equipment's and techniques used for cocktail presentation, molecular gastronomy, equipment's, chemicals and techniques used for molecular cocktail making etc...

BAR TRAINING : Cocktail presentations using smoke, cocktail presentations using ice, cocktail presentation using fire, cocktail presentation using air and foam,



CRAFTSMANSHIP IN FLAIR BARTENDING

DURATION : 30 Days (5 Days Per Week, 2 hrs a Day)

ADMISSION : Anytime

USP : Specially designed for bartenders

COURSE FEE :

Non residential program - 25,000/-

Residential program - 30,000/-

WHAT STUDENTS WILL LEARN

FLAIR TRAINING:

Basic free pouring grips and techniques, stylish free pouring techniques, basic peg measure pouring techniques, Stylish peg measure pouring Techniques, stylish cocktail making methods (Shaking, stirring throwing etc)

crafts flair techniques, work flair sequences, fire flair sequences, exhibition flair sequences

DIPLOMA IN BEVERAGE MANAGEMENT

DURATION : 6 Months

ADMISSION : 15 th of every month

USP : Specially designed for bartenders

COURSE FEE :

Non Residential Program - 80,000/-

Residential Program - 90,000/-

WHAT STUDENTS WILL LEARN

THEORY : Bar operational management, science of alcohol, responsible alcohol service and drinking, world of beverages, Introduction to tea, Introduction to barista, the art of cocktail making, Art of cocktail garnishing and presentation, classic cocktails, Molecular cocktails

PRACTICAL TRAINING : Cocktails, parts of cocktails, classification of cocktails, cocktail making methods, cocktail garnishing practical, cocktail making practical, cocktail tasting session, cocktail Competition, Cocktail presentation techniques, Molecular cocktails, Coffee machine set up and operation, Tea, Cold Coffee mocktails and smoothies

FLAIR TRAINING : Free pouring techniques, stylish peg measure pouring techniques, work flair sequences, fire flair sequences, exhibition flair sequences, crafts flair techniques.



THE CHARTERED PROFESSIONAL BARTENDER (CFB)

The Program Helps You Capitalise On Your Strengths, Supercharging Your Education And Work Experience Into A Designation That Will Tell The World You Have The Skills Necessary To Compete And Excel In Today's Complex And Evolving Hospitality Industry.

CFB Program Provides The Strongest Foundation In Advanced Mixology and Real World Hospitality Challenges For A Career Advantage That You Will Use At All Stages Of Your Career.