

Bar Service Course

STUDY ONLINE, GET A CERTIFICATE AND OPEN A WORLD OF JOB OPPORTUNITIES IN TOP BARS, RESORTS, HOTELS, CRUISE SHIPS, PRIVATE GAME LODGES AND PRIVATE RESIDENCES AROUND THE WORLD



BAR SERVICE COURSE

- In this certificate course, you will learn the efficient operations to hotel cleaning and housekeeping management. Training includes: 5 star bar service, preparing the bar, customer relations, mixology,, service food, drink and wine, among other topics. This is a complete professional course to train your staff, as well as for individuals who work or plan to work as a Bartender in the hospitality industry.
- Acquire the knowledge and skills to become an efficient bar tender in a hotel, continental cafe, restaurant, public house and other establishments.
- This course developed over 20 years by hospitality experts, will give you a solid grounding in bar tending and then give you the opportunity to bring all your newly acquired learning together with a final problem based learning project. Learn about different types of wine and the grapes used, spirits, beers and the brewing process, mixing drinks and cocktails, non alcoholic beverages used, plus serving procedures you should employ to be a qualified bar person.



OUR BARTENDER MODULES?

- Module 1 - Introduction to Bar Service
- Module 2 – Alcoholic beverages
- Module 3 – Non alcoholic beverages
- Module 4 - Service procedures
- Module 5 - Mixology
- Module 6 – Wine and Service
- Module 7 – Establishing a bar service
- Module 8 – Health, hygiene and professional appearance



INTRODUCTION TO BAR SERVICE

- Introduction to the bar
- Food service
- Snacks
- The bar law
- Hygiene and cleanliness
- Bar equipment and layout
- Glasses
- Procedure for taking orders



ALCOHOLIC BEVERAGES

- Spirits
- Beers
- Liqueurs
- Aperitifs
- Digestives
- Port and Sherry
- Vermouth
- Alcopops / RTDs
- Wines
- Types of wine
- Wine storage



NON-ALCOHOLIC BEVERAGES

- Coffee
- Coffee variations
- Tea
- Specialty teas
- Herbal teas
- Spiced teas
- Soft drinks
- Mixers
- Water



SERVICE PROCEDURES

- Attending to customers without delay
- 5 Star customer service
- Keeping customers entertained
- Providing fast and efficient service
- Carrying plates
- Carrying trays
- Carrying glasses
- Handling food
- Handling money
- Refusing service
- Running tabs
- Tips



MIXOLOGY

- Cocktails and mocktails
- General rules for mixing drinks
- Terminology
- General hints
- Measures
- Popular cocktail recipes
- Garnishes
- Liqueur coffees
- Irish coffees
- Don pedros



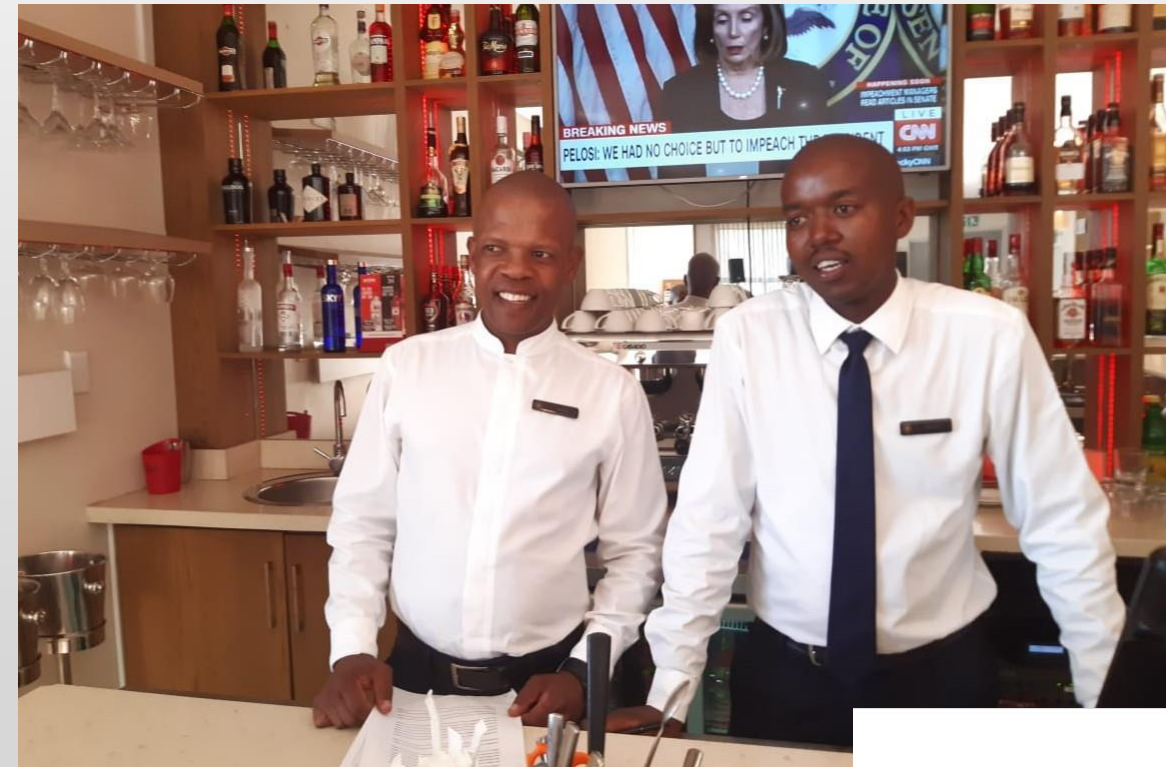
WINES AND WINE SERVICE

- Wine selection
- Wine presentation
- Opening still wine
- Opening sparkling wine/
Champagne
- Wine service
- Wine grapes
- Wine serving temperatures
- White wines cultivars
- Red wine cultivars
- Champagne and Sparkling
Wines



ESTABLISHING A BAR SERVICE

- Establishing a broad understanding of the hospitality and bar service
- Become familiar with a range of alcoholic and non-alcoholic beverages
- Developing and understanding of how to provide 5 Star bar service
- Developing an ability to mix a range of drinks
- Understanding and appreciating wines from different parts of the world



HEALTH, HYGIENE AND PROFESSIONAL APPEARANCE

- Personal grooming
- Personal hygiene
- Uniform
- Sickness
- Maintaining high levels and hygiene



COURSE FEE – R2 500 PER PERSON PAYABLE OVER 3 MONTHS

Online training includes the following:

- Course material sent via email or WhatsApp
- Video tutorials
- Assignments submitted via email or WhatsApp
- Takes 3 months to complete
- Electronic Certificate sent via email or WhatsApp

If you would like a printed Certificate to be couriered to you, it is an additional R200 (Includes Frame). Courier fee smay change depending on your area.





THANK YOU

SAMKELISO NKWANYANE

+27 82 765 9238

INFO@SAMHOSPITALITY.CO.ZA

WWW.SAMHOSPITALITY.CO.ZA