



Learn the art & craft of professional bartending



## **Award in Bartending – MQF Level 3 Award in Bartending, 2 ECTS**

### **Beginners Bartending Course**

The Beginners Bartending Course is split into 6 key sections: Bar Practice, Mixology, Free Pour, Classic Recipes, Theory and Introduction to Flair. Each section has been carefully designed to put you well above the rest of the competition within the industry and you can enter the course completely assured that you will be taught the newest and most in demand trends of the trade. The Beginners Bartending Course is the only bartending course in Malta to offer you over 28 hours of instructor lead education.

### **Curriculum:**

#### The Bartender's Role

We will learn how the perfect bartender should behave behind the bar. Each situation requires different social skills, technical skills and a combination of theoretical and technical experience. The Advanced Bartender Course will break the bartender's role down for you so that you can achieve everything that is expected of you and more:

- Bartender responsibilities
- Hygiene & cleanliness

#### Bar Equipment

To maximise on efficiency in a professional manner we will learn how to utilise a particular set of tools:

- Various Glasses and types of Ice
- Various Bar tools

#### Service & Bar Techniques

We will learn how to master the different techniques used to create drinks:

- Building
- Stirring
- Shaking
- Straining
- Muddling
- Churning

#### Introduction to Flair

Students will practice with and be guided by a Qualified Flair Bartender (Multiple Award Winner in Flair Competitions).

## Alcohol Policy

Learn the basics of alcohol law and legal age for alcohol consumption. Also understand alcohol units, how alcohol affects the body and responsible service techniques; an essential knowledge to have for any work place.

## Spirit Knowledge

Ever since the 8<sup>th</sup> century, there is evidence that people distilled their own spirits. We will go through the history and production of creating spirits and liquors:

- Vodka
- Gin
- Rum
- Tequila & Mescal
- Whisky & Whiskey
- Wine

## Practical Bar Practice

Only practice makes perfect. Most of your course will be based on practice:

- Drink Mixing
- Creative Garnishes
- Tastings
- Introduction to Flair
- Free Pour

## Making Cocktails

Throughout the majority of your course you will practice creating cocktails with coloured liquid. This is so you can practice time and time again without worrying about waste. However, on given occasions you will be seeing the creation of cocktails so you can understand their balance, appearance and flavour!

**Course fee:** €350 per student as an introductory offer.

**Course Duration:** 4 weeks

**Hours of Total Learning per module:** 50hrs allocated as per below:

Total Contact: 14hrs; Self Study: 20 hrs; Supervised placement and practical: 14 hrs;

Assessment: 2hrs

**Mode of Delivery of course and percentage contact hours:** 100% Face-to-Face.

**Mode of Attendance:** Part-Time

**Target Audience:** All ages but due to exposure to alcohol applicants have to be at least 17 years of age

**Target Group:** The course targets any individuals interested in the profession of bartending or in acquiring knowledge about beverage preparation techniques.

**Language of Instruction of the Educational program:** Level of B1 English

**Address where the Programme will be Delivered:** Malta Bartending Academy

**Structure of the Programme:** Lectures, practice, videos, and self-study

**Intended Learning Outcome:** The learner will be able to (a) Serve alcoholic and non-alcoholic drinks (b) Serve the customer and keep good colleague relations (c) Make cocktails (d) Clean and clear bar areas (e) Create a safe-hygienic environment (f) Work as a part of a team (g) Prepare for storage and store appropriately (h) Apply for a job (i) Prepare for a successful interview (j) Safe, hygienic and secure working environment (with reference to Legal Notices 0f 293 of 2016 and OHS (k) Storage preparation (l) Cocktails, Beers & Spirits) (m) Free pouring (scale pour) (n) Customer orders (o) Code of Practice (including ethics) (p) Keep personal hygiene (q) Adapt safe lifting techniques (r) Ensure the importance of fire+safety procedures (s) Name the cocktails/non alcoholic cocktails and their ingredients (t) Mix cocktails: shaking, mixing and stirring (u) Deal with customers problems (apologizing, offering, alternatives) (v) Ensure that materials are safely stored (w) Identify common hazards found at the workplace (x) Identify and solve customer/staff complaints should they arise (y) Identify customer requirements (z) Describe safety requirements (aa) Describe safety procedures (ab) Communicate with customers in a verbal and non-verbal manner (telephone, body language, direct guest contact) (ac) Observe and listen to customers (ad) Ask appropriate questions (ae) Describe the different methods to mix cocktails (ef) Communicate any rules and regulations to the customer

**Learning and Assessment Procedure:** On-going assessment (formative) and exam at end of course (summative)

**Grading System:** Assessment is through an on-going practice and a final exam (2hrs) which clearly demonstrates achievements of learning outcomes. The assessment will base 70% on practice and 30% on written theoretical assessments.

**Pass Rates:** 0-74% =Fail; 75-84% = C; 85-94% = B, 95-100% = A

**Accredited Status:** Further Education Course / Program

**Registration Method and Payments:** Included in Application form found on website

**Link to Identity Malta's Visa requirement for 3rd Country Nationals:** <https://www.identitymalta.com/unit/central-visa-unit/>

**Contact Details:** info@maltabartendingacademy.com

*Malta Bartending Academy is Licenced (Licence No: 2020-17) by The Malta Further and Higher Education Authority (MFHEA) as a Further Education Institution.  
The Accredited Status of the programme is that of a "Further Education Programme"*