

FLAIR BARTENDING COURSE

4-week training is the first step on your way to progress as a Flair Bartender, focused on mastering the basic techniques of Working Flair.

The Flair Bartending course is held by the award winning Flair Bartender Mr Boban Vasic, who will lead you through the world of Flair and help you progress as a Flair Bartender. The full course consist of 8 lessons per 3.5 hours. by the end of this course you should be able to handle bottles and bar equipment with style and elegance, develop your own personal style, and gain a confidence to impress and entertain the customers in your bar while working.

Course Objectives:

- Introduction & History of Flair Bartending
- Types of Flair / Exhibition Flair & Working Flair
- Product knowledge / Basic tools for Flair
- Health & Safety when using Flair
- Basic movements of Working Flair / 1 shaker, Shaker & Bottle Variations, Pour & Cut Variations
- Speed Mix Preparation (Level 1)
- Free Pour Right & Left Hand
- Practicing small Flair Routines
- Bar organization
- Advanced routines with multiple objects:
- Bottle & Shaker Variations
- Shadow Pass Variations
- Stop (Balance) Variations
- Bump Variations
- Roll Variations
- Working Flair behind the bar
- How to serve with style
- Flair Safety behind the bar
- Free Pour Right & Left Hand

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.

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!

Requires basic bartending knowledge and skills / Working experience in a cocktail bar

Language: English

Course duration: 36 hours (8 lessons /4.5 hours)

Course weight: 80% practical, 20% theoretical

Requirements: Good command of English language

Min.age: 18 years old

Course fee: €400

Examination: yes

Certificates: Certificate of Malta Bartending Academy

