



Learn the art & craft of professional bartending

Malta Bartending Academy - Spirits of the World Course

The Spirits of the World Course is intended for people who are passionate about spirits but have little or no knowledge of spirits. This course aims to provide product knowledge covering the various aspects of production and gain a greater appreciation both on a working and at a recreational level. This will provide the necessary tools and competencies to the staff working in the catering industry, retail and wholesale as well as enjoyment to the aficionado. This course is divided into 2 modules: Tasting & Theory

Curriculum

Module 1. Theory

- Key stages of production methods which make the final spirit, covering the different raw materials, fermentation, type of distillation and ageing.
- Main characteristics which distinguish the main types of spirits
- Flavoured spirits – production methods and key features
- Types of Spirits covered in the course include:
-

Module 2: Tasting

- Each lesson will include tasting of 6 spirits relative to the topics covered in the theory part:
- Scotch whisky
- Other whiskies
- Cognac, Brandy & Grappa
- Vodka
- Rum
- Liquors including Aperitifs, Digestives and Amari
- Tequila & Mezcal
- Gin

Duration: 8 lessons x 3.5hrs each

Tasting of 6 Spirits in each session.

Course Fee: Euro 490 per student

Assessment: At the end of the course there will be a multiple choice test of 50 questions.

This programme/course is not accredited by a Regulating Body and this programme/course is not recognised by a National Framework