

Professional Bar Tender – Course Description

Course details

TCP Training is proud to present our Professional Bartender Course. In our 2-day program, you will learn everything you need to know about working in a bar.

The Professional Bartender Course consists of 2 days of training in a blended delivery format, meaning you will participate in practical and theory training in our custom-built training bar, equipped with industry standard machines that you would be expected to work within any hospitality venue.

At the end of the course, you will leave us with all the knowledge and skills needed to start your successful career in Hospitality!

Within this program, you will complete 4 different skills courses. Full details below.

Training program

All students are required to arrive 30min before the course start time for registration and ID check. Any student who is more than 10min late will not be accepted into the course.

Students must bring:

- ✓ Pen and paper to make notes and complete assessment activities
- ✓ Comfortable, suitable clothing for activities which include making beverages, making coffee and cleaning
- ✓ Closed, covered, sensible shoes are compulsory

During the course, you will learn:

1. BARISTA - Make coffee like a pro
2. COCKTAIL MAKING - Create world famous drinks
3. OPERATE A BAR - Operate, make drinks and manage a bar
4. FOOD & BEVERAGE – F+B Preparation and service

BARISTA: This section of the course will teach you how to extract and serve espresso coffee beverages using commercial espresso machines. You will learn all about coffee and associated café beverages, how to select and grind coffee beans, prepare and assess espresso coffee beverages, and use, maintain and clean espresso machines.

OPERATE A BAR: This section of the course will teach you how to prepare a bar for service, take drink orders, prepare and serve alcoholic and non-alcoholic beverages and close the bar down. Bartenders will learn in detail about key drink categories including international beer, wine, liqueurs and spirits. This will be delivered in a compact theory package. Students will be able to guide their guests through how alcoholic beverages are made, their origins and history, and be able to upsell as a result. This type of knowledge separates bartenders from one another, and potentially makes the student invaluable to prospective employers.

COCKTAIL MAKING: This section of the course will teach you how to prepare and serve a range of International Bartenders Association Official cocktails. You will be assessed on your ability to promote, prepare and present attractive cocktails and experiment with ideas to develop new cocktail recipes.

FOOD & BEVERAGE: This section of the course will teach you the skills needed to serve food and beverages to customers in a casual dining setting. It covers all of the fundamental technical skills including table and position numbers, tray service, and sequence of service protocols.

that you will be expected to have in order to prepare the venue for the service period, interact with customers to take orders, serve and clear food and beverages and to complete end of service tasks.

Duration

This program is delivered over 2 days:
 1. Day 1 will be in class at our Sydney Training Bar. Beverage theory and Bar Training.
 2. Day 2 will be in class at our Sydney Training Bar. Barista and Cocktail Training.

Each classroom session is an eight (8) hour program including breaks and starts at gam.

Cost

The cost for this program is \$299 per person.
 Full price for courses individually is \$540, so that's a saving of over \$240!

Pre requisites

All student must be 18 or over to attend the course.
 We recommend obtaining a Responsible Service of Alcohol certificate RSA certificate if looking to gain employment in the hospitality industry. You can book this online with TCP Training.

It is important to note that this course requires a level of physical ability to complete practical training and assessments. If your health or fitness restricts you from performing physical activities associated with this program, you will not be able to complete this course. This includes making beverages, standing for long periods of time, cleaning surfaces and preparing tables for food service.

This course combines plain English, photos, and questioning to ensure all learners are able to have the best possible chance at comprehending the required knowledge and skills. If you believe you will need assistance due to your Language, Literacy or Numeracy skills, please contact our office on 02 9232 1010 to discuss your training needs.

Assessment

Students will be assessed through the classroom sessions. Assessments will confirm knowledge and skills have been achieved across the individual courses of this program.

The course will have specific theory and practical assessments to test your knowledge. These will include multiple choice questions, verbal questioning and demonstration of skills in multiple scenarios.

If a student is not successful in completing one of the courses satisfactorily, they will need to rebook that course at the full course fee (approx. \$100 per course).

Certification

Each student will receive a certificate of completion in the 4 skill areas: bar operations, barista, food and beverage & cocktail making.
 Certificates are emailed to students however hard copy is available for additional fee.