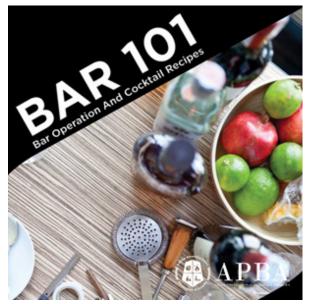
## BAR 101: BAR OPERATION AND COCKTAIL RECIPES



Brand: APBA Training Center Co., Ltd. Course: BAR 101: Bar operation and Cocktail Recipes

Price: \$5,500

Short Description APBA Spirit courses

Description



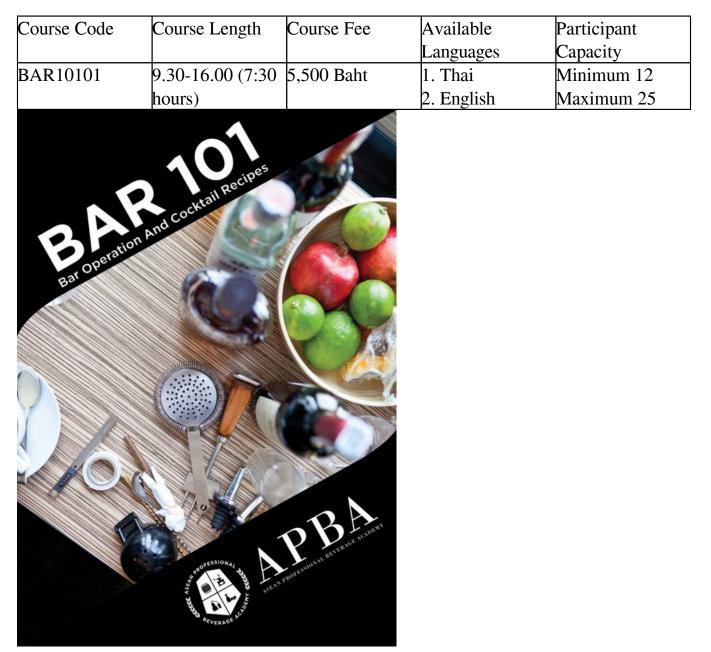
## BAR 101: BAR OPERATION AND COCKTAIL RECIPES

## **APBA Spirit Courses**

APBA® pre-certificate Spirit courses are designed for young professionals aiming to work in hospitality industry bar operations as well as general spirits lovers wishing to expand their knowledge.

NOTE "Suitable for Restaurant owner, Food and Beverage career (F&B), Bartender,

Hospitality career"



BAR 101: Bar operation and Cocktail Recipes

"Quality cocktails are the difference between seeing a customer once or many times," said master bartender/mixologist Charles Shumann. APBA Bar 101 provides participants with comprehensive knowledge a broad range of distilled spirits and liqueurs and how to serve them. Recipe models and mixing techniques integrate theory and practice into winning cocktails. Course activities include not only mixing but costing, courtesy, hygiene and serving.

- Requirement: Applicant age must over 20 year old
- Certification: Certificate of completion by APBA®
- Included: Course, Materials, coffee breaks and lunch

## Course fee : 5,500 THB | Courses schedule | Book a course

Sessions	Areas covered
1	<ul> <li>Introduction to beverage (Non- alcoholic and alcoholic Beverage)</li> <li>Alcoholic beverage production process</li> </ul>
2	<ul> <li>Bartending basics &amp; techniques / costing / bar management</li> <li>Standard behavior / hygiene / health and safety</li> </ul>
3	<ul><li>Cocktail demonstration and practice</li><li>Tasting</li></ul>
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