



Malta
Bartending
Academy



Award in Bartending – MQF Level 4 Award in Bartending, 3 ECTS

Intermediate Bartending Course

The Intermediate 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 Intermediate Bartending Course is the only bartending course in Malta to offer you over 50 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 Intermediate 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 8th 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
- Whisky & Whiskey
- Wine
- Coffee
- Sake
- Beer

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: €680 per student as an introductory offer.

Course duration: 4 weeks

Hours of Total Learning per module: 78hrs allocated as per below:

Total Contact Hours: 35hrs; Self Study 40 hrs; Assessment: 3hrs

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.

Address where the Programme will be delivered: Malta Bartending Academy

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

Entry Requirements: Level of B1 English and MQF Level 3 in Bartending or RPL

Intended Learning Outcome: The learner will be able to (a) serve alcoholic & non-alcoholic drinks to the requirements of his customers in-line with the health & safety requirements in bar environments. (b) communicate with customers through verbal & non-verbal techniques.

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

Competences: At the end of the course the learner will have acquired the responsibility and autonomy to (a) make cocktails (b) supervise beverage services (c) promote beverage products (d) provide advice on beverages to the company and clients (e) store and handle products and ingredients

Knowledge: At the end of the course the learner will have been exposed to the following: (i) cocktails (ii) spirits (iii) ingredients (iv) free pouring (v) role of supervisor in ensuring compliance with beverage standards (vi) safety legislation and hygiene practice

Skills: At the end of the course the learner will have acquired the following skills: (a) Free pour - double pouring, reverse pouring techniques, scale pouring (b) Make cocktails - churning, muddling, rolling, shaking, building and stirring (c) Operate equipment to produce the drinks required

Judgment Skills and Critical Abilities: The learner will be able to (a) Select appropriate equipment and use correct techniques for cocktail making (b) Take a decision on which products to promote and use (c) Select appropriate glasses for cocktails

Module-Specific Communication Skills: The learner will be able to (a) Describe the origin and flavour of ingredients (b) Discuss in a group how to manage the bar environment relating to equipment and clients (c) Produce reports (customer satisfaction, business standards)

Grading System: Assessment is through an on-going practice and a final exam (3hrs) 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"