

3-DAY MIXOLOGY

This course is designed for professional bartenders who seek extra knowledge and want to take their bartending skills to the next level.

3 Day Mixology is an intensive 3-days program covering; advanced bartending skills and techniques, the art of creating your own syrups, liqueurs, bitters, infusing spirits, the ability to create your own cocktails, and basic techniques of Molecular Mixology, teaching you how to create new interesting textures and flavors. (Days Tuesday, Wednesday and Thursday)

10:00am-17:00pm

Course Objectives:

- Advanced techniques of Mixology / Advanced pouring techniques
- Homemade syrups, liqueurs, bitters
- Infusing spirits with new flavors
- Rapid infusion with the ISI whip
- Fat-wash infusions
- Tinctures
- Barrel aging
- Destillations
- Dehydrating fruit in creative ways / Garnishing
- Unusual flavor pairings
- Matching ingredients and creating your own signature cocktails
- Knowledge of basic molecular ingredients and equipment, and their safe use in Molecular Mixology
- Popular techniques of Molecular Mixology / the use of foams, gels, powders, solidifying liquids etc.
- Cocktail spheres - Spherification
- Smoking and Aromatizing / Smoking Gun
- Dispersing aromas with dry ice "vapor"
- Making ice blocks / Ice carving

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

Language: English

Course duration: 21 hours (3 lessons /7 hours)

Course weight: 70% practical, 30% theoretical

Requirements: Good command of English language

Min.age: 18 years old

Examination: no

Certificates: Certificate of Malta Bartending Academy

