



Introduction to cocktail-making

This short introductory course is aimed towards total beginners and participants interested in learning how to make a number of classical cocktails in order to impress and entertain friends at home or simply for themselves to savour in the comfort of their home. It is also great for people working in the industry who would like to get a taste of what goes behind the intricate but fun world of cocktails. This course is short but would be a good basis for those wishing to work in the industry and in preparation for the Award in Bartending MQF Level 3. It will include:

- Cocktail-making skills
- Bartending skills
- Spirit knowledge

Course content

Day 1:

- 1) Theory – Introduction
 - What is a cocktail/mocktail?
 - Equipment
- 2) Practical – Mixing techniques

Day 2:

- 3) Theory - 5 Basic Sprints
- 4) Practical - 5 Classical Cocktails

Day 3:

- 5) Theory – Mixers, syrups and more equipment
- 6) Practical - 5 Classical Cocktails

Course Duration: 3 sessions of 2.5hrs each

Venue: Zebbug Band Club, Gozo. Lessons will be held on the second floor.

Minimum age requirement: 17 years and over

Time of lessons: Sessions will be held on Friday evenings starting at 18:00 to 20:30

Price: €160. Course to be confirmed upon reaching a minimum amount of participants

Assessment: There is no assessment as this is not an accredited course. A certificate of attendance can be given on request at an additional fee of €15.

Course requirements: The course will be held in English so a basic understanding of the English language is required. Part of the lesson is practical and students are also required to wear comfortable shoes (no sandals, flip flops are allowed in case of broken glasses).

All equipment, spirit and mixers will be provided

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