

Essential Cocktail Skills \$500

1806
EIGHTEEN·O·SIX

(3 day intensive cocktail bar training course)

For anyone who wants a deeper understanding and to take their cocktails a little more seriously, this is the perfect overview course. All students who complete our three day Essential Cocktails course will learn the fundamental skills of cocktail bartending, the flavour building blocks of cocktails, and create a couple of new drinks of their own.

This 3 day course is conducted at **1806 Cocktail Bar**, a fully functional, modern cocktail bar and training facility. As well as taking students through the basics of bartending and customer service, we educate our participants in all the components of modern cocktails.



Course Objectives and Outcomes:

Starting with a detailed tasting of spirits, bitters, liqueurs and vermouth. Allowing the student to easily and accurately create new cocktails and balance flavours.

We take students through a detailed tasting session that allows you to transform flavours into words. Making flavour matching and cocktail creating easier. A detailed knowledge of what everything in the bar tastes like is an essential skill to allow students to create new drinks and new combinations. We also cover classic cocktail recipes and all the key skills required to make great drinks. From shaking and stirring to which bitters match with what spirit and the purpose of garnishing. We spend the final day creating and work-shopping new recipes and new ideas from our students and conclude with an introduction to Molecular Mixology.

Key Skills:

- Spirit Knowledge
- Liqueur Knowledge
- Vermouth, Bitters, and Aperitif Knowledge.
- Shaking
- Stirring
- Building
- Muddling
- Glassware
- Garnishing
- Ice
- Classic Cocktails
- How to balance cocktails
- Creating new Cocktails



MIXOLOGY MANAGEMENT PTY LTD

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Cocktails - Events - Training



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Essential Cocktail Skills outline:

Day 1: Spirits - Day one is all about spirits, vermouths, bitters, liqueurs and the building blocks of cocktails. We show through tastings and history what all the major products and brands behind the bar are, and how they taste.

Day 2: Classic Cocktails - On day two we begin with essential cocktail skills and equipment knowledge. After building up those skills, we take students through a workshop that examines classic cocktails and begins breaking down cocktail recipes to teach students how to invent, modify, balance and serve a whole range of classic drinks.

Day 3: Modern Cocktails and Cocktail Creation - On day three, we look more closely at modern cocktails and de-construct recipes into chemical rules and ratios. We workshop new recipes and ideas and teach students how to refine ideas into balanced cocktails, including the importance of garnish and glassware. We finish the day with a seminar about new trends and Molecular Mixology.

All components of the course include assessment, both written and practical.

The course runs from 10am till 4pm Wednesday – Friday, with students expected to arrive by 9.30am to be ready to begin at 10am sharp.

The Essential Cocktail Skills Training Certificate will be issued on the final day.



Other Courses available at 1806 Include:

Victorian Responsible Service of Alcohol - \$65 Deconstructing Cocktails - \$170
The "Art of Flair" bartending course \$180 Complete Cocktail Course (5 days) - \$760

For further info please contact:

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Or 1806 Cocktail Bar on 03 9663 7722



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