

The Art of Flair \$180



Flair Bartending course

Brought to you by Peak Bartending's Cory Mitchell. Cory spends over 4 hours with students going through flair educational. A routine training session and "expression session" (performance) including a workshop that will teach students the basic purpose and history of flair. Ideal for the basic building blocks and the inspiration for discovering and exploring your own unique flair expression. This course is conducted at 1806 Cocktail Bar.



Course Objectives and Outcomes:

The Art of Flair bartending course will provide the student with the basic knowledge and skills to begin building and exploring their individual flair expression and inspire them to take it back to their own bartending context.

Key Skills:

- Purpose / History of Bar Flair
- Basic Bar equipment & bottle technique
- Working flair basics
- Performance flair basics
- Performance / Expression technique
- Expression Session

Maximum 7 participants per training session. The day concludes with a practical performance workshop, that is critiqued and filmed for students to be able to keep a DVD record of what they have learned and enable them to build on their flair expression. The course runs from 10am till 2pm with students expected to arrive by 9.45am to be ready to begin at 10am sharp. The Art of Flair Certificate will be issued at the end of the session.

Other Courses available at 1806 Include:

Victorian Responsible Service of Alcohol - \$65 Deconstructing Cocktails - \$170
Essential Cocktail skills (3 days) - \$500 Complete Bartending 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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