



Behind Bars

INTERNATIONAL SCHOOL
OF BARTENDING



Bartenders[®]
we tend to all your bar needs

Events Cocktail Catering
Bar Consulting
Behind Bars[®] - International
School of Bartending

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Behind Bars

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OF BARTENDING

Discover the fascinating art
of bartending with the best!



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Do you want to work...Behind Bars? Come with us! Bartenders with years of experience in bartending has the know-how to teach people behind a bar. The Behind Bars® International School of Bartending combines theory with practice, to create the best young bartenders or to help those who already work in the field to evolve.

In the Behind Bars® school we do not only teach you how to 'mix' a cocktail but we share our philosophy and passion for the art of mixology. The school prepares you for the best bartending jobs worldwide.

After completing the course you will be trained to serve with the highest standards, with expertise in the creation and presentation of internationally recognized cocktails. You will also have the foundation you need to create new cocktail recipes or develop what is already there. At the end of the training, each student receives a certification Behind Bars®.



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Educational program

The course includes a complete schedule based on training programs of New York bartending schools adapted to the Greek standards. The program has been developed as a 360 training approach that combines theory with practice.

Director of faculty is the Bartenders founder Achilleas Karaoulanis, an accredited IBA trainer (International Bartenders Association), who teaches since 1997 and then founded the Bartenders International School of Bartending now known as Behind Bars®. The school offers an educational environment including professionally equipped bar stations and a dedicated team of experienced tutors. The course includes the following sections:

- A. Basic principles - Bartending & Mixology
- B. Bartending Service Principles
- C. Bar Set Up

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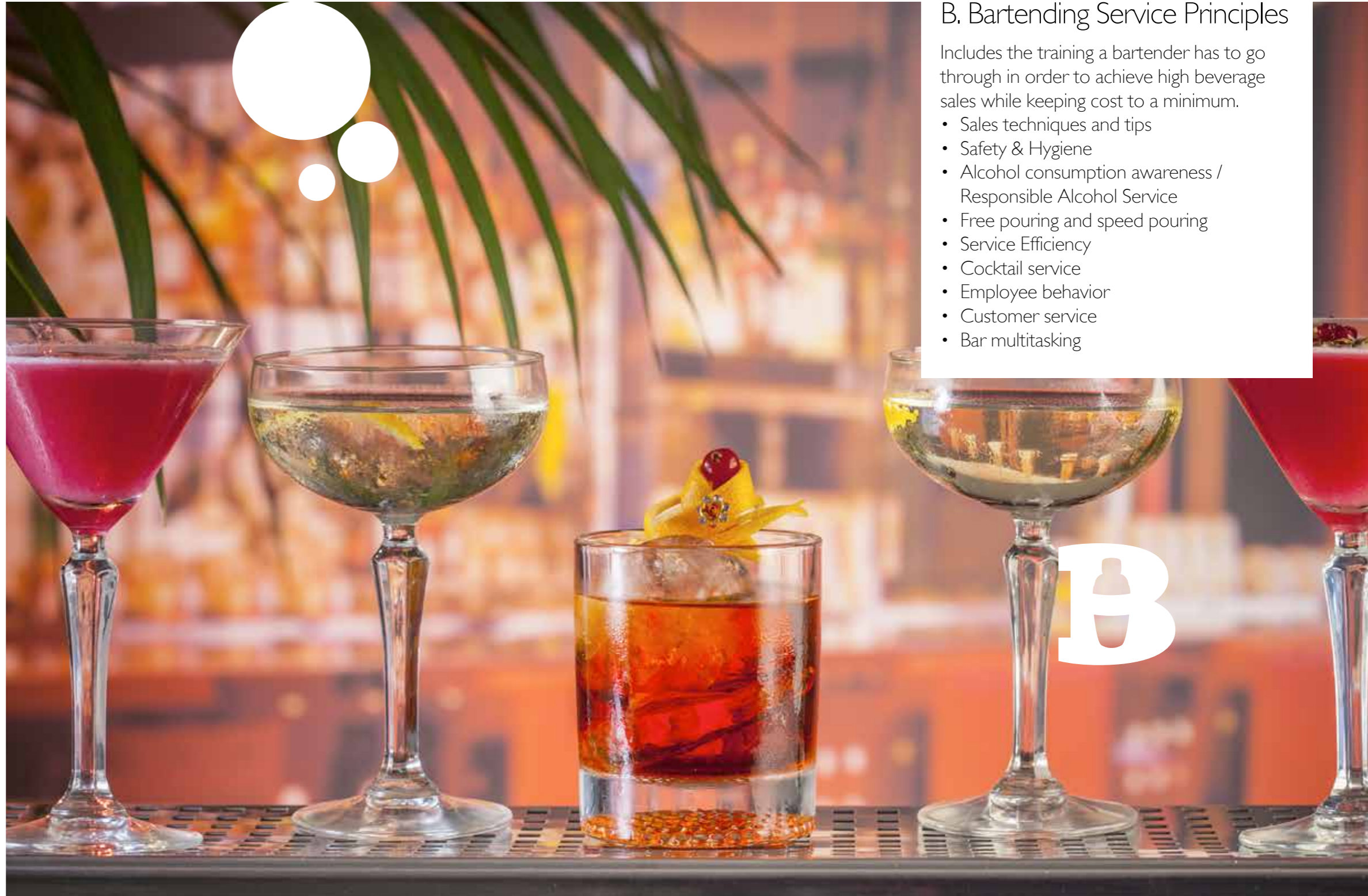
A. Basic principles - Bartending & Mixology

The basic principles of bartending & mixology, its evolution, methodologies, tools, techniques, customer service, classic and new cocktail recipes.

- History – Definition and understanding of cocktails
- Structure & cocktail categorization
- Cocktail ingredients
- Mixing techniques
- Preparation methods
- Bar tools & tips
- Alcoholic beverages: tastings, information about the fermentation and distillation processes for beer, wine and other alcoholic beverages, such as vodka, gin whiskey, cognac, rum, agave distillates and liqueurs
- Preparation of internationally most popular cocktails (Daiquiri – Mojito - Colada – Caipirinha – Martini family – Champagne cocktails)
- Cocktail food pairing
- Alternative cocktails: healthy drinks / smoothies / tea cocktails, energy, low alcohol / flavored water

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B. Bartending Service Principles

Includes the training a bartender has to go through in order to achieve high beverage sales while keeping cost to a minimum.

- Sales techniques and tips
- Safety & Hygiene
- Alcohol consumption awareness / Responsible Alcohol Service
- Free pouring and speed pouring
- Service Efficiency
- Cocktail service
- Employee behavior
- Customer service
- Bar multitasking



C. Bar Set Up

- Creation of cocktail list/bar menu suitable for every bar/ club/ restaurant/ hotel and brand identity
- Bar functionality
- Premium bar equipment and tools to increase productivity
- Bar manual: recipes menu, ingredients, bar equipment, operation, bartender job description
- Bartenders kit: identification of equipment (eg lemon pressers, blenders, mixers) for cocktail making.

Students must be at least 18 years old to attend the course.

