



Course Outline: Summer Tiki-Caribbean Cocktail Series

**A Journey Through History & Theory with
Practical & Digital Experiences by
Declan C. Khan | FlairTech EDU.**

Learn more than just the fundamentals of the bartending field. Learn bar & beverage knowledge with modern day advances to transition from bar to desk.

GUIDE
Read more >>





About Us

Flair Tech EDU is a professional developmental program provider deriving as a sub-department of the [Flair Tech Bar Services](#) group, focusing on delivering quality, in-depth beverage programs encompassed with professional hospitality elements, centered around a combination of work-experience case files, scientific overviews & globally accepted standards from a theoretical & practical approach.

01 Welcome!

Great to have you on this journey to bar & beverage hospitality success. Our comprehensive course not only provides a start; but more-so imparts a competitive lead in the bartending field and key beverage knowledge for preparedness & success.

02 Plan Your Study Goals.

Read, practice & recite before each session. Utilize your course overview, all the links & resources shared, and practice extra curricula activities to stimulate your learning capacity.

03 Pros of our Deliveries.

Our complete introductory course comprises of key elements coherent with a modern-day approach to the field of bartending & beverage operations. Our agenda is to deliver key work-skill assets & prepare a career path for future beverage professionals and hospitality leaders.

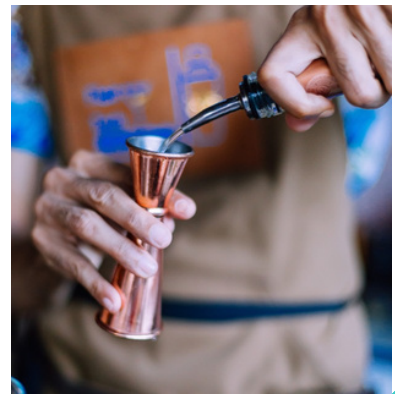
04 Who is the Course For?

This course module is for students who yearn a deeper learning experience or those in the field who needs to revamp that passion behind the bar. Our course is intricate and requires much focus.

05 Key Course Element.

A chief factor of this course is "Fundamentals of Digital Beverage Production" - Module 12.

As the hiring-market and job opportunities have widen its panoramic scope, our module 12 is truly significant to our course delivery that offers an additional competitive edge to our students career growth and personal brand awareness.





CHAPTER 01

Welcome to a world of **Bar and Beverage**

5 Magical Elements: Of Bar & Beverage Professionalism

**Express
your
beverage
creativity
freely**



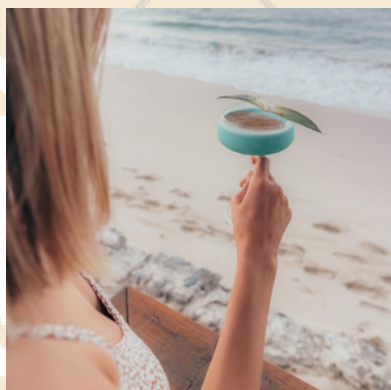
**Take
quality
control of
your liquid
creations**



**Taste a
whole new
world of
wholesome
&
liquid
ingredients**



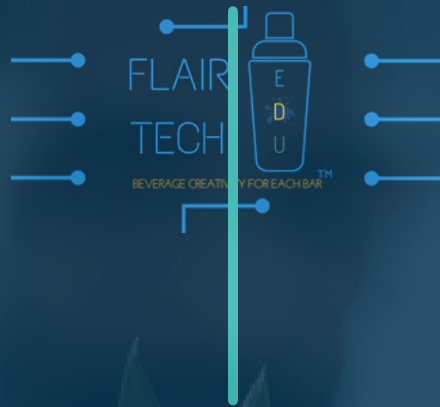
**Steer your
professional
career to
success**



**Experience
Uncharted
Beverage
Aesthetics**

We are here to lead you to success through a beverage professional journey - Teaching, coaching & mentoring you on a chartered course with key learning aspects and incites to truly flourish in a world of bar & beverage professionalism





CHAPTER 02

Mastering this
course can set you
on the path of
fruitful **Growth &
Development.**

How to Steer through your Course Modules

THE FIRST STEP TO TAKING CONTROL OF YOUR COURSE IS APPLYING FOCUS & TAKING ADVANTAGE OF RESOURCE.

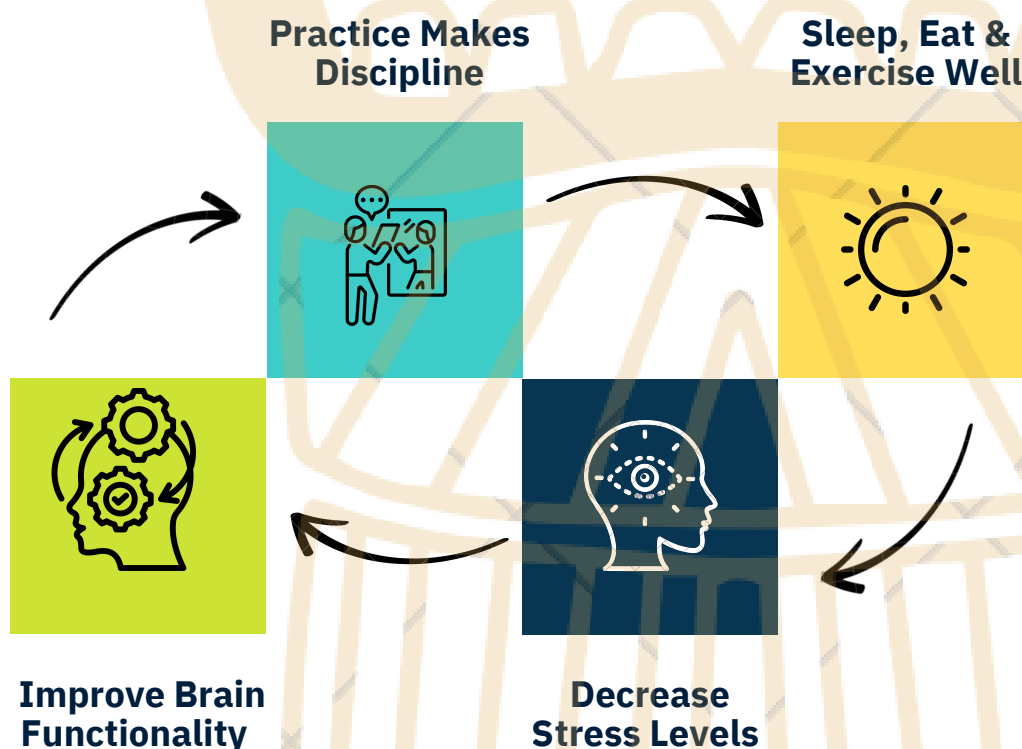
Eat, sleep & exercise well for a contentious attempt to increase brain functionality. Beyond this, make it a habit to read & study ahead.

This method keeps you actively in the loop and at times ahead of schedule.

This approach decreases stress levels and in-turn extends focus, proficiency & productivity in work & learning ventures.

RESOURCE LINK HERE:

[Diageo Bar Academy: Life Skills E-Learning](#)





CHAPTER 03

Pros to Improve Your Success



UNDERSTAND BARTENDING AND BEVERAGE OPERATIONS

Key aims of our deliveries are to provide the knowledge, logic behind the theoretical & practical executions; and quality standards of the bar & beverage field of work.

To compound this we stage our course deliveries in operating workplace environments, from bars - hotels through our business & collaborative associates.

COURSE JOURNEY PROS

This course is designed in a meticulous roll-out fashion; similar to building blocks that end in the perfect wall or structure.

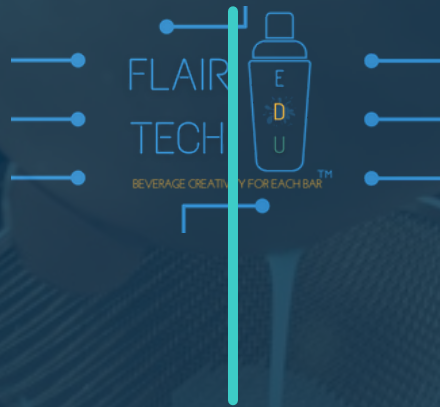
We have strategically written and assessed this course several times based on surveys & market analysis conducive to sequential student learning.

This approach embeds more effectively with students giving them key learning imprints relating to modules 1 through 4 easily re-processing frameworks for actually applications.



INCREASE YOUR KNOWLEDGE CAPACITY

Another chief feature of our course delivery is that of the extent of the comprehensive knowledge nature, compounded by the uniquely featured modules 9 - 12, tests the limits of all participants to ensure high brain functionality. This approach sets the bar high and subsequently increases hospitality service & knowledge of successful students specifically regarding beverage recipes and cocktail knowledge.



CHAPTER 04

Do you have
hospitality career
goals **Set in mind
for yourself?**

Here's How to Get Started:

Haven chosen a hospitality type interest and most likely a planned career goal to work behind a bar, or have already been active in the field. This course is perfect for either. Extending your knowledge and skill-set is the perfect asset to a growing career.

Here are some steps to get started on a career plan:

STEP 01

Make a list of the top 5-10 career positions that relates to the bar & beverage or hospitality field.

STEP 02

List the top 3 ambitions of this career pool that you find yourself passionate about.

STEP 03

Search your top 3 ambitious roles for job opening and look into the criteria needed to achieve such a role.

An additional step here can be to search or look into role models in the field that can also highlight a path

THREE STEPS TO A CAREER PLAN.

My three step approach is just the surface level of what can come to be an of course there's lots of work to be done on the way.

This approach simple highlights what are the needs of your aimed achievement and simultaneously stimulates your search interest where you will discover countless resources to provide your growth needs.

-Declan C. Khan-

Ranging from entry levels to directorship your options are further & wider than you may have ever thought of.

From expert or lead mixologist through bar-management up to regional directorship we will share various pathways for your consideration.

[See your facilitator for some inspo.](#)



CHAPTER 05

The Digital Way Forward



Digitals for Hospitality

The inclusion of - “Fundamentals of Digital Beverage Production” - Module 12.

Unique to our thorough course delivery; this module explores beverage digital production skills, campaigning and the best way to exhibit your aesthetically pleasing beverage creations.

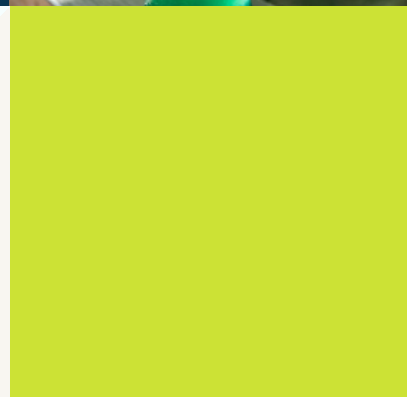
In recent years, the industry has become much more susceptible to considering the tangible creative works professionals can exhibit giving an additional layer of competitiveness.

Partnered with our [digital brand partner](#) you will be exposed to how digital productions can further lead the way to success through creator/brand awareness, digital platform inclusions, professional profile upgrades, inclusion to tangible materials & digital business approaches.



SOURCE LINK:

[Bartendeco - Bar & Beverage Brand Concepts](#)



Your Course Modules.

COURSE OUTLINE

Day 1

An Introduction & Welcome

- Brief history of Tiki culture.

Day 2

Foundations of Caribbean Mixology

- Flavor exploration, mixology skills, cultural appreciation

DAY 3

Classic Tiki Cocktails

- Origins and variations

DAY 4

Caribbean Originals

- Storytelling: cultural roots behind each drink

DAY 5

Creative Fusion & Modern Twists

- Incorporating local fruits (mango, guava, soursoy)
- Infused syrups and spiced rum experiments

DAY 6

Presentation, Garnishing & Pairing

- Creating a full Caribbean cocktail experience



CONTACT TIME — 36 HOURS

Standard Run Time. \$200.00 USD

1.5 MONTHS x 1 SESSION PER WEEK

- WITH 2 SESSION OPTIONS

Express Delivery \$300.00 USD

6 DAYS 2 SESSION/S PER DAY.

INCLUDES PROFESSIONAL BARTENDING KIT.

PREMIUM BARTENDERS APRON.

ADDITIONAL PROFESSIONAL COURSE LINKS.

SOCIAL MEDIA PROFESSIONAL DIGITAL DEVELOPMENT.

FlairTechEDU |

BEVERAGE CREATIVITY FOR EACH BAR ™

Get In Touch

Just a click away 

Flair Tech Bar Service - FlairTech EDU

Bartendeco - Bar & Beverage Brand Concepts

 **+1868.355.3517**



Author: Declan C. Khan
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