



PRIME BARTENDING SCHOOL CLASS CURRICULUM

Curriculum Highlights

- Core Bartending Skills
 - Cocktail mixing techniques (shaking, stirring, muddling, layering).
 - Free-pouring and jigger-pouring accuracy.
 - Garnishing and drink presentation.
- Bar Equipment Training
 - Use of professional tools like shakers, strainers, bar spoons, jiggers, and muddlers.
 - Operation of soda guns, blenders, and bar stations.
- Drink Recipes & Knowledge
 - Popular cocktails and mocktails.
 - Classic and contemporary drink recipes.
 - Ingredient pairing and flavor profiles.
- Customer Service & Hospitality
 - Engaging with guests and managing bar interactions.
 - Upselling and creating memorable experiences.
- ServSafe Certification
 - Food safety, alcohol handling, and responsible serving practices.
 - Preparation for ServSafe Manager Certification.
- Speed & Efficiency
 - Practical drills to improve speed and workflow behind the bar.
 - Multi-tasking and handling high-volume scenarios.

Key Focus Areas

- Practical Applications
Emphasis on real-world skills for immediate employment.
- Hospitality Excellence
Training to provide outstanding customer service.
- Certification & Safety
Ensuring students are ServSafe certified for responsible serving.
- Teamwork & Professionalism
Building collaborative skills and industry-ready habits.