

ROMA FIRENZE BOLOGNA PALERMO CATANIA NAPOLI MILANO TORINO

SPECIALISTIC COURSE IN BARTENDER

The specialistic training course for Bartender organized by ANPA appeals to those who already work as barman in bars, wine/bars, pubs, discotheques and intend to focus the knowledge on the preparation and mixing of cocktails techniques, aperitifs and international long drinks and to learn the awareness of the correct alcohol commodities required for the mixing. The course is totally practical, it will permit to use professional products and equipment and will be articulated in 15 hours of training divided in 5 lessons of 3 hours each (Monday - Wednesday - Friday from 15:30 to 18:30).

DIDACTICAL SCHEDULE

- Barman and Bartender: evolution of the professional figure
- The management of the bar department and the setup
- The equipment for mixing and new technologies
- Mixing Techniques (recipes, dosing of ingredients and decorations)
- Production of alcohol and legislation
- New trends in the beverage: the Flair and the Freestyler

START COURSES	every month
DURATION	15 hours (5 lessons of 3 hours)
N° STUDENTS	Course delivered only in individual formula
TARGET	Barman and Bar/Pubs/Disco operators
FREQUENCY	Customizable to the needs of the participant
HOURS OF LESSONS	Customizable to the needs of the participant
COST	€ 1000,00 + VAT 22%
INSTALLMENTS	€ 220,00 VAT included at the registration + n. 2 installments of € 500,00 VAT included

With the patronage and the partnership of:

