



Flair Mania Bartending Academy




Breaking the
RECORD *with the*
FASTEST BARTENDER
in the **WORLD**

Diploma in Bar & Beverage Management

Duration: 12 Months, Timing: 4 Hours in day, Monday to Saturday

Bartending course is a quite unconventional course to pursue. However, it has become extremely important in the modern world and the Hospitality industry. It has a tremendous scope in the future with increasing recruiters and job opportunities. However getting a diploma certification for a bartending course creates you more opportunities to get a job all over the world, With help of this certification get a chance to work all over the world. Get a detail knowledge of bartending with specialization.

 8822887766

www.flairmaniabartending.com



Diploma in Bar & Beverage Management

Mixology

Introduction about Bartender, Bar History, Types of Bar, Bar operation. Different types of Glassware & Equipment's. Classification of Beverage, Duty and Responsibility of bartender. Attitudes of bartenders, Biology of Hangover. What is alcohol & what is Fermentation & Distillation process. Modern Methods of Mixing cocktails, Styles & Presentation.

Spirits of the World

Whisky, Gin, Tequila & mescal, Brandy, Wine, Vodka, Rum, Liqueurs, Aperitifs & Bitter, Beer, Sake, Absinth, Aquavits, schnapps, Tea and coffee, Cider and Perry (Introduction, History, Production, Types, Styles, Brands with country & Cocktails-tasting). Store room requisition, Daily inventory, selling techniques of product. Learn more than 80+classic & Innovative (Un Limited) cocktails. (T&C Apply) Practical's just don't see but make it yourself with actual ingredients (T&C Apply) Shooter, slammers & Mocktails. Brewery, Distillery & Winery visit. (Visiting cost is applicable)

Flair

Personalized flair trainer (08 Hours) with Flair kit. Basic of Flair bartender – shaker Moves -bottle Moves (stall, rolls, bumps, Flips, grips). Free Accurate 30-60-90 ml Pouring. Pouring style- (slide pouring, up-down right, left, front pouring, cuts & much more). Work flair sequence. Fire flair sequence. Exhibition flair sequence. 3 Flair sequence with filled bottle. 3 bottle flair, 2 shaker 1 bottle moves. Flair with ice, glassware, tissues, other equipment's bar tricks and Magic.3 bottle fire flair. 4 bottle flair sequence.





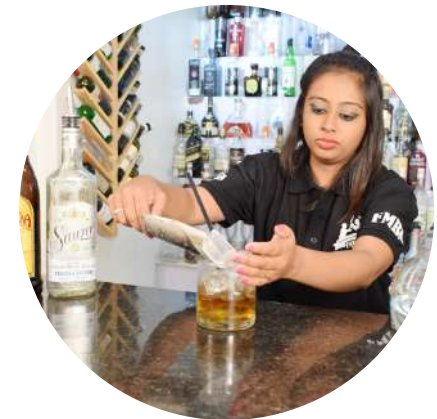
Foreign Liquor Register Course (F.L.R)

How to get Bar licence?

Introduction to Bar License Bar Business Models, Types of Liquor License, Licenses Requires to Start a Restaurant, Distributors contact (Liquors Distributors)

How to fill F.L.R-3 Excise Report?

Daily inventory & Store Room Requisition Brand Name Register (Form FLR- 1A/2A/3A) F.L.R-3 Register-Form F.L.R-4 (Monthly Statement Book) Form F.L.R-6 (Permit Holder's book)



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Molecular Mixology

History of Molecular Mixology / Jello shots and recipe, Faqs of Jello shot. History and Common Techniques of Gelification. History, Techniques and cocktail of Spherification & Reverse Spherification. Faqs of Spherification & Reverse Spherification. Techniques and Cocktail of Whipping Siphon. Protection, Techniques and Cocktail of Liquid Nitrogen and Dry ice. Xanthan gum History Making Proses, Techniques, Agar-Agar History Making Proses, Techniques

Chemical Ingredients Information: Sodium Alginate, Calcium Chloride, Calcium LactateGluconate, Sodium Citrate.

Gelification Cocktails: Spaghetti, plastic paper, orange jello shot, Layered shot, Margarita Jello Shots, Strawberry Daiquiri Jello Shots

Caviar Cocktails: Orange caviar, Dry ice Mojito caviar cocktail, Between the seats, Aviator, Bloody Mary, Bluelagon, Cubalibre, Highball, Cosmopolitan.

Emulsification Cocktails: Emulsified Campari and Orange Cocktail, Emulsified with Cosmopolitan. Emulsified with dirty martini, Emulsified with strawberry Daiquiri, Emulsified with Madras

Liquid Nitrogen Cocktails: Frozen margarita, Frozen Pina-colada, Frozen cosmopolitan Frozen cubalibre, Frozenice, Cheese boll, Biscuits/Chips (Waffers), Cotton Candy

Home Made Liqueurs (with liquor Testing): Irish cream, Orange liqueurs, Coffee liqueurs, Midori, Grenadian, Amaretto, Peach

Whipping Siphon Cocktails: Vanilla whipping, Strawberry whipping, Rose whipping, Chocolate whipping.

Home Made Wine: Pineapple, Apple, Grapes, and Plum.

Fruits Infused (Shots) : Red Grapes, Green Apple, Water Melon, Strawberry,

Shots-Rainbow, Atom bomb shots, Dept shot, Slammers, Fleming tower, Fire shots

How Bitters are Made: Aromatic Bitters, Orange Bitters, Lavender Bitter, Apple Bitter

Syrups / Crushess : Strawberry, Orange, Coconut, Coffee, Chocolate, Water melon

Jell-O Shots: Strawberry, Black currant, Green apple, Orange

Smoke Cocktail: Smoked Fruit, Smoked Herbs, Smoky Spirits, Smoky Garnish, Air Bubble Cocktails-(All Flavors) Culinary mixes / Floral mixes / Tiki mixes. Fermentation & Distillation Live Demo





Bar and Beverage Management

The History of Wine

The grapes and vinification, Wine and food pairing, The taste of wine and the wine of the world, Storing wine and serving wine

The Big Six wine testing

Brands & Cocktail History

Gin, Rum, Vodka, Tequila, Whisky, Brandy, Beer

Innovative cocktails

(Practical's, Styles & Presentation)

Bar Manager Duties

Personality development communication fundamentals while facing interviews Principles of managements & marketing for hospitality MIS (management information system) Software for F&B

Bar Design, Menu Design & costing –

Cocktails & Mock tails Menu & costing Beverage cost controls, Tea, coffee brewing & cigar, Liquor Cost Control Techniques, Forecasting, planning & coasting, Bar planning, Project reports writing & presentation Bar layout Design Gust Capacity

Beverage service & Gust handling

BOT KOT & Bill Punching, Staff Training & Marketing Beverage service, Guest handling

Bartender speed Training

Pouring (style teqinic, Types), Cocktail Inventory, Bar tricks & Magic Tricks



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OUR SERVICES





TALENT **Flair Mania**
Bartending Services Pvt.Ltd.
 World Record Holder & Best Bartending Award Winner

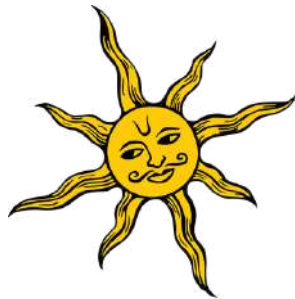


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Extra Curricular Activities

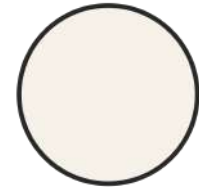
- Master Class
- Visit at syrups Factory
 Distillery Brewery Vineyards

INDRI
 SINGLE MALT
 INDIAN WHISKY



SULA
 VINEYARDS

MONIN



moonshine



FRATELLI
 VINEYARDS



**MONKEY
 SHOULDER**
 100% MALT WHISKY



Paul John
 Indian
 Single Malt
 Whisky

**ROCK
 PAPER
 RUM**

CAMPARI

HAPUŞĀ
 HIMALAYAN DRY GIN

JAISALMER
 INDIAN CRAFT GIN

JAMESON
 IRISH WHISKEY



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Associated With





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Partner With



CHEF'S KITCHEN
 INSTITUTE OF CULINARY ARTS & HOTEL MANAGEMENT



MANIPAL UNIVERSITY



D Y PATIL
 DEEMED TO BE
UNIVERSITY
 NAVI MUMBAI



AISSMS
 COLLEGE OF HOTEL MANAGEMENT
 AND CATERING TECHNOLOGY



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Awards





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THANK YOU