

International Gateway Kelowna

Bartending & Bar Management Course



International Gateway Kelowna provides the finest 'hands on' facilities for the training of bartenders. All of the training is done behind a real working bar as we believe the only way to learn how to bartend is by repetition.

Why take bartending? Bartending programs provide a job ready skill for students to use both at home and abroad. Working Holiday and Work and Study students gain a marketable skill which they can use to find a high paying job in Canada. Moreover, with the number of pubs, clubs, wineries, hotels, casinos, ski resorts and restaurants in Kelowna there are plenty of local positions available. Bartenders make excellent tips too! Students can easily combine the evening course with full or part time ESL classes during the day.

- 🕒 **When?** Starting bi monthly Monday-Friday 6:00-10:00pm or 10:00am-2:00pm
- 🕒 **How long?** 2 weeks
- 🕒 **English level required?** Intermediate/Upper Intermediate or Cambridge FCE
- 🕒 **Includes:** program, materials, exam, tax and certificate.
- 🕒 **Ages?** 19+

Course Outline

Day 1-2
 Introduction & Industry
 Overview
 Keys to Success With This Course
 Pouring Techniques
 Methods of Mixing
 Essential Bar Equipment
 Glassware Identification and Selection
 Bar Rail and Juices
 Whisk(e)y/Rye & Scotch Drinks
 Rules of High Ball
 Opening and Closing the Bar
 Manufacture of Alcohol
 Gin Drinks Including Martinis
 Customer Service
 Increase Your Tips!

Day 3-4
 Vodka Drinks
 One Touch Bartending
 Streamlining Drink Orders
 Tequila Drinks
 Rum Drinks
 Speed & Efficiency
 Review and Practice

Day 5-6
 Liqueurs
 Garnishes
 Brandy Drinks
 Cream Based Drinks
 Beer
 Brewing Process
 Beer Storage
 Draft Beer

Wine
 Grape Varieties
 Wine Regions
 Wine Labeling
 Wine Service
 Wine Bottles
 Wine Review

Day 7-8
 Shooter List
 Employment Tips
 Resume & Interview Preparation
 Responsible Service
 Bartending Terminology

Day 9-10
 Review
 Evaluation, exam and certificate presentation

