

# GURUKUL EDUCATIONAL AND RESEARCH INSTITUTE

## CERTIFICATE IN BARTENDER

### Subject and Syllabus



2022-23

# Syllabus

## CERTIFICATE IN BARTENDER

**DURATION:- 6 MONTHS**

### **942 PERSONALITY DEVELOPMENT & FRENCH**

#### **Unit I Improving Self Confidence**

Handling Inferiority & superiority complex, doubt, fear and depressions.  
Positive and Negative thinking, self – confidence.

#### **Unit II Improving Self-Presentation**

Self – Presentation to prospective clients / colleagues / seniors/ Grooming /  
Uniform regulations & Accessories

#### **Unit III Method to influencing and Convince others:**

Techniques to persuade influence and convince others

#### **Unit IV Interview Techniques and Body Language:**

Interview Techniques - Handling an interview (Appearing for an  
interview/Taking an interview) Body language in different situations

#### **Unit V Introduction to the Language ( French )**

Letters of the Alphabet and their pronunciation  
Numbers 1 to 50  
Self Introduction  
Presenting and introducing other person  
Greeting  
Reply to a greeting  
Taking Order  
How to welcome a Customer  
Thanking a Customer for Tips  
Basic communication required by a Bartender

### **943 BEVERAGE OPERATIONS**

## **I. Spirits**

Introduction to Spirits: Types, Production methods, Whisky : Production, Types and Brands, Brandy : Production, Types and brands, Gin : Production, Types and Brands, Rum : Production , Types and Brands ,Vodka : Production , Types and Brands, Tequila : Production , Types and Brands, Other alcoholic beverages: Absinthe, Aquavit, Slivovitz, Arrack, Feni, Grappa, Calvados, etc.

## **II. Liqueurs**

Brands and Service : Indian and International.

## **III. Bar**

Introduction , Bar stocks maintenance, Types , Layouts, Equipments used , Control methods and Licenses, Staffing , job description, job specification, Bar Planning and Designing and costing corkage, Bar Menus: Wine List – meaning & its importance , design & Layout

## **IV. Cocktails**

Introduction, History , Types and Preparation, Classic Cocktails : Recipes , costing , innovative cocktails and mock tails, Cocktails bar equipment , garnishes and decorative accessories, Terms related to alcoholic beverages, Interaction with guests, suggestive selling.

## **V. Tobacco**

Cigars: Production, types Brands, Storage and Service, Cigarettes: Production , types , brands , Storage and Service, Food and beverage Terminology related to the course

# **944 BAR OPERATIONS**

## **Unit- I**

Introduction to Bar Operation- Designing of Bar- Bar Flooring-Bar interior- Bar Lighting- Bar chairs- Bar equipments-Bar Classes-Presentation of Bar Classes- duties – Opening of bar- Care of work Station- Closing of Bar- Handling Money / Cash – Cash Register.

## **Unit -II**

2 Stock Control – Purpose of Stock control, Stock level, and Stock control in the Bar.

## **Unit-III**

The Bar and Bar Equipment- Bartender- Customers.

## **Unit -IV**

Guidelines for Bartenders- Bartender as Sales person- Rules of the House- Hygiene & Health.

## **Unit- V**

FLR (Foreign Liquor Register)- Rules and Regulations- Accounting.- Inventory & FLR Formalities- Costing and Beverage Control.

# **945 FERMENTED BEVERAGES, INDIGENOUS SPIRITS & LIQUEURS**

## **Unit- 1**

### **BEER:-**

- 1.1 Introduction to Beer
- 1.2 History – A detailed description of the ingredients used , process of making Beer.
- 1.3 Type of Beer
- 1.4 Lager , Ale, Pilsner, Porter and Stout beer
- 1.5 Glassware and Service
- 1.6 International and Domestic Brand names

## **Unit- 2**

### **WINE:-**

Objectives: At the end of this unit, Student have the in-depth knowledge of Wine.

- 2.1 History and Introduction to Wine
- 2.2 Different steps in Wine making
- 2.3 Categorization of Wine

## **Unit-3**

### **WINE PRODUCING REGIONS AND STORAGE:**

- 3.1 Principle wine producing regions of France (Bordeaux, Burgundy, Champagne, Rhone, Alsace and Loire)
- 3.2 Other Country Producing Wine (Spain, Italy, Germany, Australia, Portugal, Etc )
- 3.3 Storage, Service and Glassware of Wine.

## **Unit- 4**

### **OTHER SPIRITS:**

Knowledge of Indigenous Spirits

(a)Tequila , (b)Absinthe, (c) Mescal, (d) Grappa, (e) Ouzo,(f) Aquavit etc....

## **Unit- 5**

### **LIQUEURS:**

- 5.1 Different type of Liqueurs.
- 5.2 Production Process – Infusion Method and Distillation Method.
- 5.3 Knowledge of International brands with respect to their country of origin.

