

**BAR CLASS
ACADEMY
ASIA**

**Junior Bartender
Edition**

BAR CLASS ACADEMY ASIA Junior Bartender Edition

The Bar Class Academy Asia- Junior Bartender Edition is a comprehensive program that focuses on the fundamentals of theoretical knowledge and practical technique of working in a bar.

The course is a 2-day program covers all the content in 4 hour sessions per day.

[DAY 1]

1. UNDERSTANDING YOUR BACKBAR (Theory & Tasting) [2 Hours]

Participants are given a basic understanding of the products used in cocktails.

Understanding how they are made and the main differences between the spirit categories.

- 1.1. What is a spirit?
- 1.2. Fermentation and distillation
 - 1.2.1. Raw materials and sugars
 - 1.2.2. Difference between Pot Still and Column Still
- 1.3. Spirits
 - 1.3.1. Vodka & Gin
 - 1.3.2. Maturation
 - 1.3.3. Rum & Tequila
 - 1.3.4. Whisky, Whiskey & Brandy
 - 1.3.5. Modifiers

2. SETTING UP YOUR STATION (Theory & Practical) [2 Hours]

Participants will learn preparation techniques necessary prior to drink making.

- 2.1. Ice
 - 2.1.1. Types of ice and different usage
 - 2.1.2. Rate of functionality of ice
 - 2.1.3. How ice reacts
 - 2.1.4. Storage
- 2.2. Sugar
 - 2.2.1. Origins of sugar
 - 2.2.2. Types of sugar
 - 2.2.3. Syrup in the bar
- 2.3. Citrus (Acid)
 - 2.3.1. Types of citrus and their levels of tartness versus sweetness
 - 2.3.2. Citrus fruit anatomy
 - 2.3.3. Factors affecting quality of citrus juice
 - 2.3.4. Fresh juice versus commercial juice

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[DAY 2]

SETTING UP YOUR STATION (cont'd) [1 Hour]

- 2.4. Garnish (Day 2)
 - 2.4.1. Types of standard bar garnish

3. TEND YOUR BAR (Theory & Practical) [2 Hours]

Participants will learn the essential bartending methods and procedures. Carefully selected cocktails are chosen to demonstrate these methods.

- 3.1. Build - Gin & Tonic
- 3.2. Stir - Dry Martini
- 3.3. Shake (Cobbler) - White Lady
- 3.4. Shake (Boston) Dry Shake - Whiskey Sour
- 3.5. Shake (Boston) Muddle & Dump - Caipiroska
- 3.6. Throw - Bloody Mary
- 3.7. Blend - Margarita & Pina Colada (*Demonstration*)
- 3.8. Layer - New York Sour & B-52 (*Demonstration*)

4. TEST [1 Hour]

- 4.1. Participants will have to answer a 40 multiple choice question test which covers all subject areas from the whole course. Passing mark is 70%.

5. COURSE FEES

Bar Class Academy Asia - Junior Bartender Edition is priced at **RM750.00** per person.