

WDA – Bartender Training Program

Lesson No	Day/Date	Contents
1	Monday, 3 October 2011	<ul style="list-style-type: none"> - Ice Breaking - Prepare bar area for service (mise en place) - Perform Inventory and Equipment Check
2	Tuesday, 4 October 2011	<ul style="list-style-type: none"> - Identification of Glassware - Equipment, Glassware and Machinery - Safety and Security in the Work Place - Requisite Stock
3	Wednesay, 5 October 2011	<ul style="list-style-type: none"> - Mix/Prepare drinks - Serve mixed drinks
4	Monday, 10 October 2011	<ul style="list-style-type: none"> - Mix/Prepare drinks - Serve mixed drinks - Serve bottled and draught beer - Provide bottled service
5	Tuesday, 11 October 2011	<ul style="list-style-type: none"> - Prepare and Serve flambé drinks - Maintaining Bar Area and Performing Closing Duties
6	Monday, 17 October 2011	<ul style="list-style-type: none"> - Set up and prepare non-alcoholic beverages - Select/Check/Store glasses for service - Prepare glasses/dispensers/garnishes for service Reconstitute beverage mixes
7	Tuesday, 18 October 2011	<ul style="list-style-type: none"> - Beverage Mixing instructions - Prepare to reconstitute beverage mixes - Holding and Storage of mixed beverages
8	Wednesday, 19 October 2011	<ul style="list-style-type: none"> - Prepare/Brew Coffee - Prepare/Make Tea - Maintain professional appearance and hygiene - Demonstrate and convey positive attitude and behaviour to guests
9	Monday, 24 October 2011	<ul style="list-style-type: none"> - Interact positively with guests - Communicate effectively with guests
10	Tuesday, 25 October 2011	<ul style="list-style-type: none"> - Resolve problems - Report problems

- Each lesson is 4 hours (1.30pm to 5.30pm)
- Entire program including assessment is 44 hours 20 minutes