WDA – Bartender Training Program

Lesson No	Day/Date	Contents
1	Mon, 5 September 2011	- Ice Breaking - Prepare bar area for service (mise en place) - Perform Inventory and Equipment Check
2	Tues, 6 September 2011	- Identification of Glassware - Equipment, Glassware and Machinery - Safety and Security in the Work Place - Requisite Stock
3	Wed, 7 September 2011	- Mix/Prepare drinks - Serve mixed drinks
4	Mon, 12 September 2011	- Mix/Prepare drinks - Serve mixed drinks - Serve bottled and draught beer - Provide bottled service
5	Tues,13 September 2011	- Prepare and Serve flambé drinks - Maintaining Bar Area and Performing Closing Duties
6	Mon, 19 September 2011	- Set up and prepare non-alcoholic beverages - Select/Check/Store glasses for service - Prepare glasses/dispensers/garnishes for service Reconstitute beverage mixes
7	Tues, 20 September 2011	- Beverage Mixing instructions - Prepare to reconstitute beverage mixes - Holding and Storage of mixed beverages
8	Wed, 21 September 2011	- Prepare/Brew Coffee - Prepare/Make Tea - Maintain professional appearance and hygiene - Demonstrate and convey positive attitude and behaviour to guests
9	Mon, 26 September 2011	- Interact positively with guests - Communicate effectively with guests
10	Tues, 27 September 2011	- Resolve problems - Report problems

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