

ASSOCIATION OF BARTENDERS & SOMMELIERS SINGAPORE

IBA ACADEMY ELITE BAR COURSE-ASIA SINGAPORE

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INTERNATIONAL BARTENDERS ASSOCIATION





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MAIN SPONSOR WAIN SPONSOR SINGAPORE PART OF THE HEINEKEN COMPANY

CO-SPONSORS











100% MALT WHISKY MADE FOR MIXING







INTRODUCTION

The Association of Bartenders & Sommeliers Singapore is proud to present the International Bartenders Association (IBA) Academy -Elite Bar Course - Asia for experienced bartenders worldwide.



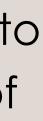




Course Objective

- To create awareness inherent to the use and abuse of alcoholic beverages
- To provide participants with a working knowledge of the wines, spirits, and liqueurs available on the international market, including their place of production and quality factors.
- To differentiate and discuss all types of alcoholic and non-alcoholic beverages commonly marketed in bars
- To provide participants with adequate skills to prepare, mix and serve the different types of beverages











Course Objective

- To improve the participants in experimenting with new cocktail recipes
- To acquaint the participants with the guidelines for bartending working procedures
- To train the participants in bar control procedures
- To train the participants in costing and pricing a beverage list
- To discuss and implement bar merchandising ideas
- To facilitate the learning and exchange of bar cultures







Course Structure

This is a 9-day course conducted from 9am to 7pm daily

Course Outline

- Alcohol and You
- Beer
- Principle of Distillation and Distilled Products
- Compounded Products
- Mineral Waters and Soft Drinks
- Bar Management \bullet
- Bar Service Procedures \bullet
- International Cocktail Recipes

- Creative Cocktails
- Wines, Aromatized and Fortified Wines
- Beverage Control •
- Costing and Pricing of Beverages
- Marketing of Bars
- Participants' Presentation
- Products' Presentation by Sponsors





Commencement Date

Please email <u>secretary@singaporebartenders.com</u> for latest date

Endorsement

This course is designed for barmen with knowledge of alcoholic beverages and with few years of working experience. They must seek endorsement from the President of their Bartenders Association.





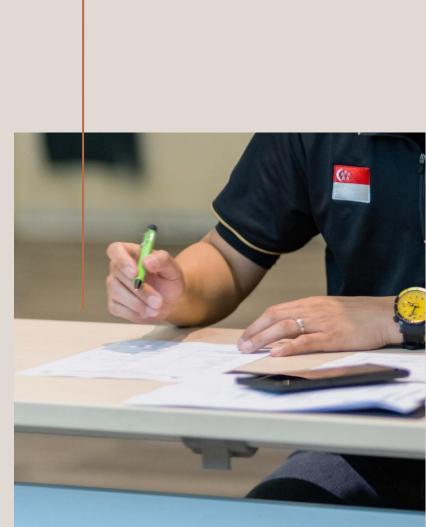


Certification

Certificates will be awarded to participants who meet the following requirements:

Achieve 100% Attendance





Pass Written Examination









Top Student

The top student will be selected based on the following criteria:

- Attitude, Attendance and Punctuality
- Overall Presentation oral presentation, cocktail mixing and class participation.
- Written Examination

JWC Alumni

Participants graduated from "The Elite JW Course" will automatically be admitted to the JWC Alumni.

Eagle Award

This will be awarded to a student who proved to have strong practical and business acumen.





COURSE FEE

ABSS Member	IBA
(Singapore)	(Ove
SG\$1,750	SG
Course fee includes hotel	accor
participants only.	

Payment through bank to: Oversea-Chinese Banking Corporation Limited Singapore Bank Account No: 712 525963 001 Account Name: Association of Bartenders & Sommeliers, Singapore Swift Code: OCBCSGSG

A MemberNon-Memberverseas)SG\$3,750

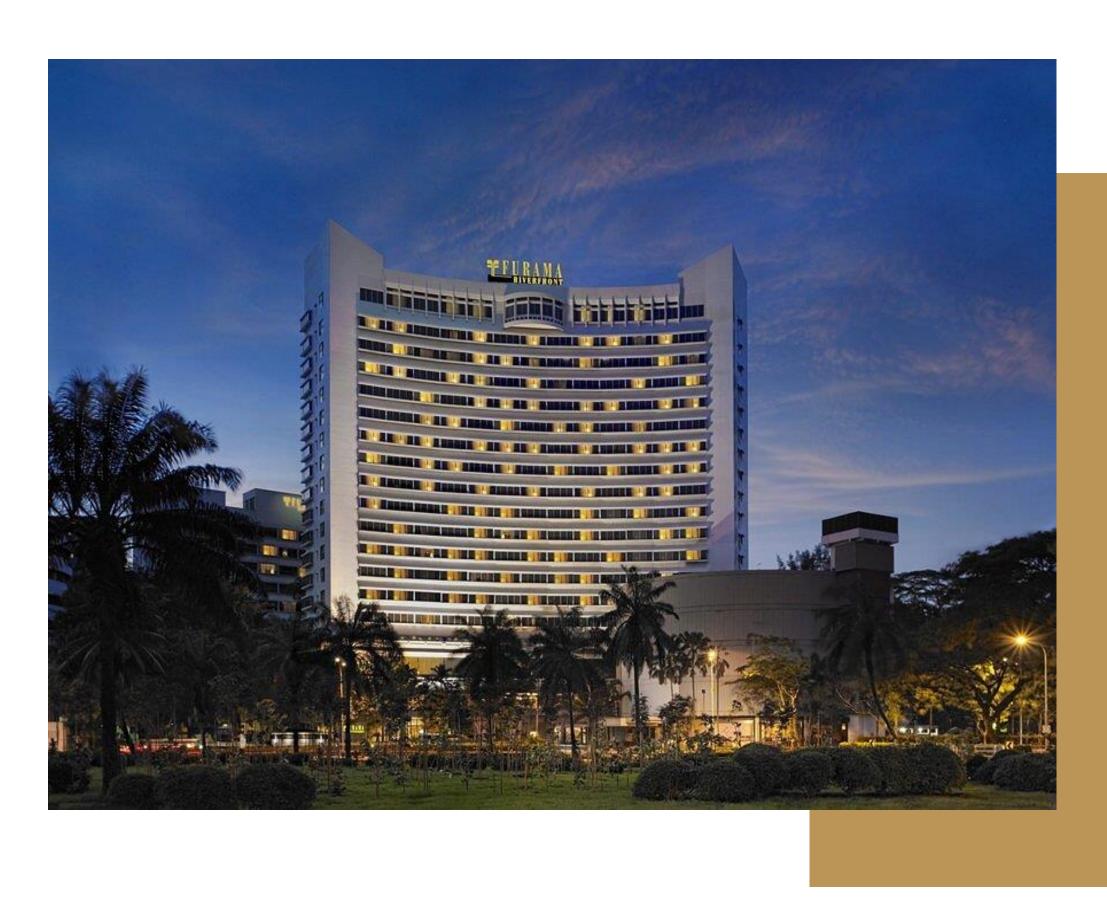
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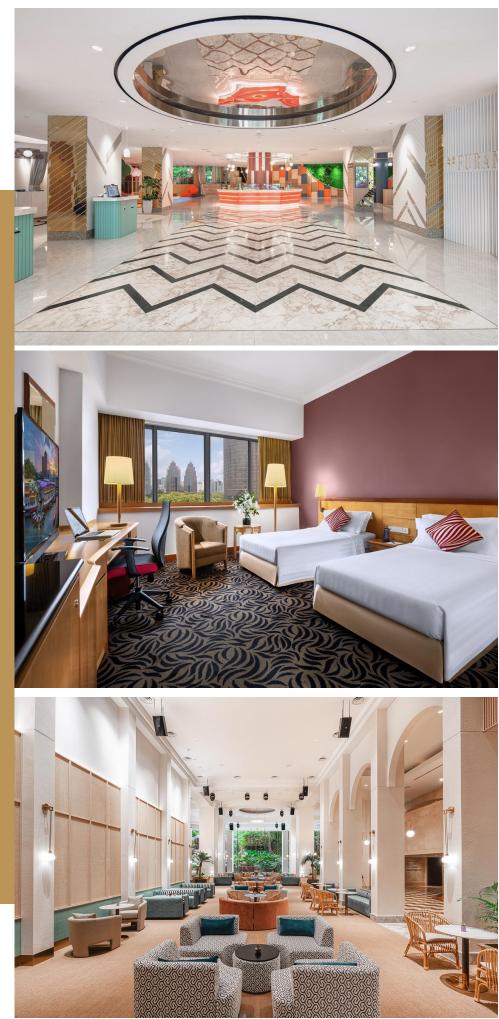




ACCOMODATION FURAMA RIVERFRONT HOTEL

Foreign participants will be accommodated at the Furama Riverfront Hotel on a twinsharing basis. Should participant choose to be accommodated in a single room an additional charge of S\$1,045 is applicable.





EXTENSION OF STAY

Should participant wish to arrive 2 days earlier or depart 2 days later, the room rate is about \$\$190 per night without breakfast.





Course Schedule

INTERNATIONAL BARTENDERS ASSOCIATION (IBA) ACADEMY Elite Bar Course - JWC Asia Singapore COURSE SCHEDULE									
	DATE	AM 8-9	9-12	PM 12-1	1-3	3-5	5-7	7-11	
Sunday	Day 1					eign Participants		Welcome Dinner Furama Riverfront Hotel	
Monday	Day 2	Breakfast	Course Introduction	Lunch	Bar Management	International Cocktails	Original Ckt Presentation Briefing	Singapore Hawker Food Experience	
Tuesday	Day 3	Breakfast	Beer Visit to Asia Pacific Breweries (Tiger Beer)				Singapore Sling at Singapore Brass Lion Gin		
Wednesday	Day 4	Breakfast	Elements of Costs	Lunch	Bar Marketing Bar Promotion	Coca Cola Presentation	Original Ckt Presentation Group 1	Free	
Thursday	Day 5	Breakfast	Bar Control	Lunch	Bar Marketing Promotion Group Work / Presentation	William Grant & Sons Presentation	Original Ckt Presentation Group 2	Free	
Friday	Day 6	Breakfast	Breakeven	Lunch	Drinking Trend	Monin Asia Presentation	Original Ckt Presentation Group 3	Free	
Saturday	Day 7	Breakfast	Training Intervention Procedures Responsible Service of Alcohol	Lunch	Countries and their Drinks	Yeo's Presentation	Original Ckt Presentation Group 4	Free	
Sunday	Day 8	Free							
Monday	Day 9	Breakfast	Spirits	Lunch	Wines of the World	Wine Sensory & Evaluation	Original Ckt Presentation Debrief	Asia Pacific Cocktail Competition SHA Welcome Dinner SHAtec Sapling Restaurant	
Tuesday	Day 10	Breakfast	Participants' Presentations	Lunch Participants' Presentations		Asia Pacific Cocktail Competition Heats Clarke Quay Fountain Square			
Wednesday	Day 11	Breakfast	Revision	Lunch	Written Examination	JWC Alumni Meeting Certificate Presentation	Course Evaluation	Asia Pacific Cocktail Competition Finals Furama Riverfront Hotel Ballroom	
Thursday	Day 12	Breakfast	Departure of Foreign Partic	ipants	·		·		

Asia Pacific Breweries Main Sponsor: Coca Cola Singapore Honeyland - Monin Asia Co-sponsors: Shing Chap Intl - Moutai William Grant & Sons Yeo's Singapore Furama Riverfront Hotel Official Hotel:

Course Leaders :	ABSS - President, Mr Steven Chen ABSS - Sec Gen, Mr David Chan
IBA Speakers :	IBA - President, Mr Giorgio Fadda IBA - VP Edu, Mr David Nepove IBA - Secretary, Mr Bruno Santos
Guest Speaker :	FBMA - EVP, Mr Lens Gwee





	IBA ACADEMY ELITE BAR COURSE - ASIA SINGAPORE	photo
·	APPLICATION FORM	
ERSONAL		
ame as in Passport:	(please underline your family name)	
ender (Male or Female):		
ddress:		
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Association of Bartenders & Sommeliers. Applications will be accepted on a 'firstcome, first-served' basis. Each application must be accompanied by payment of the relevant fee. The Association of Bartenders & Sommeliers Singapore reserves the rights to reject any application that does not meet the selection criteria.

Please email application to:	Association of Bartenders & Sommeliers, Singapore
	Email: secretary@singaporebartenders.com

Applicant's Signature

We respect your personal data to be use for registration purpose only and will not be given to any other parties.

Date:

APPLICATION

The Application Form must be submitted to







COURSE LEADERS

Mr Lens Gwee EVP FBMA



Mr Steven Chen President ABSS

Mr David Chan Sec-Gen ABSS





IBA SPEAKERS

Mr David Nepov VP Education IBA





Mr Giorgio Fadda President IBA



Mr Bruno Santos Sec-Gen IBA





Enquiries

Association Of Bartenders & Sommeliers Singapore

Email: <u>secretary@singaporebartenders.com</u>



