

Advanced Bartending Training

Covering the different ways that liquor is made as well as the basics of mixology

Instructor: Luis Velasquez/Chef Ali Russell

Duration: 4 Days

Time: 9 am to 12 pm

Cost: \$450 Lunch is not included

- What is Mixology
What is mixology and is it different from bartending?
- How to create a professional Resume
Although not a mixology topic, first impressions are as important as any other part of the course and as such, BIM has seen this segment that is a gap that needs to be filled.
- Fermentation, Distillation, Brewing, & Aging
How is alcohol made? This segment covers the 3 main ways to create alcohol.
- Beers available in Belize
This segment covers local beers available in Belize. The participant gains unique knowledge of our available choices and how to explain them to customers.
- Liquor knowledge
This section covers the 6 base spirits needed at a bar, their history, and how they are made.
- Wine basics/etiquette
In this section, basic wine presentation is covered. The participant learns the basic differences of red and white wines, roses, and champagne. Basic wine presentation as well as pairing and storing are covered.
- Gravity of liquor
Ever seen a shot glass with different layered colors? This can be mastered if the different weight and viscosity of alcohol is learnt.



- What is liquor infusion
Homemade liquor infusions and how they are done.
- Upselling
The art of upselling and understanding the thin line between exceptional service and being annoying.
- History of 10 classic cocktails
The classics saw many mixologist leave their mark by creating cocktails that are still in existence up to today.
- Ten liquor myths debunked
There are a few popular beliefs that are simply not true.
- 15 cocktails to learn
- Written Test.
- Practical segment
- Making Drinkable Art (Garnishes)
Learning the importance of eye appeal.
- Presentation of certificates.

SUMMARY

The goal of Belize Mixology is for each participant to leave with all the necessary knowledge and skill set to work behind a bar. Our instructors insist on hands on training and work with each individual personally during the practical training. We are instructors that are also in the Belize hospitality scene and as such we are very much aware of the ever evolving needs of the industry, we strive to maintain a level that meets, and surpasses that need.

