

Bar Chef

Inventing exciting new cocktails with handmade ingredients, using both familiar and uncommon mixology techniques.

Instructor: Chef Ali Russell

Duration: 5 Days

Time: 9 am to 12 pm

Price: \$ 600 BZ – lunch is not included.

PREREQUISITES APPLY.

Course Outline

Students will review their previous knowledge of cocktail mixing techniques, while slowly adding advanced techniques to their repertoire.

Students will learn to create their own basic ingredients using classic culinary techniques.

Students will practice taking their handmade basic ingredients, and applying advanced culinary techniques in order to make impressive, gourmet ingredients and garnishes.

Students will discuss and understand methods of infusion, and how these methods can be applied to some unsuspected ingredients.

Students will fortify their knowledge of layering and use it to perfect cocktail suspension.

Students will discuss using cryofiltration to elevate their cocktail's presentation and flavour.

Students will learn the basic techniques behind flair bartending and participate in practical activities that not only help to improve flair performances, but teach the students when to use flair appropriately.

Students will learn the history of tapas, and have the opportunity to create impressive edible garnishes to complete their cocktail creations.

Students will practice molecular gastronomy techniques to create impressive pearls, leathers, foams, spheres, and strings.

Students will review the importance of responsible alcohol service, how to keep themselves and their guests safe, and how to recognize and handle a customer who has been over served.

Students will gain valuable insight from certified and experienced instructors that will impact their future career in a beneficial way.



You Make Drinks, We Make Bartenders

