

# Elemental Mixology

Understanding The Characteristics Of Ingredients, And How They Can Be Used  
To Achieve A Balanced Cocktail.

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 use practical activities to learn to describe elemental mixology and describe it's various classifications.

Students will be able to use descriptive words to describe each classification, and use their understanding of elemental ingredients in order to recognize the various cocktail genres.

Students will participate in blind taste testings of various ingredients, and be able to place each ingredient in it's respective classifications.

Students will discuss and understand the origin of the drink genres and how the term "elemental mixology" was coined. Students also discuss current and relevant mixologists and bar chefs.

Students will be able to define invention and compare it to innovation, using specific historical examples of both.

Students will strengthen their knowledge of bartending and mixology, and improve their skills using the valuable information and techniques that they will take from this course.

Students will create 7 new cocktail recipes, each relating to a different genre. Students will review appropriate garnishes and glassware. Students are also required to create a new cocktail and describe how it relates to elemental mixology.

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



Contact (501) 662-2616