





RECORD with the FASTEST BARTENDER

in the WORLD

# Diploma in Advanced Mixology

Duration: 6 Months, Timing: 4 Hours in day, Monday to Saturday

Bartending course is a quite unconventional course to pursue. However, it has become extremely important in the modern world and the Hospitality industry. It has a tremendous scope in the future with increasing recruiters and job opportunities. However getting a diploma certification for a bartending course creates you more opportunities to get a job all over the world, With help of this certification get a chance to work all over the world. Get a detail knowledge of bartending with specialization.



8822887766 www.flairmaniabartending.com



## Diploma in Advanced Bartending Course

### Mixology

Introduction about Bartender, Bar History, Types of Bar, Bar operation. Different types of Glassware & Equipment's. Classification of Beverage, Duty and Responsibility of bartender. Attitudes of bartenders, Biology of Hangover. What is alcohol & what is Fermentation & Distillation process. Modern Methods of Mixing cocktails, Styles & Presentation.

#### **Spirits of the World**

Whisky, Gin, Tequila & mescal, Brandy, Wine, Vodka, Rum, Liqueurs, Aperitifs & Bitter, Beer, Sake, Absinth, Aquavits, schnapps, Tea and coffee, Cider and Perry (Introduction, History, Production, Types, Styles, Brands with country & Cocktailstasting). Store room requisition, Daily inventory, selling techniques of product. Learn more than 80+classic & Innovative (Un Limited) cocktails. (T&C Apply) Practical's just don't see but make it yourself with actual ingredients (T&C Apply) Shooter, slammers & Mocktails. Brewery, Distillery & Winery visit. (Visiting cost is applicable)

#### Flair

Personalized flair trainer (08 Hours) with Flair kit. Basic of Flair bartender – shaker Moves -bottle Moves (stall, rolls, bumps, Flips, grips). Free Accurate 30-60-90 ml Pouring. Pouring style- (slide pouring, up-down right, left, front pouring, cuts & much more). Work flair sequence. Fire flair sequence. Exhibition flair sequence. 3 Flair sequence with filled bottle. 3 bottle flair, 2 shaker 1 bottle moves. Flair with ice, glassware, tissues, other equipment's bar tricks and Magic.3 bottle fire flair. 4 bottle flair sequence.







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## Foreign Liquor Register Course (F.L.R)

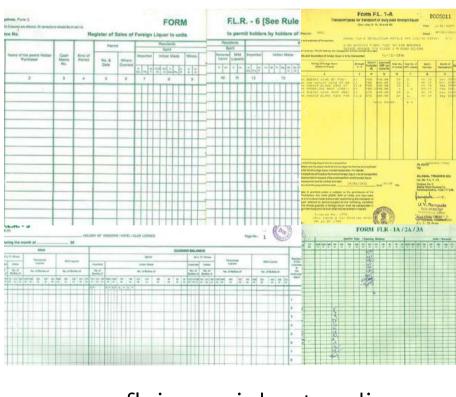
#### How to get Bar licence?

Introduction to Bar License Bar **Business Models, Types of Liquor Restaurant, Distributors contact** (Liquors Distributors)

#### **How to fill F.L.R-3 Excise Report?**

**Daily inventory & Store Room Requisition Brand Name Register (Form FLR-1A/2A/3A)** License, Licenses Requires to Start a F.L.R-3 Register-Form F.L.R-4 (Monthly **Statement Book )** Form F.L.R-6 (Permit Holder's book)









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## Molecular Mixology

History of Molecular Mixology / Jello shots and recipe, Faqs of Jello shot. History and Common Techniques of Gelification. History, Techniques and cocktail of Spherification & Reverse Spherification. Faqs of Spherification & Reverse Spherification. Techniques and Cocktail of Whipping Siphon. Protection, Techniques and Cocktail of Liquid Nitrogen and Dry ice. Xanthan gum History Making Proses, Techniques, Agar-Agar History Making Proses, Techniques

Chemical Ingredients Information: Sodium Alginate, Calcium Chloride, Calcium LactateGluconate, Sodium Citrate.

Gelification Cocktails: Spaghetti, plastic paper, orange jello shot, Layered shot, Margarita Jello Shots, Strawberry Daiquiri Jello Shots

Caviar Cocktails: Orange caviar, Dry ice Mojito caviar cocktail, Between the seets, Aviator, Bloody Mary, Bluelagon, Cubalibre, Highball, Cosmopolitian.

Emulsification Cocktails: Emulsified Campari and Orange Cocktail, Emulsified with Cosmopolitian. Emulsified with dirty martini, Emulsified with strawberry Daiquiri, Emulsified with Madras

Liquid Nitrogen Cocktails: Frozen margarita, Frozen Pina-colada, Frozen cosmopolitian Frozen cubalibre, Frozenice, Cheese boll, Biscuits/Chips (Waffers), Cotton Candy

Home Made Liqueurs (with liquor Testing: Irish cream, Orange liqueurs, Coffee liqueurs, Midori, Grenadian, Amaretto, Peach

Whipping Siphon Cocktails: Vanilla whipping, Strawberry whipping, Rose whipping, Chocolate whipping.

Home Made Wine: Pineapple, Apple, Grapes, and Plum.

Fruits Infused (Shots): Red Grapes, Green Apple, Water Melon, Strawberry,

Shots-Rainbow, Atom bomb shots, Dept shot, Slammers, Fleming tower, Fire shots How Bitters are Made: Aromatic Bitters, Orange Bitters, Lavender Bitter, Apple Bitter Syrups / Crushess: Strawberry, Orange, Coconut, Coffee, Chocolate, Water melon

Jell-O Shots: Strawberry, Black currant, Green apple, Orange

Smoke Cocktail: Smoked Fruit, Smoked Herbs, Smoky Spirits, Smoky Garnish, Air Bubble Cocktails-(All Flavors) Culinary mixes / Floral mixes / Tiki mixes. Fermentation & Distillation Live Demo

















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## **OUR SERVICES**

















www.flairmaniahotelmanagement.com / www.flairmaniabartending.com



## **Flair Mania** Bartending Services Pvt.Ltd. **World Record Holder & Best Bartending Award Winner**

Breaking the **RECORD** with the **FASTEST BARTENDER** in the WORLD

**Extra Carricular Activities** 

- **Master Class**
- **Visit at syrups Factory Distillery Brewery Vineyards**



























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## **Associated With**



































MUMBAI



PALACES HOTELS RESORTS







**ROYAL ORCHID** 



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**Partner With** 









### AISSMS COLLEGE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY













### SURYADATTA\* INSTITUTE

of Business Management & Technology (SIBMT)

Approved by AICTE & Govt. of Maharashtra, Recognized by Ministry of HRD, Govt. of India & Affiliated to Savitribai Phule Pune University



# **Awards**





















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