

CULININE CON NOR CONCERNMENT RECONNECTION

Flair Mania Bartending Academy

Breaking the RECORD with the FASTEST BARTENDER

in the WORLD

Flair Bartending Course

Duration: 2 Months, Timing: 6 Hours in day, Monday to Saturday

Flaring Jugging is a skill which a bartender should have, to be the best bartender. A Flair Bartending course created to learn styles of flaring and jugging only. One can join the course for hobby or be a unique bartender. Get a chance to learn from expert about how to flair and juggle the bottles in different styles.

\$822887766 www.flairmaniabartending.com



Flair Bartending Course

Handle Bottle with style

FMBA Flair course is designed for either the experienced or inexperienced bartender or anyone that has ever been interested in this eye-catching skill and introduces them to the incredible world of flair bartending using essential Working Flair techniques, mesmerizing pours that are useful behind the bar, and simple tricks that never slow down service. Flair will amaze customers and, in turn, increase tips behind the bar and establish an excellent customer connection. The Flair Workshop is taught by award-winning Flair Bartenders from all around the world who have competed in some of the biggest flair competitions to date and have mastered the art of Working, Exhibition, and Tandem flair. We have best flair trainer in FMBA who tech you from basic. We start with can or bottles, once our student done with basic moves then we take them to the next level, we train our student for flair competition. We teach them how to make cocktails while doing flair behind the bar. We train you ... Work flair, Fire flair, Exhibition flair

FMBA Flair course

Personalized flair trainer and bar equipment, Basic of Flair moves with shaker bottle (stall, rolls, bumps, Flips, grips, back pass & more.) Pour your drink without using peg measure(Free Accurate10-15-30-60-90 ml Pouring & Different style of Pouring) Fire flair sequence 3 Bottle Flair sequence with filled bottle 3 bottle flair, 2 shaker 1 bottle moves, Flair with ice, glassware, tissue, other equipment's bar tricks and Magic.

FMBA Advanced flair course

2 min work flair sequence, 3 min exhibition fair sequence, 2 can 1 bottle, 3 can 1 bottle, 2 bottle 1 can, 4 can 1 bottle, 2 can 2 bottle, 3 bottle flair routine, 4 bottle Flair).

Flair Mania





Extra Carricular Activities

INDRI

SINGLE MALT INDIAN WHISKY

FRATELLI

Master Class

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



FULLARTON

HAPUSZ



Indian Single Malt

IAMES

IRISH WHISKEY

BREWING CO.



MONKEY

SHOULDER

100% MALT WHISKY









Awards







































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