

Flair Mania **Bartending Academy**

Breaking the RECORD with the FASTEST BARTENDER

in the WORLD

Molecular Mixology Bartending Course Duration:15 Days, Timing: 2 to 3 Hours in day

Molecular is a topic in which you will get to learn cocktails which is made by food chemicals . You will get a chance to learn Detail study with practical's for these types of cocktails These cocktails are the upcoming new trend of the bartending industry .

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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,

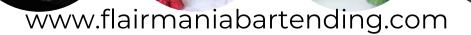
Shots-Rainbow, Atom bomb shots, Dept shot, Slammers, Fleming tower, Fire shots

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









OUR SERVICES



www.flairmaniahotelmanagement.com / www.flairmaniabartending.com





Extra Carricular Activities

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