



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

  
GUINNESS WORLD RECORD  
HOLDERS - 2011

  
WORLD BOOK OF RECORD  
HOLDERS - 2021

# COURSE INFORMATION

## 3 Month Bartending Course, Level-1 (3 Month Monday to Saturday)

(A course in Professional Mixology Bartending would cater to individuals looking to elevate their skills and knowledge in crafting cocktails and providing exceptional service behind the bar. Learn more than 80+ classic & Innovative (Unlimited) cocktails & Mocktails (T&C Apply) Learn basic tricks and techniques of Flaring. As well as get 100% placed in hotels, bars, pubs etc.)

### MIXOLOGY BARTENDING

- 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 & mezcal, 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 & Cocktails- tasting).
- 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). Brewery, Distillery & Winery visit. (visiting cost is applicable)



### FLAIR BARTENDING

- Personalized flair trainer (09 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
- 3 bottle fire flair.
- 4 bottle flair sequence.

## 3+1-Month Bartending Course, Level-2 (4-Month Monday to Saturday)

(Its an exciting and comprehensive bartending course designed to prepare students for success in the hospitality industry. Learn more than 80+ classic & Innovative (Unlimited) cocktails & Mocktails (T&C Apply). Learn basic tricks and techniques of Flaring. Additional you will get to learn in detail information about F.L.R. Get 100% placed in hotels, bars, pubs etc.)

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

### How to get Bar licence?

- Introduction to Bar License
- Bar Business Models
- Types of Liquor License
- Licenses Requires to Start a Restaurant
- Distributors contact (Liquors Distributors)





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

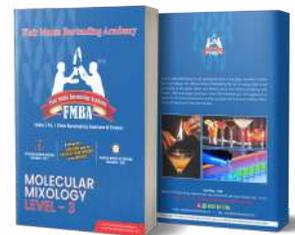
- Daily inventory & Store Room Requisition
- Brand Name Register (Form FLR- 1A/2A/3A)
- F.L.R-3 Register
- Form F.L.R-4 (Monthly Statement Book )
- Form F.L.R-6 (Permit Holder's book)

## 3+1+2-Month Bartending Course, Level-3 (6-Month Monday to Saturday)

(Get a chance to learn detail study of bartending with all techniques and tricks of flaring. By offering a comprehensive curriculum that covers all aspects of bartending, including mixology, flair bartending, molecular mixology, and F.L.R., along with 100% job placement assistance, this course aims to provide students with the skills, knowledge, and confidence needed to excel as bartenders in the dynamic and competitive hospitality industry.)

### Molecular Mixology

- History of Molecular Mixology / Jell-O shots and recipe,
- History and Common Techniques of Gelification.
- History, Techniques & cocktail of Spherification, Reverse Spherification & clarification
- Faqs of spherification, reverse spherification & clarification.
- 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 Lactate Gluconate, 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 sheets, Aviator, Bloody Mary, Blue lagoon, Cuba libre, Highball, Cosmopolitan.
- **Emulsification Cocktails** - Emulsified Campari and Orange Cocktail, Emulsified with Cosmopolitan. Emulsified with dirty martini, Emulsified with strawberry Daiquiri, Emulsified with Madras.
- **Reverse emulsification Cocktails** - Reverse Emulsified Campari and Orange Cocktail, Reverse Emulsified with Cosmopolitan. Reverse Emulsified with dirty martini, Reverse Emulsified with strawberry Daiquiri, Reverse Emulsified with Madras.
- **Clarified Cocktails** - Picante, Bloody Mary, Pinacolada
- **Whipping Siphon Cocktails** - Vanilla whipping, Strawberry whipping, Rose whipping, Chocolate whipping.
- **Liquid Nitrogen Cocktails** - Frozen margarita, Frozen Pina-colada, Frozen cosmopolitan Frozen Cuba libre, Frozen ice, Cheese boll, Biscuits/Chips (Wafers), Cotton Candy
- **Home Made Liqueurs (with liquor Testing)** - Irish cream, Orange liqueurs, Coffee liqueurs, Midori, Peach etc.
- **Home Made - Wine, Beer, Vermouth, Sauces, Jalapeno** - All Flavours
- **Home Made Natural Fermentation** - Tapache and Ginger Bugs
- **Home Made Ice-Cube** - Clear ice and Infused ice
- **Home Made Soda** - Watermelon, Raw mango, Pineapple
- **Home Made Dehydrated Fruits** - Lemon, Orange, Pineapple
- **Home Made Spirits** - Cachaca
- **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
- **Home Made Syrups** - Strawberry, Orange, Coconut, Coffee, Chocolate, watermelon
- **Jell-O Shots** - Strawberry, Black currant, Green apple, Orange





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

## 3+1+2+6-Month Bartending Course, Level-4 (12-Month Monday to Saturday)

(Bartending has indeed evolved into a respected profession with significant opportunities for those who pursue it seriously. Offering a diploma certification in bartending not only provides students with comprehensive knowledge and skills but also enhances their credibility and employability in the global hospitality industry. By offering a diploma certification in bartending with a focus on specialization and global standards, students can gain the necessary knowledge, skills, and credentials to pursue exciting career opportunities in the dynamic and rapidly growing hospitality industry worldwide.)

## Bar and Beverage Management

### 1. **The History of Wine -**

- The grapes and vinification
- Wine and food pairing
- The taste of wine and the wine of the world
- Storing wine and serving wine
- The Big Six wine testing

### 2. **Brands & Cocktail History** - Gin, Rum, Vodka, Tequila, Whisky, Brandy, Beer

### 3. **Innovative Cocktails** - (Practical's, Styles & Presentation) (World class Mixology Computation Winner 10)

### 4. **Bar Manager Duties -**

- Personality development communication fundamentals while facing interviews
- Principles of managements & marketing for hospitality
- MIS (management information system) Software for F&B

### 5. **Bar Design, Menu Design & Costing -**

- Cocktails & Mocktails Menu & costing
- Beverage cost controls, Tea, coffee brewing & cigar,
- Liquor Cost Control Techniques, Forecasting, planning & costing,
- Bar planning, Project reports writing & presentation
- Bar layout Design Guest Capacity

### 6. **Beverage Service & Guest Handling**

- BOT, KOT & Bill Punching, Staff Training & Marketing
- Beverage service, Guest handling

### 7. **Bartender Speed Training**

- Pouring (style, technique, types) Cocktail
- Bar tricks & Magic Tricks





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## Academy Profile & Facilities :

1. FMBA started at Pune in 2006. It is head branch.
2. We have 8 education Institutes & 10 Events Offices in INDIA
3. Our academy is only academy in India has a Central Government Affiliation through skill India
4. India's 1st & Only Award Winning Bartending Institute in INDIA
5. India's 1st Bartending institute having Own Classic Cocktails & Flair Lessons Video
6. India's 1st Bartending institute having Own LMS, CRM, Job & Event Portal System
7. India's 1st Bartending institute Highest ratings on all social media
8. More than 85,365 students pass out
9. We have Own Bartending Books & Bar accessories
10. Students get access to 24/7 flair rooms
11. Separate fire flair room
12. A/c classrooms equipped with Distillation apparatus,
13. Dummy Bar/ Hostel facilities
14. High profile flair and Mixology instructor
15. Bar kit, Uniform, Free Wi-Fi, Video audio library
16. Winery, brewery, distillery & syrup company visits
17. On job training provided
18. Life time job consulting and placements provided
19. Practical's : just don't see but make it yourself with original ingredients  
(More than 75 classic & innovative cocktails)
20. Flair fun activity every 15 days, Every week guest lectures
21. Participation in competitions with our support
22. Private Limited Company

Payment on :

