



**HKBARTENDER.COM**



## Introduction of HKBartender.com

**HKBartender.com** established in 2005, aims at promoting the F & B (Food and Beverage) industry in unique and innovative way. On the website, there will be information of latest clubbing event, alcohol, bartender, clubs, bars, bar tricks, bartender flair movies, bar supplier's information and contacts, etc..... With the interesting, up-to-day and professional information provided on the website, it attracted more than 36,000 unique visitors per months. In 16-March-2006 (Wednesday), the grand opening party "Alpha Party" at C-Club attracted more than 2000 crowds (Most of them are working in F & B industry) in C-Club. We also conduct a Bartender course in the afternoon before the party. We invite 30 Bartenders, Bar Manager (From C-Club, Lux, Sugar, Dragon-I, Drop, Kee Club... etc). Photo of the event can be found in our photo gallery. Until now, we have over 15,000 members and more than 200 members are working in F & B Industry and continuously growing.

You would be able to find many interesting information from our forum that share between them. Also, if you have any questions about alcohol, drinks and clubbing. You would be able to find the answers there by joining this community. Bartenders, Bar Managers of Central, Causeway Bay and Tsim Sha Tsui are active in our forum. There may be some familiar names you may have seen when you are having fun on your weekends. To join our family, <http://www.hkbartender.com/forum/>

## Course Detail

Introduction to Cocktails “Mixology 1” – 4 Modules

The **Mixology 1** is the most popular course and involves an interesting training.

Module One

Spirit & Liqueurs I

Free-pouring Techniques and Accuracy

**Build & Stir** Method of Mixology

Example: Screwdriver

Module Two

Glassware, bartending tools and ingredient

Free-pouring Techniques and Accuracy

**Shake** Method of Mixology

Example: Sex on the beach

Module Three

Free-pouring Techniques and Accuracy

**Blend** Method of Mixology

Example: Frozen Daiquiri

Module Four

**Layer** Methods of Mixology.

**Muddle** Method of Mixology

Summary and hint of all methods

Example: B-52/Mojito

## Course Summary

The HKBartender.com is pleased to offer regular courses to help people would like to know more and join this industry

### Introduction to Cocktails “Mixology” (M) – 4 DAYS COURSE

Course Duration:	1.5 hours/Lesson 19.30pm – 21.00pm
Course Locations:	Bar/Club in Central
Course Requirements:	Fluent Cantonese
Target:	Suitable for cocktail mixing newbie
Course Weight:	15% Theory/85% Practical
Examination:	None
Certification:	None
Cost:	\$800 (Include a Pourer & a 50 most common drink recipes)
Course Overview:	<p>This course offers an introduction to cocktails, introducing a practical foundation in the mechanics of <b>Mixology</b> and cocktail preparation at work and home.</p> <p>Including: Tropical Drinks, Daiquiris, Trendy Shooters, Martinis, Popular Highballs</p> <p><b>Rare Chance</b> for you to make your own drinks in the <b>Real Bar</b> in a <b>Bar/Club</b></p> <p>Work with real products, real equipments, and learn making a wide variety of cocktails</p> <p>Suitable for someone who would like to know more about to mix drinks, a very 1st step for bartender to learn what is proper skill about Mixology.</p>

# PHOTO:



## Course Detail

Professional Bartending “Basic” – 5 Module

The **Basic** is the course for who want to have an insight/trial on the Bartender Industry.

### Module One

Introduction to Bar Setup  
Bartender Roll & Duty  
Free-pouring Techniques, Practice and Accuracy  
Shake Method of Mixology  
(Practical Exercise will be covered in Course “Mixology”)

### Module Two

Spirit Knowledge & Tasting  
Alcohol History  
Liqueurs

Module Three  
Wine knowledge & Tasting

Module Four  
Garnishes and Presentation

Examination:  
Free-Pour Test  
Spirit Blind Tasting  
Wine Knowledge  
Garnishes Preparation

## Course Summary

### Bartenders Course “Basic” (B) – 5 DAYS COURSE

Course Duration:	2 hours/day 19:30pm – 21:30pm + 1 Exam (Will confirm with student for appropriated Date & Time)
Course Locations:	Bar/Club in Central
Course Requirements:	Fluent Cantonese
Target:	Suitable for people who interested in joining bartender industry or interested about bartender work
Course Weight:	50% Theory/ 50% Practical
Examination:	Theoretical Exam, Practical Exam and Free Pouring Accuracy Test
Certification:	Certified by HKBartender.com
Cost:	\$1200
HKB Bartender Kit	\$180 – (28oz Shaker, Pourer, Strainer, free pour test tube, Mixing Glass)
Course Overview:	<p>A course for the beginner bartender, the course starts with practical mechanics of bartending such as bar preparation/keep, garnishes, product knowledge, spirits and liqueurs, free pouring accuracy, basic Mixology theory and contemporary drink preparation.</p> <p><b>Rare Chance</b> for you to make your own drinks in the <b>Real Bar</b> in a <b>Bar/Club</b>.</p>

# PHOTO:



# Course Summary

## Wine Course “Wine Dinner” (W) – 1 DAYS COURSE

Course Duration:	2 hours/day 19:30pm – 21:30pm
Course Locations:	Restaurant in Wan Chai
Course Requirements:	Fluent Cantonese
Target:	Suitable for people who interested in knowing more knowledge of wine
Course Weight:	70% Theory/ 30% Practical
Cost:	\$450
Course Overview:	A new and interesting method to introduce Wine tasting technique Friend sharing section like to inspire everyone's own opinion with guide by Tutor Introduce on major wine styles and characteristics of major grape varieties Possess skills in food-and-wine matching.

PHOTO:



## Why HKBartender.com Bartender Course?

“HKBartender.com has an unrivalled reputation within the bar industry and our courses are respected at the highest level.”

“HKBartender.com Bartender Course is the **first** and the **only** one which provide you a chance to work and be trained in a Real Bar/Club in Hong Kong”

“Our instructors are not just great bartenders/bar managers; with a minimum of 10 years professional bartending they are professional trainers that are down to earth, unpretentious and friendly.”

### Testimonials

I do feel the passion from all hkbartender.com, hope the spirit never gone. I'd support you guys all the time – **Manson – Bartender Course “Basic”**

This course is fantastic. It gives us a chance to practice in a real bar. Also we can meet and discuss with real bartenders. I have some friends who had bartender course from other places. Other courses normally give you a lot of notes of recipe. The technique they teach are always and non technical, which would not be very helpful to develop a bartender career. For example: They do not teach “Free pouring” skill, they would ask you to use jigger or the cap of a 3-piece shaker for measurement of oz. – **Kenny – Bartender Course “Mixology” (Recruited by Club No.9)**

“Innovative ways to learn bartending which make me never feel bored. Learn bartending from beginning to in-depth under a fun atmosphere!! Experienced and fun instructor makes the course more interesting and learns more than expected.” – **Andrew – Bartender Course “Basic”**

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