

Shaker[®] BarSchool



courseinformation
&
bookingform

Shaker BarSchool™ Cape Town

235 Bree Street
Cape Town
South Africa

Shaker BarSchool™ Johannesburg

9A Langwa Street
Strijdom Park, Ext 25
Randburg, South Africa

Shaker BarSchool® Birmingham

Jubilee Centre
130 Pershore Street
Birmingham
England, B56ND

Shaker BarSchool® London

Holywell Centre
1 Phipp Street
London
England, EC2A4PS

0861 SHAKER : info@shaker.co.za
www.shaker.co.za

Shaker BarSchool



About the BarSchool

Shaker BarSchool operates four training academies - Cape Town, Johannesburg, London and Birmingham. Established in 2001, the Shaker BarSchools are the UK and South African's leading bartending schools dedicated to providing bartending, cocktail and flair related training courses.

We run open courses on scheduled dates found on our website, <http://www.shaker.co.za/courses.cfm> There are other options available; we can run private flair classes, and run separate courses for group bookings (of 6 or more). In addition, we offer a tailored consultancy solution for any bar, whether you're about to open, are revamping your venue, or just feel your staff need a nudge in the right direction.

A good standard of spoken English is necessary for all courses. Where English is not the students' first language, special provisions may be made for written exams. The written exams are simply designed to test understanding of the theory that has been taught on the course, and this can be done verbally. We are mostly concerned with your ability to work on a bar, students will not be penalized for their reading or writing abilities!

We accept payment in the form of credit card, cheque, EFT or cash. We require an initial non-refundable deposit of R1000 to secure your place and the remainder should be paid in full before the start of the course. Please call the office if you'd like to discuss payment plans.

If you refer a friend to Shaker Barschool, you will receive a discount on your own Professional Bartenders Kit.

***"Making a delicious drink from a selection of spirits and mixers is an art worth learning
- Experienced Bartender Emily Colston remembers a few of her favourites."***

Shaker Bar Courses

International Bartenders Course (IBC)

The IBC is our **flagship** and most popular course and involves an intense 5 days of training for both the beginner and the developing bartender. Graduates of this course will be included on our international recruitment database.

The topics covered within the course are universal, enabling bartenders to use the qualification in international bars and restaurants.

Over the course of the programme the students participate in a number of theoretical and practical sessions, setting a good basis for further development and learning. During the practical sessions, the bartenders use real ingredients to enable them to experience the true flavour and balance of the drinks.

Other topics covered include

- 🕒 customer service VS service excellence
- 🕒 sales techniques
- 🕒 spirits, wine & beer knowledge and tasting
- 🕒 classic cocktails
- 🕒 the bar environment

Advanced Bartenders Course (ABC)

This course is a natural progression from our International Bartenders Course or for those with a minimum of one year cocktail bartending experience. The ABC is an intensive 5 day program covering;

- 🕒 advanced bartending skills and techniques
- 🕒 in-depth product knowledge including;
 - i) white spirits
 - ii) dark spirits
 - iii) whisky
- 🕒 in-depth history and production methods
- 🕒 over 80 brand comparisons, tasting and demonstrations.

The ABC is completed with an advanced mixology session covering classic and contemporary drinks categories, modern twists and competition winning recipes and an insight to molecular mixology.

Cocktail Masterclass (for 1, 2 or more)

This one day gift experience is South Africa's most popular cocktail experience and is sold to most of the leading gift experience companies. This is an exciting introduction to the world of cocktails. Providing a practical foundation in the mechanics of mixology and cocktail preparation at work and home. You learn methods of cocktail preparation

- 🕒 Building a drink
- 🕒 stirring
- 🕒 shaking
- 🕒 layering
- 🕒 muddling
- 🕒 straining
- 🕒 muddling

...oh and tasting! You will prepare and make a range of classic and contemporary cocktails. A fun afternoon for everyone involved. The Masterclass can either be for yourself or can be for you and a couple of friend. Special rates do apply with advance bookings and group bookings.

Essential Bar Skills (EBS)

The Essential Bar Skills Course covers the fundamental basic about the bar environment and how to operate efficiently in the bar. Focusing on Service Bartending. Subjects as the following are covered in the course;

- 🕒 Effective Bar setup & Equipment care
- 🕒 Service excellence & Etiquette training
- 🕒 Product knowledge in order to practice up selling techniques
- 🕒 Drink standards & Consistency

The course will broaden the horizons of the participants with everything from simple serves to proper cleaning techniques.

Advanced Mixology

Molecular Mixology Course (MM)

This is the world's first course covering the applications of molecular mixology for practical use in a bar environment. This course covers the techniques used in cutting edge luxury cocktails and the practical applications of science in the bar. We kick things off with an introduction to the science of taste and flavor and explore the sensory experience of drinking.

Starting with the basics we teach homemade sodas and foams and teach students how to make their own bitters from scratch, no distillery needed!!!

Taking inspiration from some of the world's top chefs including Pierre Gagnaire, Heston Blumenthal and Ferran Adria, you will learn the cutting edge techniques to make flavored caviar and ravioli, light and heavy foams and airs, jellies and explore some forgotten classic drinks categories, modern twists and competition winning recipes.

Shaker Flair

Intermediate Flair Course (IFC)

Our instructors break down the moves and demonstrate which moves are practical to use in a working environment, areas covered:

- 🕒 free-pouring techniques
- 🕒 free-pour examination
- 🕒 'working flair' over 50 challenging flair moves
- 🕒 partnership flair bartending
- 🕒 risk free moves for using in working bars
- 🕒 flair routines and sequences.

We aim to focus on your own style of flair, starting with a structure and developing your skills at your own pace. All students receive a comprehensive flair manual, flair bottle and tin.

Shaker Instructors

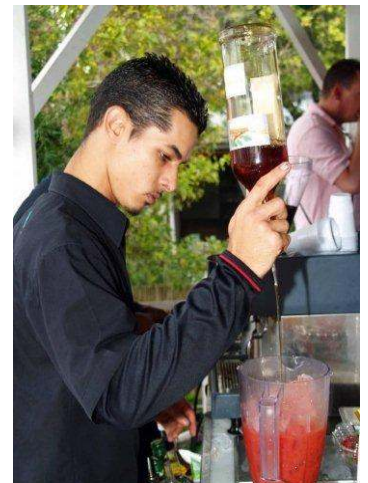
ANIL SABHARWAL

Anil was pivotal in setting up the 1st FlairSchool in the UK and has trained more than 400 budding flair bartenders since 2001. As a competition bartender he has been a finalist many times including, Winning TGI Fridays Birmingham Flair, Roadhouse World Flair Finalist on several occasions, Northern Flair League Champion (2004), won the SKYY Vodka Nationals 2008 to represent SA in Monte Carlo. After that he was given first place in the King of Africa Competition as the top mixologist and flair bartender in the country for 2008. Anil will be competing in the WFA Paris, Roadhouse London and SKYY and to top it all off he is a co-founder and director for The Cape Flair Society which is a non-profit organization to teach rookie bartenders to flair.



VLAD KLAIC

Vlad has been in this industry since high school and has been doing events for as long as he can remember. He has worked for various bar companies across Cape Town and he has been well involved in the mixology side of things. Vlad is a certified Bacardi and Tezon Ambassador and is also an ambassador of cocktail making. He has won a few mixology comps all over South Africa and is rapidly getting into flairing now. He's now currently working as one of our top class instructors here at Shaker Cape Town.



Shaker Booking Form



PERSONAL DETAILS:

Where did you hear about Shaker? :

Title: (Mr/Mrs/Miss/Ms/Dr) M/F: Cape Town or Johannesburg:

First Name:Surname:

Address:

.....Postal/zip code:

Direct telephone number: Mobile No:

E-mail: D.O.B: D.D/M.M/Y.Y.Y.Y

INDIVIDUAL COURSES:

CAPE TOWN

JHB

<input type="checkbox"/> Cocktail Masterclass for 1	[]	[]
<input type="checkbox"/> Cocktail Masterclass for 2 or more	[]	[]
<input type="checkbox"/> Essential Bar Skills (EBS) - 2 days	[]	[]
<input type="checkbox"/> International Bartenders Course (IBC) – 5 days	[]	[]
<input type="checkbox"/> Advanced Bartenders Course – 5 days	[]	[]
<input type="checkbox"/> Molecular Mixology – 1 day	[]	[]
<input type="checkbox"/> Intermediate Flair Course (IFC) – 5 days	[]	[]
<input type="checkbox"/> Silver Package - 10 days	[]	[]
<input type="checkbox"/> Gold Package – 10 days	[]	[]
<input type="checkbox"/> Platinum Package - 15 days	[]	[]
<input type="checkbox"/> Master Bartender Package – 16 days	[]	[]

Once you have chosen the course/package you require, enter the course title and dates you wish to add:

Course/Package Title: Dates:

METHOD OF PAYMENT:

I enclose a non-refundable deposit of R1,000.00 [] or FULL course amount []

**PLEASE SEND YOUR BOOKING CONFIRMATION (PAGE 7 ONLY) TO OUR CAPE TOWN OFFICE
FAX: 0866 942 828 OR EMAIL: INFO@SHAKER.CO.ZA TO SECURE YOUR SPOT.**

Account name: CShell 213 Pty Ltd t/a Shaker SA
ABSA Bank, Seapoint Branch (632 005)
Account number: 406 4022 793
Swift code: ABSAZAJJ

Please call the office if you'd like to pay via credit card

Reference number: Your name and surname

