



UHI



UNITED
HOSPITALITY
INSTITUTE

Bartending



United Hospitality Institute

The newly established Hospitality Institute is the key to the hospitality and tourism industry designed with its unique high-tech learning system to ensure that students and young professionals from all over the world will gain the knowledge and skills necessary to be prepared to enter the workforce and succeed in today's competitive world.

In the Hospitality Industry, customers demand an exceptional level of service, which is why the United Hospitality Institute, is ensuring that students will be inspired to show they care and to excel in customer service.

UHI's intention is to provide high standard hospitality vocational education and training solutions to those preparing for hospitality careers and those already working in the industry either on-board cruise-ships or ashore in hotels and other leisure establishments.

UHI's aim to attract leading hotel brands, cruise operators, river boat operators, catering operators around the world to employ the graduates of our Academy. All of our training programs will feature industry-recognized certifications that provide graduates with international professionalism.

Bartending

This course covers the knowledge and skills necessary for students aiming to develop a successful career in the bar and beverage sectors of the global hospitality and catering sector. The course has been designed to follow a logical order, starting with understanding important basics such as beverage operations, bar areas and equipment as well as beverage and bar lists, through to interpersonal and technical cocktail-making and beverage service skills.



Topics

Students will progress from knowing the fundamentals of bartending to understanding what hands-on activities are required in the daily operation of hotel bars and, during their internship, of one of our many business partners' cruise ships and restaurants. The three-week vocational course will help our students acquire the basic skills and knowledge needed to start successful careers in the ever-changing hospitality and catering industry.

Topics include:

- Hotel industry onboard and ashore
- Professional ethics
- The essential attributes of a hotel employee
- Hygiene and personal appearance
- Table manners
- Customer care
- The relationship between management and employees
- The relationship towards people
- Preparing the bar and associated bar equipment for service
- Advising on the choice of items from the bar list; taking orders and presenting bills
- Preparing and serving hot and cold non-alcoholic beverages
- Preparing and serving alcoholic beverages (wines, champagnes, , liquor, cocktails, etc.)
- Clearing the bar during and after service, with due regard to hygiene and safety, in line with the standards set by the course tutor
- Essentials of Health and Safety and First Aid in the workplace
- Essentials of First Aid at the workplace



Teaching Methods

- Group practical sessions , cases, examples, group work, open discussions;
- Demonstration and practice in a real working environment and/or simulation laboratory
- Interactive participation is encouraged
- All participants receive a comprehensive folder containing copies of the presentation slides, handouts and other course materials

Prerequisites

Bartending - Level 1 does not require any preparation and/or any qualifications for enrolment. However, we recommend that trainees have a good knowledge and understanding of the English language (spoken and written).

Course benefits

- Gain knowledge of the fundamentals of bartending
- Be prepared for the hands-on activities involved in the daily operations of the different types of bars, as well as during their summer job placement in one of our many business partners' four- plus and five-star hotels
- Acquire all skills and knowledge they need to build successful careers in the ever-changing catering and hospitality sector

Who should attend?

- Young people seeking a qualification in Bartending, which will give them a competitive advantage when applying for a job either onboard ship or ashore
- Unemployed people seeking better job opportunities in the hospitality industry, through training and qualifications
- Existing waiters who secured employment without any knowledge and skills and want to develop further in the hospitality industry



AHLA Accreditation

UHI is Faculty Member of the American Hotel and Lodging Association meaning all its hospitality programmes are aligned with AHLA's quality standards.

Location / Venue

This event will be held at:

1. Lublin, Poland: New Forum Hotel
2. Constanta, Romania: Zodiac Hotel
3. Odessa, Ukraine: Odessa Hospitality School
4. Manila, Philippines: Marlow United Marine Training Centre (UMTC)

A detailed enrolment agreement is emailed to all registered participants approximately one week before the event. The enrolment agreement will confirm exact venue details and nearby (or onsite) accommodation recommendations, with bedroom rates where available.

Instructors

UHI instructors are there to pass on their knowledge and skills and help the students benefit from the highly interactive nature of the courses. Because we recognise the Importance of both theory and practical demonstration, we make use of intensive practical sessions throughout our vocational programmes. At UHI, we know that trainees remember 20% of what they see, 30% of what they hear, 50% of what they both see and hear and over 80% of what they fully participate and practice in. So, with numerous presentations, videos, demonstrations, workshops and project assignments, our instructors help our students remain focused and make the most of their time in class.

In House

To bring this course in-house please contact us and we will be pleased to assist.

Course Details

Course level:
Level 1

CPE / CPD:
75 hours

Tuition Fees:

Europe: EUR 600 net / Asia: USD 720 net

Uniform and Other Training Material:

Europe: EUR 35 / Asia: USD 42

Information and application form at our website:

www.uhinstitute.com



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