



Bartending

Grab a glass but don't expect a generous pour, as ākonga will be learning how to serve alcohol responsibly.

Ākonga will understand characteristics of popular alcoholic and non-alcoholic beverages served in bars and restaurants, and how to serve customers in different licensed premises.

Day One

Prepare to be flattered, as ākonga will be checking IDs today. Ākonga will understand the penalties they could face for irresponsible alcohol service, and role play strategies to prevent and deal with intoxication on a simulated licensed premises.

Day Two

Today ākonga will be muddling, blending, layering, and shaking their way into making a range of creative non-alcoholic cocktails. They will also learn about the characteristics of popular spirits, liqueurs, RTDs, and non-alcoholic mixers, and serve customers in another simulated licensed premises.

Course Requirements:

- *Ākonga must be year 12 or 13*
- *Recommendation of up to 20 ākonga per course*
- *Ākonga must wear closed-toed shoes*
- *If held onsite at a school, there must be immediate access to water, power outlets, and adequate bench space*
- *No alcohol is used on this course; however, alcohol types and their uses are discussed.*

US#	US Title	Level	Credits	Assessment Style
4645	Demonstrate knowledge of maintaining a responsible drinking environment as a server in licensed premises	3	2	Written
14420	Describe alcoholic and non-alcoholic beverages	3	3	Written
11817	Serve customers face to face in a wide range of contexts	3	4	Practical