

PROFESSIONAL BARTENDING



Professional Bartending Training & Management Certificate

Explore the ins and outs of managing or even owning a bar. Covers mixing, glassware identification, inventory control, staff management, marketing strategies, cost control techniques, local and state ordinances for your establishment. \$15 materials fee payable at registration. Must complete 12 sessions to receive a certificate. Must be age 21. Text available in college bookstore. Approved for Department of Labor Funding. (42 hrs, 4.2 CEUs)
Instructor: Juliet McCreary

▶ 10/5-1/18, Tuesday, 6:30-9:30pm, 14 sessions. \$495. EYD 533 231

Professional Bartending

Learn actual mixing/presentations, glassware identification, drink recipes, proper etiquette, appearance, and professional handling of situations. \$15 materials fee payable at registration. Must complete six of eight sessions to receive a certificate. Must be age 21. Text available in college bookstore. Approved for Department of Labor Funding. (24 hrs, 2.4 CEUs)
Instructor: Juliet McCreary

▶ 10/5-11/23, Tuesday, 6:30-9:30pm, 8 sessions. \$285. EYD 206 231

Professional Bar Management

Learn how to manage liquor supplies; hire, fire and schedule employees; plan marketing strategies, deal with vendors; and find entertainment. Course also covers public relations, food service, and local/state ordinances and laws that apply to establishments. Must be age 21. Approved for Department of Labor Funding. (18 hrs, 1.8 CEUs)
Instructor: Juliet McCreary

▶ 11/30-1/18, Tuesday, 6:30-9:30pm, 6 sessions. \$245. EYD 521 231