

PROFESSIONAL BARTENDING

Professional Bartending Training & Management Certificate

Learn actual mixing/presentations, glassware identification, drink recipes, proper etiquette, appearance, and professional handling of situations.

Learn how to manage liquor supplies, employee scheduling/hiring/firing, planning marketing strategies, local/state ordinances and laws applying to your establishment, vendors, accountant, entertainment, food service and public relations. \$15 materials fee payable at registration. Must complete 12 sessions to receive a certificate. Must be age 21. Text available in college bookstore. (42 hrs, 4.2 CEUs)

Instructor: Juliet McCreary

- ▶ 2/15-5/17, Monday, 6:30-9:30pm, 14 sessions. \$495. EYD 533 231-2

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 out of eight sessions to receive a certificate. Must be age 21. Text available in college bookstore. (24 hrs, 2.4 CEUs)

Instructor: Juliet McCreary

- ▶ 2/15-4/5, Monday, 6:30-9:30pm, 8 sessions. \$285. EYD 206 231-2

Professional Bar Management

Learn how to manage liquor supplies, employee scheduling/hiring/firing, planning marketing strategies, local and state ordinances and laws applying to your establishment, vendors, accountant, entertainment, food service and public relations. Must be age 21. (18 hrs, 1.8 CEUs)

Instructor: Juliet McCreary

- ▶ 4/12-5/17, Monday, 6:30-9:30pm, 6 sessions. \$245. EYD 521 231-2