



“ Fail to prepare - prepare to fail ”

This is a one-day beginners course in the role, action and system of becoming a professional bartender. The course is intended to give a brief yet concise overview of the running and set-up of your bar, sections on choosing, cleaning and the storage of glassware, picking the correct garnish and preparation of fresh produce. Basic alcohol categories and their production, customer service tips like up sell techniques and health and hygiene will be explained.

The system and drinks making techniques used at San-greal will be demonstrated and explained using eight classics drinks. The day course will be completed as a group with students helping each other in the making of the classic cocktails and multi ordering role-play. This course is designed for the novice to the intermediate bartender and will give the introduction to the necessary skill set to become an international professional bartender.

Course contents:

- The role of the professional bartender
- Product, profit, performance and professionalism
- Bar / set up and breakdown
- Bar equipment
- Ice – “the soul of a drink”
- Health and hygiene
- Garnishes and fresh produce preparation “ fail to prepare – prepare to fail”
- Glassware
- Perfect serve
- Following recipes “use thy napkin”
- System and the 8 drinks making techniques used by San-greal
- Basic alcohol categories how products are made, stored and what they taste like
- Customer service tips

Cocktail menu construction

Includes bar manual and bar maintenance pack



Training

SG - BCC

Beginners cocktail course: One-day



“Drink it while it’s smiling”

This is a one-day beginner to intermediate course in the role, action and systems of making cocktails. The course is intended to give a complete and concise overview of the systems, methodology, preparation, equipment and ordering of drinks. Basic to advanced techniques will be demonstrated as well as multi-tasking to develop the trainees efficiency, speed and accuracy.

The system and drinks making techniques used at San-greal will be demonstrated and explained using eight classic drinks, then utilised in each trainee making each drink. The day course will be completed as a group with students helping each other in the making of the classic cocktails and multi ordering role-play.

This course unlike the one-day professional bartenders course is intended to introduce and develop the drink making techniques for each individual. The emphasis on drinks making techniques, ordering and multi-tasking and is designed for the intimate to the busy bar scenario.

Course contents:

- History of the infamous cocktail
- What makes a drink a cocktail
- Bar equipment
- Ice – “the soul of a drink”
- Preparation
- Glassware
- Pouring
- Ordering / multi ordering techniques and role-play
- Following recipes “use thy napkin”
- System and the 8 drinks making techniques used by San-greal.
- Making ten classic / contemporary classic cocktails



Training

SG- ICC

Intermediate Cocktail Course: Two-day



“Pursuit of excellence through the search of perfection!”

This is a two-day beginner to intermediate course in the role, action and systems of making cocktails. This is an augmented one-day cocktail training and is designed for establishments existing or developed cocktail lists and will introduce the trainee to the ubiquitous self-proclaimed world of “mixology?”

The course will continue on from the one-day course depending on list type and size. The second day will be heavily based on role play, various scenarios in making drinks, preparation, shift change over, movement behind the bar and up-sell techniques. The emphasis on drinks making techniques, ordering and multi-tasking will take up the second part of the day and is designed through repetition to install the mechanics of the busy cocktail bar as reflex.

Course contents:

- History of the infamous cocktail
- What makes a drink a cocktail
- Bar equipment
- Ice – “the soul of a drink”
- Preparation
- Glassware
- Pouring
- Ordering / multi ordering techniques and role-play
- Following recipes “use thy napkin”
- System and the 8 drinks making techniques used by San-greal.
- Making ten classic / contemporary classic cocktails.
- Sweet, sour, strong, weak, bitters and floral.
- Bottle touching reflex is key
- Moving behind the bar
- In-depth role play’s
- Up-sell techniques “utilising all of the drink making techniques”

Two day training course
Cocktail menu construction

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Training

SG - IBS

San-greal International Bartending Course

*“Before enlightenment one should chop wood and carry water
After enlightenment one should still chop wood and carry water.”*

This is a 5-day professional bartenders course, which delivers a fully comprehensive training for beginner and intermediate levels. Each day is an intensive yet fun experience into the world of the professional bartender comprising of many aspects of the trade.

The course will continue over four days and include practical and written tests with a minimum pass average of 80%, after which each attendee will be awarded the coveted San-greal completion certificate and honorary member ID.

Course contents:

- Roll of the Professional Bartender
- Professional bartender code of conduct
- PPPK – Professionalism, Performance, Profit, and Knowledge
- Equipment / Glassware
- Preparation and stocking
- Ownership – set up and break down procedures
- Health & Hygiene
- Basic alcohol categories
- Pouring
- Bottle touching - reflex is key
- Moving behind the bar
- System and the 8 drinks making techniques used by San-greal.
- Following recipes - “use thy napkin”
- History of the cocktail
- The classics
- Introduction to role play: Ordering / multi ordering techniques and role-play



- Alcohol tasting
- Product knowledge
- Respect for alcohol and the law
- Alcohol and the body
- Basic product tasting (six variables)
- Introduction to contemporary cocktails
- “mixology”
- Practical assessment and role-play
- Up-sell techniques “utilising all of the drink making techniques”

Basic bar etiquette, cocktail and services training off the shelf pricing.

Training consists of: Break down

A five-day training programme with drill routines each day

Cocktail training

Daily tests

Cocktail menu construction (with option for seasonal drinks development)

Bar manual

Bar maintenance pack

Bar set-up

Launch night

Training will be advised to coincide with the launch night of the new drinks list. On the night San-greal will be present to ensure that all operations and events run efficiently, smoothly and that bar set-up, drinks and service are of the standard expected at San-greal.

In addition to the launch supervision, we at San-greal would like to offer the unique service of one of our mobile cocktail stations for the drinks reception (if there is to be one) manned by San-greal, it has a self-hire and maintenance value of £750.00+.





Openings

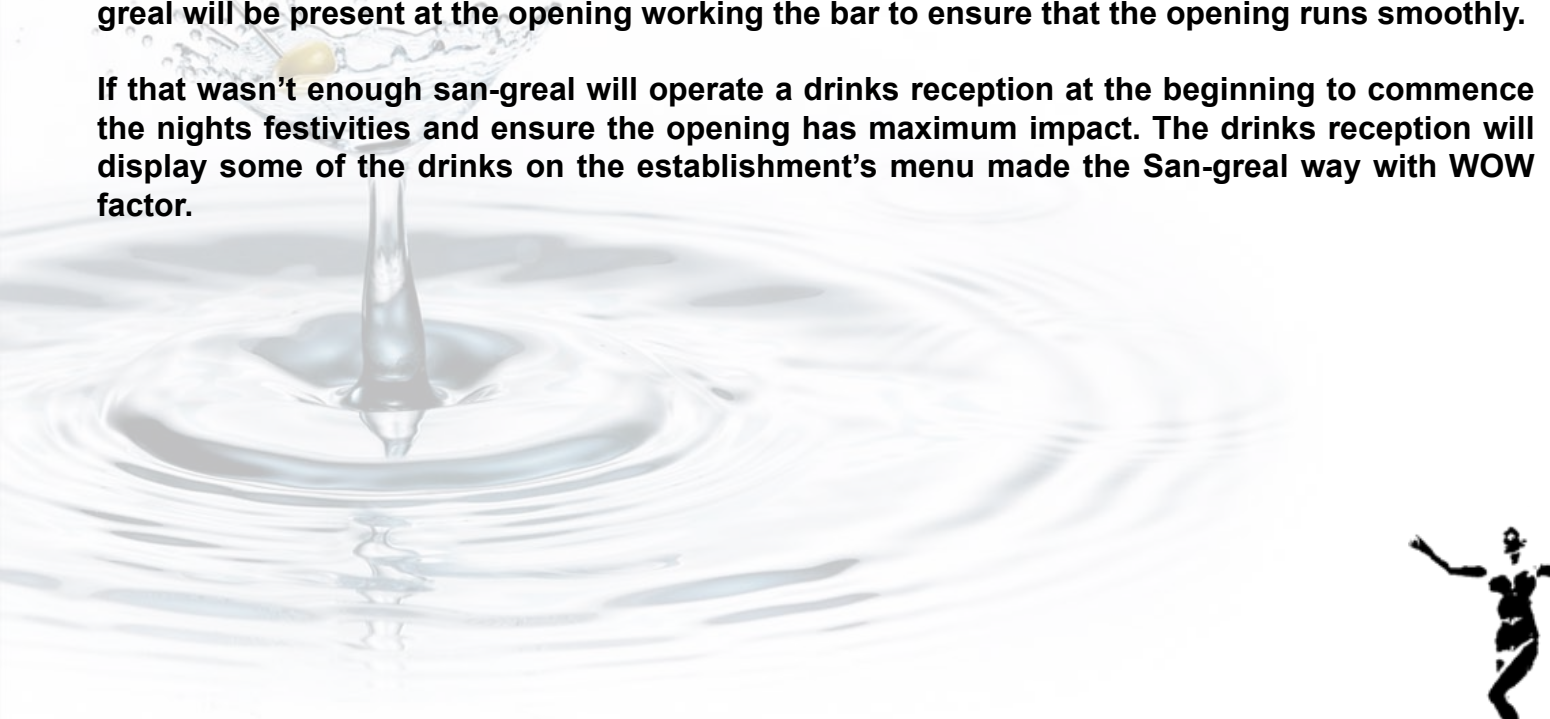
San-greal Overture

"Making the ordinary - extraordinary"

This is a unique service in that san-greal take all the pressure off the establishment in opening their new venture, from requisition lists to training we tailor every package to suit the clients needs, making their money work harder, last longer and yield more. We advise on suppliers, products, pricings, deliveries and storage. It is a complete and concise bar opening package and is bespoke to each and every establishment.

This is usually run over two- three weeks and comprises an augmented 4-day training and is heavily based on role-play and scenario to the specific establishment. It is advised that this service is run in conjunction with the opening and finishes two days before the opening. San-greal will be present at the opening working the bar to ensure that the opening runs smoothly.

If that wasn't enough san-greal will operate a drinks reception at the beginning to commence the nights festivities and ensure the opening has maximum impact. The drinks reception will display some of the drinks on the establishment's menu made the San-greal way with WOW factor.



Bespoke Package's: Tailored to your specifications

- Chose from any of the options before or below and we can tailor a course and training package to best suit your needs and establishment. Alternatively have a look at some of our off the shelf adaptable training packages.
- With every bespoke package that includes the SG - IBC we are including **COMPLIMENTARY** an Overture reception: Opening night supervision with reception mobile light suite **RRP £750.00 - £1250.00** and the option to have refresher one day training course for **£350.00** saving of **£200.00**.

Standard 'Overture' Package

- San-greal International bartending course
- Cocktail menu construction with signature drink creation

Silver 'Overture' Package

- San-greal International bartending course
- 3 day advanced bartending course
- Cocktail menu construction with signature drink creation

Gold 'Overture' Package

- San-greal International bartending course
- 3 day advanced bartending course
- Molecular bartending course
- Cocktail menu construction with signature drink creation

Platinum 'Overture' Package

- San-greal International bartending course
- 3 day advanced bartending course
- Molecular bartending course
- Introduction to Flair bartending: Working Flair
- Cocktail menu construction with signature drink creation



Additional Extras

- Train to Train bar management courses.
- Intermediate Flair training courses.
- Food service training and etiquette.
- Revival courses for existing establishments
- Refresher course on existing training packages
- Bar and back bar setup.
- Operational training.
- Stock control and maintenance training
- Mystery shopper

