



<b>Course Category</b>	Food and Beverage			
<b>Course Title</b>	Basic Cocktail 2			
<b>Course Code</b>	CA115			
<b>Medium of Instruction</b>	Cantonese			
<b>Duration</b>	27.0 hour(s)			
<b>Pre-requisites</b>	Age 18 or above and completion of "Basic Cocktail" or "Macao Occupational Skills Recognition System - Bartender" or "Macao Occupational Skills Recognition System - Waiter/Waitress (Western Restaurant Service)" offered by IFTM			
<b>Course Fee</b>	Macao Resident: MOP2,800 Non-Macao Resident: MOP2,800			
<b>Certificate</b>	Students who have obtained an overall passing grade of the course and met the attendance requirement will be issued a course certificate by UTM. The passing grade of the course is 50.			
	<b>Course Code</b>	<b>Sub Code</b>	<b>Course Start Date</b>	<b>Course End Date</b>
	CA115	2401	2024/04/15	2024/05/23
<b>Objective</b>	Through taking this course, students will get familiar with the definition of different types of cocktails, the methods of making smoothies, the knowledge of base liquor which is used for mixing drinks, and the methods of making different flavours of cocktails by using base liquor.			
<b>Outline</b>	<ul style="list-style-type: none"><li>• Bar terminology</li><li>• Different types of cocktails</li><li>• 4 smoothie recipes</li><li>• Knowledge of base liquor – spirits and liqueur</li><li>• 4 brandy-based cocktail recipes</li><li>• 4 whisky-based cocktail recipes</li><li>• 4 rum-based cocktail recipes</li><li>• 4 vodka-based cocktail recipes</li><li>• 4 tequila-based cocktail recipes</li><li>• 4 gin-based cocktail recipes</li><li>• 4 liqueur-based cocktail recipes</li><li>• Cocktail making/mixing demonstration</li><li>• Practice session for students</li></ul>			
<b>Teacher</b>	Please refer to the schedule			