



Course Category	Food and Beverage		
Course Title	Basic Cocktail		
Course Code	CA093		
Medium of Instruction	Cantonese		
Duration	15.0 hour(s)		
Pre-requisites	Age 18 or above		
Course Fee	Macao Resident: MOP2,000 Non-Macao Resident: MOP2,000		
Certificate	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.		
	Course Code	Sub Code	Course Start Date
	CA093	2407	2024/06/24
	CA093	2403	2024/05/13
	Course Code	Sub Code	Registration Period
	CA093	2407	2024/05/13 - 2024/06/07
			Course End Date
			2024/07/08
			2024/06/05
			Quota
			16
Objective	At the end of the course, students will familiar with the basic knowledge of the bar. They will include how to use different types of tools and equipment, how to set up a bar, how to classify wines and spirits and how to serve customers with excellence and make more than 10 different cocktails.		
Outline	<ul style="list-style-type: none">•Role of the Bartender•Tools and Equipment for the Bar•Bar Set-up•Wine and Spirits Classifications and Non-alcoholic Drinks•Cocktails' Recipes•List of 10 different cocktails:<ol style="list-style-type: none">1. B-522. Beam me up Scotty3. Hummingbird4. Pina Colada5. Mojito6. Long Island Ice Tea7. Side car8. Grasshopper9. Martini (Dry)10. Pussy Foot		
Teacher	Please refer to the schedule		