



Course Category	Food and Beverage		
Course Title	Macao Occupational Skills Recognition System - Bartender		
Course Code	CA217		
Medium of Instruction	Cantonese		
Duration	48.0 hour(s)		
Course Fee	Macao Resident: MOP5,870 Non-Macao Resident: MOP5,870		
Certificate	Students who have passed both the written and practical examinations and attended no less than 70% of the class sessions will be issued a "Macao Occupational Skills Recognition System - Bartender" certificate by UTM. The passing grade of each exam is 75.		
	Course Code	Sub Code	Course Start Date
	CA217	2401	2024/07/01
	Course Code	Sub Code	Registration Period
	CA217	2401	2024/05/20 - 2024/06/14
			Course End Date
			2024/08/05
			Quota
			20
Outline	<ul style="list-style-type: none">• Reporting for duty<ul style="list-style-type: none">- Reporting for duty- Finding the way- Grooming and hygiene- Personal equipment of a bartender- Safety and security• The bar, equipment, tools and glassware<ul style="list-style-type: none">- Different parts of the bar- Bar equipment- Tools- Typical bar glassware• Cleaning and maintaining the bar<ul style="list-style-type: none">- Cleaning equipment- Weekly bar cleaning duties- Polishing silver, cutlery, glasses and crockery• Operating and managing the bar<ul style="list-style-type: none">- Setting up the bar- Controlling inventory- Cost control- Storing food and beverage products- Alcohol service policy- Closing bar operation• Bar terminologies<ul style="list-style-type: none">- Common terms related to beverage drinking- Basic beverage terms used in an operating bar• Alcoholic beverages<ul style="list-style-type: none">- Definition of alcoholic beverages- Fermented wines- Wine and food pairing- Beer, cider and perry- Distillates- Compound spirits• Non-alcoholic beverages<ul style="list-style-type: none">- Mineral water- Sparkling/carbonated water		



	<ul style="list-style-type: none">- Juices and squashes- Tea and coffee• Preparing and serving alcoholic beverages- Popular garnishes- Drink preparation techniques- Types of cocktails- Serving alcoholic beverages• Preparing and serving non-alcoholic beverages- Steps of serving mineral and carbonated waters- Steps of serving juices and squashes- Steps of serving tea and coffee• Cocktail recipes- Non-alcoholic cocktails- Alcoholic cocktails• Welcoming and serving guests- Welcoming guests- Seating guests- Taking order- Serving snacks- Using a tray• Presenting the bill- Making the bill- Handling credit card payment- Methods of payment• Closing the bar- Cleaning- Handling linens- Turn off electrical equipment- Preparation for next shift
Teacher	Please refer to the schedule
Remarks	<p>*Students who have attended not less than 70% of the class sessions, can attend the written exam. Students who have passed the written exam, can participate the practical exam. The passing grade of each exam is 75.</p> <p>CA217-2401 (July 1 - August 5, 2024) The above schedule is the 48-hour training course. The exam schedule is as below: Written exam time: 7th August, 2024 (1900-2000) Practical exam time: August 12, 14 or 16, 2024, 1900-2200 (1 hour for each student)</p>