



Professional Development Programme

THE BASIC ART OF MIXOLOGY

This programme is designed to teach you about non-alcoholic beverages and mixology techniques, including a variety of international mocktail/cocktail recipes. You will also acquire the skills to create your own unique recipes and modify existing ones to your personal taste. The programme's hands-on training approach provides a comprehensive understanding of beverage-making. Additionally, you will be able to create your own cocktails/mocktails in just two days with the guidelines provided.

You will be awarded a Certificate of Completion upon successfully completing the programme.

Programme Outline

Module 1: Introduction to Beverages (Alcoholic and Non-Alcoholic)

Module 2: History of Beverages

Module 3: Introduction to Bar

Module 4: Five Methods of Mixology

Module 5: Characteristics of Distilled Beverages and Pairing of Taste

Module 6: Constructing into Free Pour Technique (FTK)

Objectives

- Enhance your knowledge of mixology.
- Learn how to create mocktail/cocktail recipes using various methods.
- Engage in hands-on activities in a realistic bar setting.

Learning Mode, Duration and Fee

Learning Mode	Face-to-Face
Duration	16 hours (8 hours per session)
Fee	RM 700

Offered at

INTI International College Subang

Intakes

Monthly