



SYNC

SUPERYACHT  
UPSKILL  
INTERIOR  
PACKAGE

# SUPERYACHT UPSKILL INTERIOR PACKAGE

## ALREADY IN YACHTING?

Ready to hone your skills and shine in every corner of the interior? If you're stepping up the ranks or leading a team, this package will elevate you to pro status.

It's time to go from great to unforgettable.

Whether you're fine-tuning service finesse, learning new tricks, or mastering the art of luxury hospitality, this course has it all.



# WHO IS THIS COURSE FOR?

If you've already conquered at least one season and know that Captains and Owners are demanding more from their Stews, then you've come to the right place.

This package is designed to give you the upper hand and unlock the next level of your career.

Get the training and insider insight you need to stay ahead of the pack and make your mark as an unforgettable Stew.

Professional  
Mixology /  
Bartenders  
course

Professional  
Barista course

Cocktail  
Flair



## WHAT THIS COURSE COVERS

WSET  
Level 1 + 2  
in Spirits

WSET  
Level 2  
in Wine

**SUGGESTED ADD-ONS:**

**RYA  
Personal  
Watercraft  
(PWC  
/Jet Ski)**

**RYA  
Powerboat  
Level II**

**SAMSA  
VHF Radio  
Course**

**Advanced Flower  
Design,  
Tablescaping and  
Service (2 days 1:1)**

**Customised to your  
needs**

**SEE DROPDOWNS FOR  
MORE INFORMATION**

# PROFESSIONAL MIXOLOGY / BARTENDERS



The Professional Mixology Bartenders Course offers skills and knowledge that can greatly benefit a Stew on board a superyacht, particularly when it comes to providing high-quality service and catering to the specific needs of yacht guests.

This course will prepare you for the WSET level 1 Award in Spirits. The WSET is an internationally recognised qualification that will be invaluable.



## DURATION

5 days

# PROFESSIONAL MIXOLOGY / BARTENDERS

## COURSE CONTENT

- Cocktail Preparation
- Knowledge of Spirits & Liquors
- Guest Service Excellence
- Speed & Efficiency
- Creative flair in presenting drinks
- Understanding responsible alcohol service, ensuring the safety and well-being of guests,
- Elements of working with international clientele, which is essential for stews on superyachts, as they often serve guests from diverse backgrounds.
- A Stew who has bartender training can provide a higher level of service, ensuring guests enjoy expertly crafted cocktails, wines, and other beverages.  
Confidence in serving drinks, whether it's a formal wine tasting or casual cocktails by the pool.
- Bartender training teaches speed and accuracy, which are critical when working in the fast-paced, high-demand environment of a superyacht.
- Knowledge of premium cocktails, wine pairings, and innovative drinks.



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# WSET LEVEL 1 + 2 IN SPIRITS

Once you have completed the Professional Mixology / Bartenders course you are fully prepared to take the WSET Level 1 in Spirits exam directly after the course.

This prepares for for the WSET Level 2 in Spirits.

The WSET Level 2 Award in Spirits covers the main categories of spirits and liqueurs and examines the influences of production methods on the different styles available in each category. Throughout the course, you'll develop analytical tasting skills while exploring the use of spirits in cocktails.

The knowledge gained on this course will be a significant advantage to anyone working with spirits in both the on- and off-trade, and the course is also perfect for spirits enthusiasts wanting to learn more about the product behind the brand.



## DURATION

3 days

# WSET LEVEL 1 + 2 IN SPIRITS

## COURSE CONTENT

- Spirits production methods and how they affect style and quality
- The characteristics of the main styles of spirits and liqueurs
- The major global spirits brands
- Tutored tastings of around 40 spirits and liqueurs (classroom courses only)
- How to taste and describe spirits using the WSET Level 2 Systematic Approach to Tasting Spirits® (SAT)

You will be able to identify how key raw ingredients and production methods influence the style and quality of the key spirits and liqueurs of the world and confidently provide guidance on the use and service of spirits and make informed recommendations to guests on board when selecting spirits and liqueurs to meet their taste requirements.

NB: International exams. All students who pass the examination will receive a WSET certificate and lapel pin. This qualification is Ofqual regulated.



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# FLAIRE COURSE

Got the Moves? Let's Add Some Magic!

What makes some bartenders just so cool? That extra flare, of course!

This course is all about leveling up your bartending game with jaw-dropping skills and tricks to wow your guests.

Learn how to whip up a large round of drinks while showing off impressive moves that'll have everyone talking. It's all about practice, practice, and more practice—because that's how legends are made.

Perfect for bartenders who've already got the basics down (like our International Bartenders Course grads!) or anyone with at least one year of cocktail bartending experience. Let's turn your skills into art!



DURATION

2 days

# FLAIRE COURSE

## COURSE CONTENT

- Speed Of Service
- Multiple Drinks Orders
- Practical Working Flair
- Stylish Pouring Techniques
- Ice, Garnish And Napkin Tricks
- Bottle Opener / Bar Blade Tricks
- Practical Service Tricks
- Basic Bar Magic



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# WSET LEVEL II IN WINES



WSET's Level 2 Award in Wines is a beginner- to intermediate-level qualification exploring wines, suitable for industry professionals and wine enthusiasts.

This qualification is intended for beginners wishing to learn about a wide range of wines or those seeking to build on the introductory knowledge gained with the WSET Level 1 Award in Wines.

You'll gain knowledge of the principal and regionally important grape varieties of the world, the regions in which they are grown, and the styles of wine they produce. Through a combination of tasting and theory, you'll explore the factors that impact style and quality and learn how to describe these wines with confidence.



## DURATION

2 days + 1 day of exam

# WSET LEVEL II IN WINES

## COURSE CONTENT

How to taste and describe wine using the WSET Level Systematic Approach to Tasting Wine®(SAT). How environmental factors, grape-growing, winemaking and maturation options influence the style and quality of wines made from eight principal grape varieties:

- Chardonnay
- Pinot Grigio/Gris
- Sauvignon Blanc
- Riesling
- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Syrah/Shiraz
- The style and quality of wines:
  - made from 22 regionally important grape varieties
  - produced in over 70 geographical indications (GIs) around the world
- How grape varieties and winemaking processes influence key styles of:
  - Sparkling wines
  - Fortified wines
- Key labelling terms used to indicate origin, style and quality
- Principles and processes involved in the storage and service of wine
- Principles of food and wine pairing



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# PROFESSIONAL BARISTA

This course is perfect for beginners and Intermediate Baristas looking to expand their skills, or enhancing their service skills as a Stew on board a superyacht and stand out in the industry.

This course not only covers the practical side in more detail and with more coffee beverage options, such as iced and blended drinks, but also covers different coffee types and brewing methods as well as some coffee cocktails. Included is Latte art.



## DURATION

5 days

# PROFESSIONAL BARISTA

## COURSE CONTENT

- Tools of the trade
- Introduction to coffee beans
- Espresso machine setup and calibration
- Perfect espresso extraction
- Milk stretching, texturing, and basic latte art
- Preparation of all espresso-based beverages
- Barista lingo and etiquette
- Specialty coffee brewing techniques
- Latte art techniques and practice sessions
- Unusual coffee beverages (hot and cold)
- Blended coffee drinks, iced drinks, and coffee cocktails

### Practical Focus

- More coffee beverage options and detailed hands-on training
- Advanced latte art and coffee presentation
- Written and practical exams based on National Barista Championship rules
- Blending your own coffee bean varieties
- Costing coffee beverages



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# GET IN TOUCH FOR MORE

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