



SYNC

**PRO-
FESSIONAL
MIXOLOGY/
BARTENDERS
COURSE**

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PROFESSIONAL MIXOLOGY / BARTENDERS COURSE

The Internationally accepted 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.

Designed for those taking their first steps in bartending, or for developing bartenders looking to improve their cocktail knowledge.



WHO IS THIS COURSE FOR?



By mastering these techniques, a crew member can confidently serve creative, high-quality beverages that enhance the overall onboard ambiance.

The Professional Mixology/Bartender Course equips a superyacht crew member with the expertise to craft cocktails and provide an elevated guest experience.

Guests expect drinks tailored to their preferences, and this course teaches advanced skills in cocktail mixing, garnishing, and presentation.

This qualification also makes a member of the crew more versatile. Investing in this training demonstrates professionalism and a commitment to excellence, ensuring guests receive the highest standard of personalized service.



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 can help cater to the preferences of high-profile guests.



WHAT THIS COURSE COVERS

- Cocktail Mixing and Techniques
- Mastering classic and modern cocktails.
- Learning advanced techniques such as muddling, shaking, stirring, layering, and building.
- Bar Operations
- Understanding bar tools and equipment.
- In-depth understanding of spirits.
- Tasting and pairing beverages with confidence.
- Delivering exceptional guest experiences.
- Perfecting drink presentation and garnishing techniques.
- Learning basic flair bartending skills to entertain guests.
- Real-world scenarios and speed tests to simulate a high-pressure bar environment.
- Hygiene and safety standards in bartending.

This course will prepare you for the WSET level 1 Award in Spirits.

The WSET is an internationally recognised qualification that will be invaluable.



@superyachtstew_sync



GET IN TOUCH FOR MORE

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