

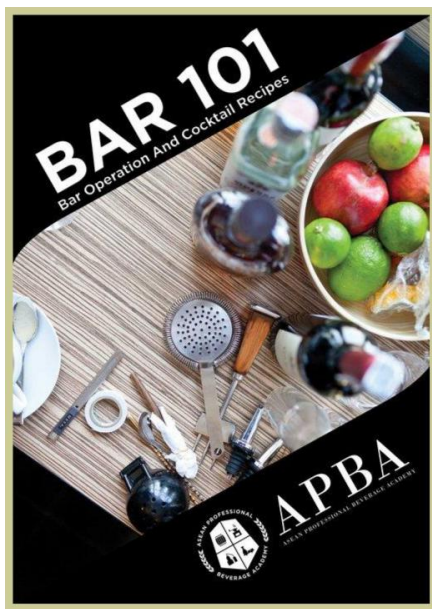
## BAR 101: Bar Operation and Cocktail Recipes



**APBA**  
ASEAN PROFESSIONAL BEVERAGE ACADEMY

APBA® pre-certificate **Spirit courses** are designed for young professionals aiming to work in hospitality industry bar operations as well as general spirits lovers wishing to expand their knowledge.

Course Code	Course Length	Course Fee	Available Languages	Participant Capacity
BAR10101	8 hours	5,500	1.Thai 2. English	Minimum 12 Maximum 25



“Quality cocktails are the difference between seeing a customer once or many times,” said master bartender/mixologist Charles Shumann. APBA Bar 101 provides participants with comprehensive knowledge a broad range of distilled spirits and liqueurs and how to serve them. Recipe models and mixing techniques integrate theory and practice into winning cocktails. Course activities include not only mixing but costing, courtesy, hygiene and serving.

Requirement: Applicant age must be over 20 years old

Examination: 40 multiple choices and 10 matching questions

Exam duration: 45 minutes

Passing Grade: Less 50% certificate of completion, above 50% pass certificate, above 75% certificate with distinction

Certification: Certificate of completion by APBA®, Pass Certificate by APBA (if pass)

Included: Course, examination, Materials, coffee breaks and lunch

Sessions	Areas covered
1	<ul style="list-style-type: none"> <li>• Introduction to beverage (Non-Alcoholic and alcoholic Beverage)</li> <li>• Alcoholic beverage production process</li> </ul>
2	<ul style="list-style-type: none"> <li>• Bartending basics &amp; techniques / costing / bar management</li> <li>• Standard behavior / hygiene / health and safety</li> </ul>
3	<ul style="list-style-type: none"> <li>• Cocktail demonstration and practice</li> <li>• Tasting</li> </ul>