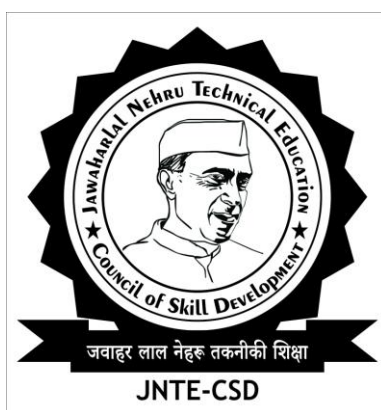




# CHENNAIS AMIRTA

INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT

&



JAWAHARLAL NEHRU TECHNICAL EDUCATION

Council of Skill Development

**DIPLOMA IN BARTENDING**

**SYLLABUS**



## DIPLOMA IN BARTENDING

SL NO	Subject Code	SUBJECTS	THEORY	PRACTICAL	TOTAL
1.	HMPDF	PERSONALITY DEVELOPMENT & FRENCH	50	50	100
2.	HM07	BEVERAGE OPERATIONS	50	50	100
3.	HM08	BAR OPERATIONS	50	50	100
4.	HM09	FERMENTED BEVERAGES, INDIGENOUS SPIRITS & LIQUEURS	50	50	100
5.	HMIT	INDUSTRIAL TRAINING	--	100	100
			200	300	500

## **PERSONALITY DEVELOPMENT & FRENCH**

### **HMPDF**

#### **Unit I**

##### **Improving Self Confidence**

Handling Inferiority & superiority complex, doubt, fear and depressions.  
Positive and Negative thinking, self - confidence.

#### **Unit II**

##### **Improving Self-Presentation**

Self - Presentation to prospective clients / colleagues / seniors/ Grooming /  
Uniform regulations & Accessories

#### **Unit III**

##### **Method to influencing and Convince others:**

Techniques to persuade influence and convince others

#### **Unit IV**

##### **Interview Techniques and Body Language:**

Interview Techniques - Handling an interview (Appearing for an  
interview/Taking an interview) Body language in different situations.

#### **Unit V**

##### **Introduction to the Language ( French )**

Letters of the Alphabet and their pronunciation

Numbers 1 to 50

Self Introduction

Presenting and introducing other person

Greeting

Reply to a greeting

Taking Order

How to welcome a Customer

Thanking a Customer for Tips

Basic communication required by a Bartender



### English and Personality Development

<i>Reference Book</i>	<i>Author</i>	<i>Publisher</i>
<i>1. Developing Communicational Skill</i>	<i>Krishana Mohan, Meera Banerji ISBN 0333 929195</i>	<i>Macmillan India Ltd. New Delhi,</i>
<i>2. High School English Grammar &amp; Composition</i>	<i>Wren &amp; Materin ISBN-81-219-00009-3</i>	<i>S. Chand &amp; Company Ltd., New Delhi</i>
<i>3. Effective Business Communication</i>	<i>Asha Kaul ISBN- 81-203-1709-2</i>	<i>Prentice -Hall of India New Delhi</i>

### FRENCH

<i>Reference Book</i>	<i>Author</i>	<i>Publisher</i>
<i>1. Le Language et La civilisation Françaises</i>	<i>G Mauger</i>	<i>Max Dany</i>
<i>2. Bou levard</i>	<i>Haohette</i>	<i>St. Germain Paris</i>

## **BEVERAGE OPERATIONS**

### **HM07**

#### **I. Spirits**

Introduction to Spirits: Types, Production methods, Whisky : Production, Types and Brands, Brandy : Production, Types and brands, Gin : Production, Types and Brands, Rum : Production , Types and Brands ,Vodka : Production , Types and Brands, Tequila : Production , Types and Brands, Other alcoholic beverages: Absinthe, Aquavit, Slivovitz, Arrack, Feni, Grappa, Calvados, etc.

#### **II. Liqueurs**

, Brands and Service : Indian and International.

#### **III. Bar**

Introduction , Bar stocks maintenance, Types , Layouts, Equipments used , Control methods and Licenses, Staffing , job description, job specification, Bar Planning and Designing and costing corkage, Bar Menus: Wine List – meaning & its importance , design & Layout

#### **IV. Cocktails**

Introduction, History , Types and Preparation, Classic Cocktails : Recipes , costing , innovative cocktails and mock tails, Cocktails bar equipment , garnishes and decorative accessories, Terms related to alcoholic beverages, Interaction with guests, suggestive selling.

#### **V. Tobacco**

Cigars: Production, types Brands, Storage and Service, Cigarettes: Production , types , brands , Storage and Service, Food and beverage Terminology related to the course

## **BAR OPERATIONS**

### **HM08**

#### **Unit- I**

Introduction to Bar Operation- Designing of Bar- Bar Flooring-Bar interior- Bar Lighting- Bar chairs- Bar equipments-Bar Classes-Presentation of Bar Classes- duties – Opening of bar- Care of work Station- Closing of Bar- Handling Money / Cash – Cash Register.

#### **Unit -II**

2 Stock Control – Purpose of Stock control, Stock level, and Stock control in the Bar.

#### **Unit-III**

The Bar and Bar Equipment- Bartender- Customers.

#### **Unit -IV**

Guidelines for Bartenders- Bartender as Sales person- Rules of the House- Hygiene & Health.

#### **Unit- V**

FLR (Foreign Liquor Register)- Rules and Regulations- Accounting.- Inventory & FLR Formalities- Costing and Beverage Control.

## **FERMENTED BEVERAGES, INDIGENOUS SPIRITS & LIQUEURS**

### **HM09**

#### **Unit- 1**

##### **BEER:-**

- 1.1 Introduction to Beer
- 1.2 History – A detailed description of the ingredients used , process of making Beer.
- 1.3 Type of Beer
- 1.4 Lager , Ale, Pilsner, Porter and Stout beer
- 1.5 Glassware and Service
- 1.6 International and Domestic Brand names

#### **Unit- 2**

##### **WINE:-**

Objectives: At the end of this unit, Student have the in-depth knowledge of Wine.

- 2.1 History and Introduction to Wine
- 2.2 Different steps in Wine making
- 2.3 Categorization of Wine

#### **Unit-3**

##### **WINE PRODUCING REGIONS AND STORAGE:**

- 3.1 Principle wine producing regions of France (Bordeaux, Burgundy, Champagne, Rhone, Alsace and Loire)
- 3.2 Other Country Producing Wine (Spain, Italy, Germany, Australia, Portugal, Etc )
- 3.3 Storage, Service and Glassware of Wine.

#### **Unit- 4**

##### **OTHER SPIRITS:**

Knowledge of Indigenous Spirits

(a)Tequila , (b)Absinthe, (c) Mescal, (d) Grappa, (e) Ouzo,(f) Aquavit etc....

#### **Unit- 5**

##### **LIQUEURS:**

- 5.1 Different type of Liqueurs.
- 5.2 Production Process – Infusion Method and Distillation Method.
- 5.3 Knowledge of International brands with respect to their country of origin.