



CHENNAIS AMIRTA
INTERNATIONAL INSTITUTE OF HOTEL MANAGEMENT

**CHENNAIS AMIRTA INTERNATIONAL
INSTITUTE OF HOTEL MANAGEMENT
CHENNAI**

**JAWAHARLAL NEHRU TECHNICAL
EDUCATION**

DIPLOMA IN BARTENDING

SYLLABUS

DIPLOMA IN BARTENDING

Eligibility: 10th Standard

Duration: 1 Year

| S.NO | Subject Code | SUBJECTS | THEORY | PRACTICAL | TOTAL |
|------|--------------|--|--------|-----------|-------|
| 1. | HMPDF | PERSONALITY DEVELOPMENT & FRENCH | 50 | 50 | 100 |
| 2. | HMO7 | 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 |

HMPDF-PERSONALITY DEVELOPMENT & FRENCH **(Diploma in Bartending)**

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 of 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

| Reference Book | Author | Publisher |
|--|--|---------------------------------------|
| 1. Developing Communicational Skill | Krishna Mohan, Meera Banerjee ISBN 0333 929195 | Macmillan India Ltd. New Delhi, |
| 2. High School English Grammar & Composition | Wren & Martin ISBN-81-219-00009-3 | S. Chand & Company Ltd., New Delhi |
| 3. Effective Business Communication | Asha Kaul ISBN- 81-203-1709-2 | Prentice -Hall of India New Delhi |

FRENCH

| Reference Book | Author | Publisher |
|--|----------|-------------------|
| 1. Le Langue et La civilisation Françaises | G Mauger | Max Dany |
| 2. Boulevard | Haohette | St. Germain Paris |

HM07-BAR BEVERAGE OPERATIONS
(Diploma in Bartending)

UNIT-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.

UNIT-II

Liqueurs

Types, Production, Brands and Service: Indian and International.

UNIT-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

UNIT-IV

Cocktails

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

UNIT-V

Tobacco

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

HM08-BAR OPERATIONS **(Diploma in Bartending)**

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's - Bartender- Guests.

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.

HM09 - FERMENTED BEVERAGES, INDIGENOUS SPIRITS & LIQUEURS
(Diploma in Bartending)

UNIT-I

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- II

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-III

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-IV

OTHER SPIRITS:

- 4.1. Knowledge of Indigenous Spirits
(a)Tequila, (b) Absinthe, (c) Mescal, (d) Grappa, (e) Ouzo, (f) Aquavit etc....

UNIT-V

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.