



ICP is pleased to offer a training course entitled:

مهارة تحضير المشروبات BEVERAGES

Target Group:

- Those willing to become a Bar tender
- Head Waiters
- Waiters

Topics:

- Bar overview.
- Bartending qualifications
- Bar equipment and utensils
- Types of glasses
- Making of hot beverages
- Making of Smoothies.
- Making of milk shakes
- Alcoholic coffees
- Types of wine
- Wine service
- Beers
- Alcoholic beverages
- Techniques of mixing beverages
- Cocktail
- Creating beverage list

Practical part:

Participants will join practical sessions related to all the topics mentioned above with case studies and educational videos.

Duration: The training will start on **Friday, November 17th, 2017** for **30** hours (**12** sessions) according to the following schedule:

Date	Day	Time	Room
17/11/2017	Friday	4:00 – 6:30	B.U
22/11/2017	Wednesday	4:00 – 6:30	B.U
24/11/2017	Friday	4:00 – 6:30	B.U
29/11/2017	Wednesday	4:00 – 6:30	B.U
6/12/2017	Wednesday	4:00 – 6:30	B.U
8/12/2017	Friday	4:00 – 6:30	B.U
13/12/2017	Wednesday	4:00 – 6:30	B.U
15/12/2017	Friday	4:00 – 6:30	B.U
20/12/2017	Wednesday	4:00 – 6:30	B.U
22/12/2017	Friday	4:00 – 6:30	B.U
27/12/2017	Wednesday	4:00 – 6:30	B.U
29/12/2017	Friday	4:00 – 6:30	B.U

Course Fee 250 \$ per participant, to be paid upon registration, which covers training materials and Certificate of Completion that will be granted to participants at the end of the course.

For Registration: the participant has to fill in the attached *Application for Admission* and submit it to the ICP by **November 16th, 2017** at the latest.