

# Bar Fundamentals

## COURSE DESCRIPTION

An experiential journey designed for novice bartenders seeking to advance their career prospects or experts hoping to widen their knowledge through a holistic approach to the world of spirits.

From twice weekly two hour class sessions, to external visits within London's vibrant bar scene, you'll be able to see, taste and dive hands-on into the process of drink manufacturing and designing.

The program combines the opportunity to experience and intricately understand the process of making a wide range of wine, beer and spirits; and is customizable to your specific needs and aspirations.

The course includes the option to simply attend class lessons, or the possibility to partake in the external activities of your choosing, whether that be every trip or only those which personally appeal to you.

## COURSE OUTLINE

- Profession Bartender
- Fermentation and its products
- Wines & Sparkling Wines
- Distillation & eau de vie
- Vermouth & fortified wines
- Bitter & liquors
- Cognac, brandy & Calvados
- Gin & Vodka
- Sugar Cane spirits
- Agave family
- Whisky & Whiskey
- Coffee & tea

**VISITS AT:** Gin Distillery . Vodka Distillery. Whisky Distillery  
Whisky blender, Rum Producer, Breweries, Liquor producers,  
Wineries, Coffee roaster and many more.

## PRICES

ONLY CLASS 12 Lessons	£ 800
CLASS + VISITS	£ 1200
CLASS + FEW VISIT	£ 800 + Ask for list prices of the single visits

## SUBSCRIPTION AND INFO

MAIL: [drinksanddreamsltd@gmail.com](mailto:drinksanddreamsltd@gmail.com)

MOBILE : +44 7505927092

# DRINKS AND DREAMS

## Educational Programs

Officially Recognised by  
**UKBG**  
UK Bartenders Guild  
Bartenders' Guild

