

<b>Learn the Art of Mixology</b>
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**Course Schedule**

<b>Week (s)</b>	<b>Topic (s)</b>
<b>Week 1</b>	<b>Safety and Procedures</b>
<b>Week 2</b>	<b>Tall Drinks</b>
<b>Week 3</b>	<b>Martini's, Manhattans and Shooters</b>
<b>Week 4</b>	<b>Highballs, Sours and Margaritas</b>
<b>Week 5</b>	<b>Operations</b>
<b>Week 6</b>	<b>Field Trip – Visit Local Bar</b>

**Notes:**

- **Observe different equipment in the bar like well rails, sinks and different cleaning equipment**
- **Watch classic cocktails be made**
- **talk to an owner and manager responsible for hiring**
- **consult with a mixologist for tips and tricks**
- **Learn to pour beer from well**
- **Taste test and more.**
- **Provide real world experience**

**Subject to Change**