

## BEVERAGES AND BAR OPERATIONS SHORT COURSE

### Course Description

This short course introduces you to the fascinating history of barista, bartending, and mixology. Through the course, the learner will gain knowledge and practical skills to enable them to understand the typology of drinks prepared and served in bars and restaurants, the service, and their chemical composition that influences color, flavor, and taste. This will also include the art and science of mixology including stirring, muddling, and layering in mixed drinks. Through theoretical and practical applications, this course gives you the knowledge to be a barista, bartender, and mixologist.

Learners may opt to enroll for the 10-day program over the holidays or choose the Saturdays-only option for those busy with school or work during the weekdays.

### Course Objectives

By the end of the course, the students will have the abilities, and information required to competently:

- a) Understand the basic tools and equipment used in the bar
- b) Understand the various categories of beverages
- c) Understand and apply the preparation methods for cocktails
- d) Understand and apply the methods in service of various beverages

### Detailed content

Session	Duration	Content
Day one	5 hours	<ul style="list-style-type: none"><li>• Types of bars</li><li>• Bar organization</li><li>• Bar equipment</li></ul>
Day two	5 hours	<ul style="list-style-type: none"><li>• Beverage typology<ul style="list-style-type: none"><li>○ Non-Alcoholic</li><li>○ Alcoholic</li></ul></li></ul>
Day three	5 hours	<ul style="list-style-type: none"><li>• Non-Alcoholic drinks preparation &amp; service<ul style="list-style-type: none"><li>○ Hot Beverages</li><li>○ Cold Beverages</li></ul></li></ul>
Day four	5 hours	<ul style="list-style-type: none"><li>• Service of alcoholic drinks<ul style="list-style-type: none"><li>○ Beers</li><li>○ Spirits/liquor</li><li>○ Wines</li></ul></li></ul>
Day five	5 hours	<ul style="list-style-type: none"><li>• Preparation and Service of cocktails<ul style="list-style-type: none"><li>○ Building</li><li>○ Stirling</li><li>○ Shaking</li><li>○ Blending and muddling</li><li>○ Layering</li></ul></li></ul>

Day six	5 hours	<ul style="list-style-type: none"> <li>• Customer Service</li> <li>Customer relations</li> <li>Book keeping</li> <li>Costing of beverages</li> <li>Occupational hazards and safety</li> </ul>
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### Entry Requirements

- 18 years of age and above
- No prior culinary experience is required
- No minimum academic requirements applicable
- English proficiency

### Mode of Delivery

- Weekday program
  - Duration: 5 hours sessions for 6 days (30 Hours)
  - Offered between April and August
  - Application Fee: Ksh 2,000
  - Course Fee: Kshs 45,000.00 (inclusive of materials and Certificate of Achievement)
- Weekend program
  - Duration: 5 hours sessions for 6 days (30 Hours-Saturdays only)
  - Offered throughout the year
  - Application Fee: Ksh 2,000
  - Course Fee: Kshs 45,000.00 (inclusive of materials and Certificate of Achievement)

### Fees are Inclusive of:

- Chuka University-branded apron
- All training equipment
- Certificate of Achievement

### Teaching methods

Class discussion, practical demonstrations, and participation

### References

1. Katsigris, C. and Thomas, C. (2007). *The Bar and Beverage Book*, 4<sup>th</sup> Ed. New Jersey: John Wiley and Sons, Inc
2. Schmid, A. W. and Laloganes, J. P. (2014). *The Beverage Manager's Guide*, 3<sup>rd</sup> Ed. Edinburg Gate, Harlow: Pearson Education Limited
3. Andrews S. (2008). *Text Book of Food and Beverage Management*, New Delhi. McGraw-Hill Publishing Company Limited
4. Lilicrap D., Cousin J. & Smith R, (2002). *Food and Beverage Service*, 6<sup>th</sup> Ed. London: BookPower Publishers
5. Bagchi S.N. and Anita Sharma A. *Food and Beverage Service*, 3<sup>rd</sup> Ed. New Delhi: Aman Publication.
6. Bernard Davis, (2004). *Food and Beverage Management*, 3<sup>rd</sup> Ed. London: Butterworth-Heinemann Publication.

### List of Academic Staff

Name	Qualification
Prof. Fwaya, E. O. (Ph.D.)	Ph.D. in Hotel Mgt, Masters in Hotel Mgt & Bachelors Hotel and Institutional Mgt, (Maseno University)
Dr. Muriuki, L.M. Ph.D.	Ph.D. in Tourism Mgt. (Chuka), MTM, BTM, Moi University
Ngacha, J. W.	MSc. in Hospitality Mgt, Kenyatta University, MBA (Mgt) Baraton, BSc. Hotel and Institutional Mgt, (Maseno University)
Musyoki, J. M.	Master of Hospitality Management, Bachelor of Hotels and Hospitality Mgt (Moi University),
Kinyua, C. W.	Masters in Hospitality Management, Bachelor of Hotels and Hospitality Mgt (Moi University)
Kihuu, J.	Master in Hotel Management, Bachelor in Hotel and Catering Management
Ms. Judy Mwikali	Bsc. Hospitality and Tourism Management (KU); Diploma in Catering and Accommodation Management (TUK).