

Certificate in Dry Mixology & Bartending - Foundation

Guided Learning - 30 Hours

Is awarded to

Muhammad Aslam

Who has successfully completed the following modules

History of the Soft Drinks, Varieties, Classification and Production Methods

The Journey of the Bartender – From the Past to the Present

Bartender vs Mixologist

Introduction to Professional Tools

Set up and Operational Work Flow

Introduction to Ingredients

Method of Cocktail Zero Preparation (shaking, building up, layering, straining, stirring, smashing, blending)

Carbonated vs Still Beverage

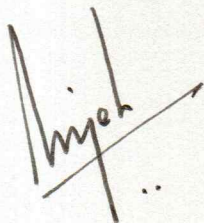
Bitter vs Sweet vs Sour vs Salt

The importance of the Appearance of Cocktails

Equipment - Handling, Hygiene, Cleaning and Maintenance

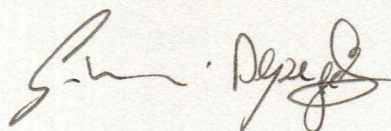
Awarded on 29 October 2023

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Director

International Centre for Culinary Arts FZ LLC



Director

Alembic Liquid Education