**CAROLINA COCKTAILS & CAFÉ BARTENDING SCHOOL**

**LEARNING OBJECTIVES**

• Demonstrate skills essential to bartender

* Gain knowledge of the essential tools behind the bar and their intended use

• Learn some of the common bartender terms and lingo

* Understand shelf life, storage and service for wine

• Comprehend the draft system and storage for beer

• Appreciate the components, skills and recipes for cocktail creation

• Grasp the importance of productivity behind the bar

* Understand your specific bartender checklist; it’s purpose and execution

• Appreciate the power of the routine of opening, change-over and closing of bar