STAR
Secondary Tertiary Alignment Resource

THE NEW ZEALAND School of Food & Wine

STAR Course – Mocktails and Bartending

Over three sessions, you will learn the principles of mixing beverages and how to prepare and serve a selection of classic mocktails in our training restaurant/bar. This course also includes a restaurant service workshop where you will learn how to set tables, interact with customers, take orders and present food and drinks. On this course you will have the opportunity to gain unit std 28145 LEVEL 2, CREDITS 2 - *Knowledge and practical skills for working in bars and restaurants*.

Mocktail Recipes include -

- Kiwi Mojito
- Fruit Sunrise
- Virgin Piña Colada
- Spicy Appletini mocktail
- Island paradise

A certificate of attendance will be awarded at the completion of this course.

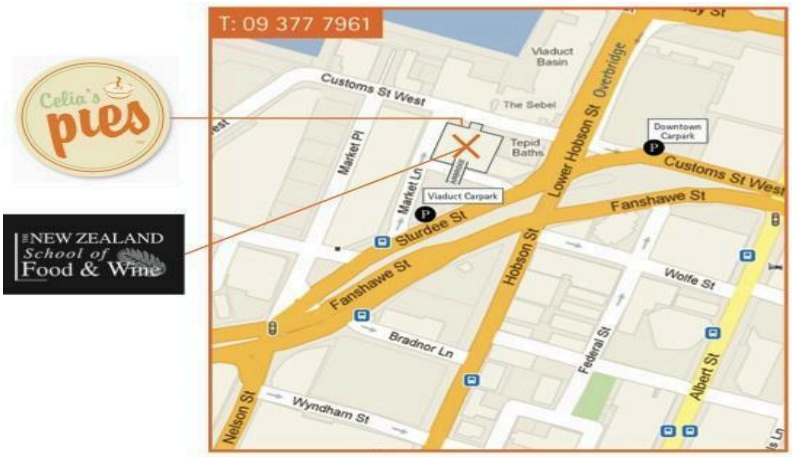
What to Wear

Long black/dark coloured trousers or jeans (no shorts/skirts) and white (or light coloured) tops (no tank or crop tops) and closed in shoes as you will be working in a professional hospitality environment.

Days – 3 half days in school holidays

Time: - 9.00am – 12.30pm

Venue:- Level 3, 104 Customs St West
Viaduct
Auckland City



If you are unable to attend on any of the days you must ring NZ School of Food on 09)3777961 by 8.30 am