

# Bartending

## Prepare to be a successful Bartender

In partnership with DrinkMaster Bartending School, Bunker Hill Community College now offers unique and exciting classes in "Hands-on Bartending," "Craft Cocktails & Mixology," and "TiPS Alcohol Liability Certification."

Whether you need to get TiPS certified, become a successful bartender, or just have fun learning how to mix drinks, we have the right class for you. You will learn in an authentic environment, on both sides of the bar.

All classes are held at the DrinkMaster Bartending School located at 45 Bromfield Street in downtown Boston, close to the Downtown Crossing Orange Line and the Park Street Green Line T-Station stops. No parking is available. Public transportation is recommended. If you have to drive, you will need to find a garage. Tuition does not include parking and books.



## TiPS Alcohol Liability Certification

WCE-302E

Duration: 4 hours

If you are a bartender, barback, server, or bar manager in Massachusetts, this program is for you. The TiPS Alcohol Certification Course is mandated for servers and sellers of alcohol by most employers, cities, and insurance carriers in the state of Massachusetts. TiPS Alcohol Training Course is approved in 50 States. This course will help reduce liability risk exposure.

The one-day training program is designed to prevent intoxication, underage drinking, and drunk driving. TiPS teaches strategies that ensure responsible alcohol service and consumption. Topics include legal, alcohol, and intervention information and how to apply them to real-life scenarios through practical application exercises.

At the end of this session, you will take the TiPS certification exam and, upon passing, receive your certification card in the mail. TiPS certification must be renewed every 3 years.

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imagine the possibilities

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### **Hands-on Bartending Course (Unlimited Job Training Coaching Workshops)**

WCE-301E

Duration: One week or two-weekend option, 20 hours

Designed for anyone interested in getting a bartending job. No prior experience necessary. Students get hands-on training by industry experts in an authentic, simulated bar set-up environment. Hands-on training behind an authentic bar provides students with a solid foundation of practical knowledge and skills required to start working in the industry. This course is also popular for hospitality majors and industry managers who become more effective at hiring and managing in any establishment serving alcohol.

With your fellow learners, you will be mixing drinks on your first day! Topics include BAR Orientation, Tools of the Trade, Accuracy Pouring, Cocktail Preparation, Multi Liquor Drinks, Art of Shaking, Mixing Techniques, Craft Cocktail techniques, Loss prevention, Quality Control, Beer and Wine Knowledge, and Unlimited Job Coaching Workshops. NO PRIOR EXPERIENCE NECESSARY. 18 is the age required to take our bartending program and the age required by most states to bartend. All sessions will be conducted in a simulated bar environment at DrinkMaster Bartending School, located at 45 Bromfield Street in Boston, near Park Street and Downtown Crossing T-station. If you miss a class, you are always entitled to make it up.

### **COMBO Package (TiPS + Hands-on Bartending Class)**

WCE-303E

Duration: One day followed by one week, 20 hours

Get your best deal by enrolling in our combo course. Take the TiPS course followed by the Hands-On Bartending course. Course descriptions cited above.

### **Craft Cocktails & Mixology Class (Includes Cocktail Tastings and Appetizers!)**

WCE-304E

Duration: 3 hours, 6 PM – 9 PM, All classes are on Saturdays Only

The Craft Cocktails & Mixology Class is an entertaining, hands-on demonstration and coaching of techniques to prepare flavorful, well-balanced craft cocktails. Includes cocktail tastings and appetizers. You will be behind the bar preparing and tasting your own craft cocktails. The cocktails class is perfect for couples, cocktail enthusiasts, and home bartenders. Must be 21 years and older.

**Registration:** [bhcc.edu/cce-catalog](http://bhcc.edu/cce-catalog)

No refund once class starts.