Certified Professional Bartender (CPBt)

SYLLABUS
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# Syllabus Content

## Sections

1. **THE BASIC PRINCIPLES OF BARTENDING** ................................................................. 4
2. **RAW MATERIALS AND PRODUCTS** ........................................................................ 5
3. **THE ART OF MIXOLOGY** ....................................................................................... 8
4. **CLASSIC COCKTAIL RECIPES** ............................................................................. 8
5. **PRACTICAL EXAM** ............................................................................................. 9
Explanatory Note

Candidates should have knowledge and skills that are related to the proper operation of a bar, such as customer service, bar products and maintenance. Also, they should be able to make the most popular cocktails and mixed drinks as well as they should know the operating procedures of a bar.

Start of Syllabus

1  THE BASIC PRINCIPLES OF BARTENDING

1.1 The role and the tasks of a bartender
1.2 Social skills
1.3 Personal hygiene and appearance
1.4 Bar appearance, cleanliness and tidiness
1.5 Customer welcoming and reception
1.6 The bartender as a salesman
1.7 Serving alcohol to adults
1.8 Responsible sale of alcohol
   1.8.1 The alcohol in general
   1.8.2 What are the effects of alcohol on humans?
   1.8.3 What happens when we consume alcohol?
   1.8.4 The power and the intensity of alcohol in different drinks
      1.8.4.1 Beers
      1.8.4.2 Wines
      1.8.4.3 Spirits
   1.8.5 The effect of alcohol on body
   1.8.6 How to recognize somebody who is under the influence of alcohol
1.9 Teamwork
1.10 Complaints handling systems
1.11 Working relationships and communication with staff

1.12 The operation of bar
   1.12.1 The places of a bar
   1.12.2 Main bar
   1.12.3 Service bar
   1.12.4 Store/stores
   1.12.5 Fridge
   1.12.6 Freezing
   1.12.7 Tables
   1.12.8 Other places

1.13 Labor and tasks:
   1.13.1 Assistants
   1.13.2 Bartender
   1.13.3 Waiters
   1.13.4 Managers
   1.13.5 Directors/Owners

1.14 Operation procedures
   1.14.1 Bar preparation procedures
   1.14.2 Procedures that arise during the operation of a bar
   1.14.3 Bar recovery procedures

1.15 Customer service – service model

1.16 The function of Electronic Ordering System

1.17 Mass and grouped orders

2 RAW MATERIALS AND PRODUCTS

2.1 Alcoholic products produced by fermentation

2.2 Fermentation

2.3 Beer - Wine

2.4 Cider

2.5 Sake

2.6 Distilled spirits

2.7 Distillation
2.8 Types of Retorts
2.8.1 Pot or alembic still – discontinuous retort
2.8.2 Coffey or continuous or column or patent still – continuous retort

2.9 After distillation
2.9.1 Maturation
2.9.2 Dilution
2.9.3 Flavoring

2.10 Types of Spirits
2.10.1 Vodka
2.10.2 History
2.10.3 The raw material
2.10.4 Type of distillation
2.10.5 Filtering
2.10.6 Dilution

2.11 Gin
2.11.1 History
2.11.2 Way of production
2.11.3 Gin – raw material

2.12 Whisky
2.12.1 Scottish whisky
2.12.1.1 Chronology
2.12.1.2 The categories of Scottish whisky
2.12.1.3 The production of single malt scotch whisky
2.12.1.4 The production of single grain scotch whisky
2.12.1.5 Whisky production areas in Scotland

2.13 Irish whiskey

2.14 Canadian whisky

2.15 American whisky

2.16 Rye whisky

2.17 Whisky bourbon

2.18 Other whiskeys

2.19 Brandy
2.19.1 Cognac
2.19.1.1 History
2.19.1.2 Region
2.19.1.3 Description of cognac production
2.19.1.4 The letters in labels
2.19.1.5 The types of cognac
2.19.2 Armagnac

2.20 Eaux de vie

2.21 Fortified wines

2.22 Calvados – applejack

2.23 Rum
  2.23.1 History
  2.23.2 Production
  2.23.3 The types of rum

2.24 Tequila
  2.24.1 Historical information
  2.24.2 The way of production
  2.24.3 The categories of tequila
  2.24.4 The types of tequila

2.25 Spirits flavored with anise
  2.25.1 Absinth
  2.25.2 Pastis
  2.25.3 Anis
  2.25.4 Greek spirits

2.26 Aquavit

2.27 Other spirits

2.28 Liqueur – bitters
  2.28.1 History
  2.28.2 The ways of production

2.29 Free pouring techniques

2.30 Liquid measurement units
  2.30.1 Matric System (cl)
  2.30.2 American System (oz)
3  THE ART OF MIXOLOGY

3.1  History and culture of cocktail
3.1.1  The history of mixed drinks
3.1.2  The word “cocktail”
3.1.3  Etymology of the word “cocktail”

3.2  Necessary knowledge
3.2.1  Products maintenance
3.2.2  Glassware - Glasses
3.2.3  The tools of a bar
3.2.4  The types of ice

3.3  The art of cocktail (the mixology theoretically)
3.3.1  How to make a cocktail
3.3.2  Methods and techniques of mixology
       3.3.2.1  The main methods
       3.3.2.2  Secondary or supplementary methods

3.4  Garnishes

4  CLASSIC COCKTAIL RECIPES

4.1  Martini
4.2  Margarita
4.3  Daiquiri
4.4  Mai Tai
4.5  Mojito
4.6  Caipirinha
4.7  Bellini
4.8  Negroni /Americano
4.9  Sex on the Beach
4.10  Manhattan
4.11  Gin Fizz
4.12 Zombie
4.13 Singapore Sling
4.14 Mint Julep
4.15 Pina Colada
4.16 Old Fashioned
4.17 Tequila Sunrise
4.18 Screwdriver

5 PRACTICAL EXAM

5.1 Preparation of five mixed drinks
5.2 Preparation of five classic cocktails
5.3 Practical exam in Free Pour (20 random dosages from 0,5cl to 6cl)
5.4 Practical Exam in alcoholic drinks recognition (Labels)

End of Syllabus