

Shaker[®] BarSchool



courseinformation
&
bookingform

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Shaker BarSchool



About the BarSchool

Shaker BarSchool operates many training academies around the world including - Cape Town, Johannesburg, London and Sydney to name but a few. Established in 2001, the Shaker BarSchools are the UK and South African's leading bartending schools dedicated to providing bartending, cocktail and flair related training courses.

We run open courses on scheduled dates found on our website, <http://www.shaker.co.za/courses.cfm>. There are other options available; we can run private flair classes, and run separate courses for group bookings (of 6 or more). In addition, we offer a tailored consultancy solution for any bar, whether you're about to open, are revamping your venue, or just feel your staff need a nudge in the right direction.

Requirements

A good standard of spoken & written English is necessary for all courses. Where English is not the students' first language, special provisions may be made for written exams. The written exams are simply designed to test understanding of the theory that has been taught on the course, and this can be done verbally. We are mostly concerned with your ability to work behind a bar and students will not be penalized for their reading or writing abilities!

Booking procedures

We accept payment in the form of credit card, EFT or cash. We require an initial non-refundable deposit to secure your place and the remainder should be paid in full before the start of the course. Please call the office if you'd like to discuss payment plans.

If you refer a friend to the IBC, you will receive R500 voucher towards any Shaker course for you and your friend!

"It is hard to find words to express how awesome it was working with you guys."

**- Sir Richard Brandson's
Private Game Reserve**

"had a sick sick time there... thanks a lot"

**- Davide, works at a
specialty beer bar**

"Thank you shaker bar school for one of the most exciting and knowledge filled courses! It's not just a course it's a total experience! For anyone interested in bar tending I recommend using shaker bar school! You guys Rock!"

**- Gert, works events
bartending in Joburg**

"...thanks everyone there at Shaker for the amazing course"

**- Zoey, now works on
super yacht in
Mediterranean Sea.**

"thanks for the leg up guys"

**- Gagan, works as a
professional Barista in
Seapoint**

Shaker Courses

International Bartenders Course (IBC)

Course price: R 9 150.00

5 days + 2 certified examinations

The IBC is our **flagship** and most popular course and involves an intense 5 days of training for both the beginner and the developing bartender. Graduates of this course will be included on our international recruitment database.

The topics covered within the course are universal, enabling bartenders to use the qualification in international bars and restaurants.

Over the course of the programme the students participate in a number of theoretical and practical sessions, setting a good basis for further development and learning. During the practical sessions, the bartenders use real ingredients to enable them to experience the true flavour and balance of the drinks. This course will prepare you WSET level 1 Award in Spirits.

Other topics covered include

- 🕒 customer service VS service excellence
- 🕒 sales techniques
- 🕒 spirits, wine & beer knowledge and tasting
- 🕒 classic cocktails
- 🕒 the bar environment



Advanced Bartenders Course (ABC)

Course price: R 9950

5 days + certified examination

This course is a natural progression from our International Bartenders Course or for those with a minimum of one year cocktail bartending experience.

It is the most fun you will have as a bartender. We look at all kinds of advanced techniques in a very practical and engaging way, it is an intensive 5 day program covering:

- 🕒 advanced bartending working flair (bottle drops, pours etc)
- 🕒 competition tests, speed round, product identification.
- 🕒 ice carving techniques, blocks, balls and equipment
- 🕒 molecular techniques, foams, spaghetti and caviar
- 🕒 developing your own signature drinks

The ABC is completed with an advanced mixology session covering classic and categories, modern twists, competition winning recipes.



WSET Level 1 Award in Spirits

1 Training day & WSET exams – R3 800

ADD it with to the IBC course and **only pay R2 000!**

Program outline

- 🕒 The main categories of spirits
- 🕒 Distillation process
- 🕒 The factors affecting the flavour of spirits
- 🕒 Health, safety and legal issues
- 🕒 Service and sales of spirits



WSET Level 2 Award in Spirits

2.5 days training & WSET exams – R 7 600

ADD it with to the ABC course and **only pay R7 000!**

- 🕒 The spirits market
- 🕒 Production
- 🕒 Brandy, Scotch whisky, Whiskey, Rum, Vodka, Tequila, Gin and other flavoured spirits
- 🕒 Liqueurs and fruit spirits
- 🕒 The WSET Level 2 systematic approach to tasting spirits
- 🕒 To gain the qualification students need to successfully pass a multiple choice paper of 50 questions

Molecular Mixology Course (MM)

Cost price: R2 8 50

1 day

This is the world's first course covering the applications of molecular Mixology for practical use in a bar environment. This course covers the techniques

used in cutting edge luxury cocktails and the practical applications of science in the bar. We kick things off with an introduction to the science

of taste and flavor and explore the sensory experience of drinking.

Starting with the basics we teach homemade sodas and foams and teach

students how to make their own bitters from scratch, no distillery needed!!!

Taking inspiration from some of the world's top chefs including Pierre Gagnaire, Heston Blumenthal and Ferran Adria, you will learn the cutting edge techniques to make flavored caviar and ravioli, light and heavy foams and airs, jellies and explore some forgotten classic drinks categories, modern twists and competition winning recipes.



Cocktail Master Class

Course price: R 950 for 1 person
R 1 750 for 2 people

This one day gift experience is South Africa's most popular cocktail experience and is sold to most of the leading gift experience companies. This is an exciting introduction to the world of cocktails. Providing a practical foundation in the mechanics of mixology and cocktail preparation at work and home. You learn methods of cocktail preparation:

- 🕒 building a drink
- 🕒 stirring
- 🕒 shaking
- 🕒 layering
- 🕒 muddling
- 🕒 straining
- 🕒 muddling

...oh and tasting! You will prepare and make a range of classic and contemporary cocktails. A fun afternoon for everyone involved. The Master Class can either be for yourself or can be for you and a couple of friends. Special rates do apply with advance bookings and group bookings.



Barista Introduction (BI)

Course price: R1 600

An introduction to the art of the Barista for anyone considering a career in coffee or who work in a restaurant or bar and want to learn to pour the perfect cup. This is an ideal bolt onto the end of your IBC course as it takes place the Saturday following each course.

Do you know what the perfect cup tastes like? A 6hr training day consisting of 2hrs theory and 4hrs practical coffee making. You will learn all that you need to know to become a professional barista, the theory, pouring an espresso, milk dynamics and how not to burn the milk when making a latte.

You will be trained by some of the best Baristas Trainers in the industry. This course will give you all the information you need to get started but you will only become a true barista after many, many hours of coffee making.

Professional Barista course (PB)

Course: R4 850

3 days + Certified Examination

This is our top end industry course for people who want to do this as a profession, opening their own shop or just want to upgrade their skills to a completion & championship level.

Our instructors cover everything in great details and include everything from how to blend your own variety of bean blends to costing your coffee beverages for your own venue. The examination at the end of the course is based on the National Barista Championship rules.



Shaker Packages

Gold Package

It's a force to be reckoned with.

The SHAKER Gold Package takes the student through the natural progression of all things liquid.

-  International Bartenders Course (IBC)
-  WSET Level 1 spirits
-  Barista Introduction (BI)

Package Value: R 14 550

Package Price: R 12 650

Save: R 1 900

Platinum Package

The Platinum Package...well it just gets better and better. The 'bringing-out-all-the-stops' package. This package has been designed for the serious mixology enthusiast.

The package consists of the dynamic combination of the following courses

- 🍸 International Bartenders Course (IBC)
- 🍸 WSET Level 1 Spirits
- 🍸 Advanced Bartending Course (ABC)

Package Value: R 22 900

Package Price: R 21 000

Save: R 1 900

Master Bartender Package

This is our full house package, offering all available courses, to get you to the top level of bartending.

The package consists of the dynamic combination of the following courses

- 🍸 International Bartenders Course (IBC)
- 🍸 WSET Level 1 Spirits
- 🍸 Advanced Bartending Course (ABC)
- 🍸 Professional Barista Course (PBC)
- 🍸 Molecular Mixology (MM)

Package Value: R 30 600

Package Price: R 27 500

Save: R 3 100

Shaker Instructors

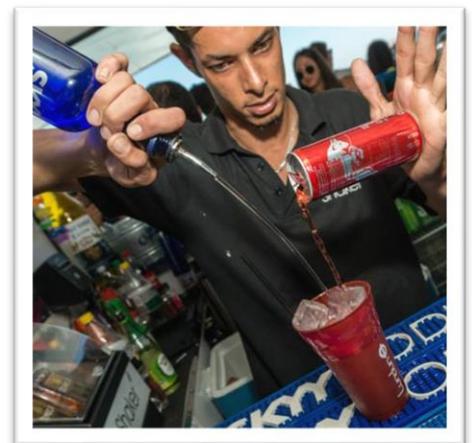
ANIL SABHARWAL

Anil was pivotal in setting up Shaker in the UK and has trained more than 1000 budding bartenders since 2001. As a competition bartender he has been a finalist many times including, Winning TGI Fridays Birmingham Flair, Roadhouse World Flair Finalist on several occasions, Northern Flair League Champion (2004) and won the SKYY Vodka Nationals 2008 to represent SA in Monte Carlo. After that he was given first place in the King of Africa Competition as the top mixologist and flair bartender in the country for 2008 and recently won the Get a Grip Flair & mixology Championship 2012. Anil had designed and implemented custom training programs for some of the big liqueur companies including Skyy Vodka, Bacardi, Cointreau and Glenfiddich.



VLAD KLAIC

Vlad has been in this industry for 16yrs now, managing and consulting at some of the top bars and Bar Services that Cape Town has to offer. He has managed bars at some of the most exclusive events in Cape Town, allowing him to rub shoulders with various Presidents and Celebrities from Nicholas Cage's "Private and Casting" parties to spending an entire day with the legendary Patrick Swayze amongst many others. Aside from serving all kinds of celebrities both local and international, Vlad is the senior trainer in Cape Town for Shaker BarSchool SA and in recent years, has seen him train well over a 1000 students, from the inexperienced person to the most professional of Mixologists.



PIETER OOSTHUIZEN

Pieter has been in the industry for over 14 years, bringing a wealth of trade experience to our team. As a professional and competitive bartender, he has won numerous competitions including the SA Rookie Championships, Cape Town Industry Flair Champs. He is one of the top flairtenders in South Africa and ranks with some of the top mixologists in the world. Pieter is the co-founder of the Cape Flair Society, a charity that helps develop Flair in South Africa and organizes the local industry Bartending Competitions. Always eager to go the extra mile, Pete is the perfect Event Manager with no challenge too big for him.



MIKHAEL BOU RJEILY

Mikhael is our Barista trainer and a highly regarded Coffee Barista himself. He has competed in many national barista competitions including 1st runner up at the Western Cape Barista Championship in 2010 and 2011; Winner of the best Cappuccino award in South Africa (2010) and best Cappuccino and Espresso awards in Western Cape (2010).

Mikhael teaches all our coffee courses and training and is available to go on site visits for coffee consultancy.

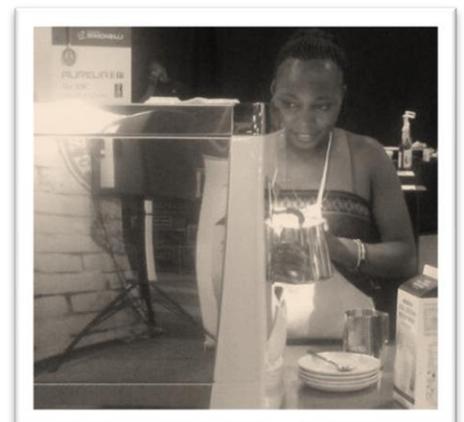


CHARMAINE ADAMS

Charmaine has been in the coffee industry now for over 9 years and has a huge passion and love for all things coffee. She has worked as a head barista for many of JHB's top coffee shops and has been involved in coffee cupping (taste evaluating) up and coming baristas for a variety of backgrounds.

She has competed in many national competitions and came 3rd in her first coffee competition in 2006.

From there 7th in the regional barista competition 2008 and 1st in the latte art 2015 competition. She is an awesome teacher who is always eager to pass her knowledge onto others.



Shaker Booking Form



PERSONAL DETAILS:

Where did you hear about Shaker? :

Title: (Mr/Mrs/Miss/Ms) M/F: Cape Town/Johannesburg/DBN:

First Name:Surname:

Address:

.....Postal/zip code:Course Date:.....

Direct telephone number: Mobile No:

E-mail: D.O.B: D.D / M.M / Y.Y.Y.Y

INDIVIDUAL COURSES:

CAPE TOWN

JHB

DURBAN

☛ Cocktail Master Class for 1 (CMC1)	R 950.00 []	R 950.00 []	
☛ Cocktail Master Class for 2 (CMC2)	R 1 750.00 []	R 1 750.00 []	
☛ International Bartenders Course (IBC) – 5 days	R 9 150.00 []	R 9 150.00 []	R 9 150.00 []
☛ International Bartenders Course + WSET (IBCW) – 5days	R 11 150.00 []	R 11 150.00 []	
☛ Advanced Bartenders Course (ABC) – 5 days	R 9 950.00 []	R 9 950.00 []	
☛ Molecular Mixology (MM) – 1 day	R 2 850.00 []	R 2 850.00 []	
☛ Barista Introduction (BI) – 1 day	R 1 600.00 []	R 1 600.00 []	
☛ Coffee Master Class for 1 (CM1) – 3hrs	R 950.00 []	R 950.00 []	
☛ Professional Barista Course (PBC) – 3 days	R 4 850.00 []	R 4 850.00 []	
☛ WSET Level 1 in Spirits 1 day	R 3 800.00 []	R 3 800.00 []	
☛ WSET Level 2 in Spirits 2 ½ days	R 7 600.00 []	R 7 600.00 []	
☛ Gold Package (IBC + WSET + BI) – 6 days	R 12 650.00 []	R 12 650.00 []	
☛ Platinum Package (IBC + WSET + ABC) - 10 days	R 21 000.00 []	R 21 000.00 []	
☛ Master Bartender (IBC + WSET + ABC + PBC + MMC) – 13 days	R 27 500.00 []	R 27 500.00 []	

Add WSET1 for R1650 or a Professional Bartender Kit for only R1350 to complete your experience in style!!!

Do you have any learning difficulties that our instructors need to be made aware of? Yes [] No []

METHOD OF PAYMENT:

I enclose a non-refundable deposit of R2, 000.00 [] for courses or R3,000.00 [] for packages.

**PLEASE SEND YOUR BOOKING CONFIRMATION (PAGE 11 ONLY) OR AN EMAIL TO OUR CAPE TOWN HEAD OFFICE
EMAIL: INFO@SHAKER.CO.ZA TO SECURE YOUR SPOT.**

Account name: CShell 213 Pty Ltd t/a Shaker SA
FNB Bank, Cape Town (250655)
Account number: 624 981 60614
Swift code: FIRNZAJJ

Please call the office if you'd like to pay via credit card

Reference number: Your name, surname and date of course

Terms and Conditions of Shaker BarSchool

Please note that all our training courses, manuals, examinations and correspondence are delivered in English.

Please specify whether you have any disabilities or have any special requirements for attending our training schools/offices (please note that there are stairs leading up to our training schools/offices)

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All course fees are payable in full prior to the start of the course. Securing a seat for all courses require a deposit or full payment. All deposits are non-refundable.

Shaker ZA accepts firm bookings by post, email, fax and through the Shaker ZA website - in making such bookings clients accept this bookings and cancellations policy. **All fees are payable in full 14 days prior to the date of the course. Bookings may NOT be cancelled within 28 days.** Otherwise the full course fees and/or deposit will be payable unless Shaker ZA can resell the place on the course or seminar within the 28 days.

WSET examination fees are non-refundable and needs to be booked a minimum of 2 weeks in advance. Failure to attend without 48hrs cancellation notification will result in the full loss of WSET fees paid.

Please note that parking is limited to public street pay & park, we suggest you arrive using public transport or a lift.

Shaker BarSchool have the right to cancel and/or postpone any course and we shall try our best to re-accommodate the students with the earliest next available date for their course.

Please sign hereunder to confirm acceptance of our T's & C's and return along with the completed booking form.

Name and surname:

Signature:

Date:.....