Datastat Research
Building Capacity in Training and Research

DATASTAT TRAINING IN

OFFICIAL COURSE PROSPECTUS

Center for Advanced Research & Professional Development

Nairobi Training Center • Global Virtual Academy • Corporate On-Site

TOURISM AND HOSPITALITY

Training course on Mixology and Bar Management

Comprehensive Course Syllabus, Practical Modules & Upcoming Schedules

PROGRAM SPECIFICATIONS & HIGHLIGHTS

DURATION
10 Days Practical Hands-on

DELIVERY MODES
In-Person Class & Live Virtual

CERTIFICATION
Accredited Certificate of Completion

INTAKES / DATES
Multiple Cohort Schedules Included

PREPARED FOR:

Valued Participant

Email: training@datastatresearch.org | Issued: November 24, 2026

Academic & Professional Training Year: 2026

DATASTAT TRAINING INSTITUTE
P.O. Box 102802-00101, Nairobi, Kenya
Training Centers: Nairobi • Mombasa • Kigali • Dubai • Live Virtual Academy
Tel: +254 724 527 104 | +254 734 969 612
Email: training@datastatresearch.org
www.datastatresearch.org

Training course on Mixology and Bar Management

Tourism and hospitality • 10 Days Intensive • Accredited Certification

Course Overview

Training Course on Mixology and Bar Management is meticulously designed to equip aspiring and current bartenders, mixologists, bar managers, food and beverage directors, and restaurateurs with the advanced theoretical insights and intensive practical skills necessary to excel in Mixology and Bar Management.

Key Skills & Software Tools Covered

Mixology • Bar Management • Beverage Preparation • Customer Service • Inventory Management

Upcoming Training Schedules

Confirmed cohort intakes and venues. Both physical in-person classroom and live virtual online seats are available.

TRAINING DATES	LOCATION / VENUE	FORMAT / DURATION	INVESTMENT (FEE)
7 Dec 2026 – 18 Dec 2026	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
7 Dec 2026 – 18 Dec 2026	Kigali	Classroom / 10d	**$6,000 USD / KES 110,000**
7 Dec 2026 – 18 Dec 2026	Dubai	Classroom / 10d	**$10,000 USD / KES 110,000**
7 Dec 2026 – 18 Dec 2026	Cape Town	Classroom / 10d	**$9,000 USD / KES 110,000**
7 Dec 2026 – 18 Dec 2026	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 110,000**
7 Dec 2026 – 18 Dec 2026	Singapore	Classroom / 10d	**$10,000 USD / KES 110,000**
7 Dec 2026 – 18 Dec 2026	Istanbul	Classroom / 10d	**$10,000 USD / KES 110,000**
7 Dec 2026 – 18 Dec 2026	Bangkok	Classroom / 10d	**$10,000 USD / KES 110,000**
7 Dec 2026 – 18 Dec 2026	Accra	Classroom / 10d	**$8,000 USD / KES 110,000**
4 Jan 2027 – 15 Jan 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
4 Jan 2027 – 15 Jan 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
4 Jan 2027 – 15 Jan 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
4 Jan 2027 – 15 Jan 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
4 Jan 2027 – 15 Jan 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
4 Jan 2027 – 15 Jan 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
4 Jan 2027 – 15 Jan 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
4 Jan 2027 – 15 Jan 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
4 Jan 2027 – 15 Jan 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
18 Jan 2027 – 29 Jan 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
18 Jan 2027 – 29 Jan 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
18 Jan 2027 – 29 Jan 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
18 Jan 2027 – 29 Jan 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**

18 Jan 2027 – 29 Jan 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
18 Jan 2027 – 29 Jan 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
18 Jan 2027 – 29 Jan 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
18 Jan 2027 – 29 Jan 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
18 Jan 2027 – 29 Jan 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
1 Feb 2027 – 12 Feb 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
1 Feb 2027 – 12 Feb 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
1 Feb 2027 – 12 Feb 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
1 Feb 2027 – 12 Feb 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
1 Feb 2027 – 12 Feb 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
1 Feb 2027 – 12 Feb 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
1 Feb 2027 – 12 Feb 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
1 Feb 2027 – 12 Feb 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
1 Feb 2027 – 12 Feb 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
15 Feb 2027 – 26 Feb 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
15 Feb 2027 – 26 Feb 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
15 Feb 2027 – 26 Feb 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
15 Feb 2027 – 26 Feb 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
15 Feb 2027 – 26 Feb 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
15 Feb 2027 – 26 Feb 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
15 Feb 2027 – 26 Feb 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
15 Feb 2027 – 26 Feb 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
15 Feb 2027 – 26 Feb 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
1 Mar 2027 – 12 Mar 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
1 Mar 2027 – 12 Mar 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
1 Mar 2027 – 12 Mar 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
1 Mar 2027 – 12 Mar 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
1 Mar 2027 – 12 Mar 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
1 Mar 2027 – 12 Mar 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
1 Mar 2027 – 12 Mar 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
1 Mar 2027 – 12 Mar 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
1 Mar 2027 – 12 Mar 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**

15 Mar 2027 – 26 Mar 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
15 Mar 2027 – 26 Mar 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
15 Mar 2027 – 26 Mar 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
15 Mar 2027 – 26 Mar 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
15 Mar 2027 – 26 Mar 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
15 Mar 2027 – 26 Mar 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
15 Mar 2027 – 26 Mar 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
15 Mar 2027 – 26 Mar 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
15 Mar 2027 – 26 Mar 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
29 Mar 2027 – 9 Apr 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
29 Mar 2027 – 9 Apr 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
29 Mar 2027 – 9 Apr 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
29 Mar 2027 – 9 Apr 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
29 Mar 2027 – 9 Apr 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
29 Mar 2027 – 9 Apr 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
29 Mar 2027 – 9 Apr 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
29 Mar 2027 – 9 Apr 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
29 Mar 2027 – 9 Apr 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
12 Apr 2027 – 23 Apr 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
12 Apr 2027 – 23 Apr 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
12 Apr 2027 – 23 Apr 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
12 Apr 2027 – 23 Apr 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
12 Apr 2027 – 23 Apr 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
12 Apr 2027 – 23 Apr 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
12 Apr 2027 – 23 Apr 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
12 Apr 2027 – 23 Apr 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
12 Apr 2027 – 23 Apr 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
26 Apr 2027 – 7 May 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
26 Apr 2027 – 7 May 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
26 Apr 2027 – 7 May 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
26 Apr 2027 – 7 May 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
26 Apr 2027 – 7 May 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**

26 Apr 2027 – 7 May 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
26 Apr 2027 – 7 May 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
26 Apr 2027 – 7 May 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
26 Apr 2027 – 7 May 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
10 May 2027 – 21 May 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
10 May 2027 – 21 May 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
10 May 2027 – 21 May 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
10 May 2027 – 21 May 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
10 May 2027 – 21 May 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
10 May 2027 – 21 May 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
10 May 2027 – 21 May 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
10 May 2027 – 21 May 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
10 May 2027 – 21 May 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
24 May 2027 – 4 Jun 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
24 May 2027 – 4 Jun 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
24 May 2027 – 4 Jun 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
24 May 2027 – 4 Jun 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
24 May 2027 – 4 Jun 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
24 May 2027 – 4 Jun 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
24 May 2027 – 4 Jun 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
24 May 2027 – 4 Jun 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
24 May 2027 – 4 Jun 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
7 Jun 2027 – 18 Jun 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
7 Jun 2027 – 18 Jun 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
7 Jun 2027 – 18 Jun 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
7 Jun 2027 – 18 Jun 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
7 Jun 2027 – 18 Jun 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
7 Jun 2027 – 18 Jun 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
7 Jun 2027 – 18 Jun 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
7 Jun 2027 – 18 Jun 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
7 Jun 2027 – 18 Jun 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
21 Jun 2027 – 2 Jul 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**

21 Jun 2027 – 2 Jul 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
21 Jun 2027 – 2 Jul 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
21 Jun 2027 – 2 Jul 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
21 Jun 2027 – 2 Jul 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
21 Jun 2027 – 2 Jul 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
21 Jun 2027 – 2 Jul 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
21 Jun 2027 – 2 Jul 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
21 Jun 2027 – 2 Jul 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
5 Jul 2027 – 16 Jul 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
5 Jul 2027 – 16 Jul 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
5 Jul 2027 – 16 Jul 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
5 Jul 2027 – 16 Jul 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
5 Jul 2027 – 16 Jul 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
5 Jul 2027 – 16 Jul 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
5 Jul 2027 – 16 Jul 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
5 Jul 2027 – 16 Jul 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
5 Jul 2027 – 16 Jul 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
19 Jul 2027 – 30 Jul 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
19 Jul 2027 – 30 Jul 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
19 Jul 2027 – 30 Jul 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
19 Jul 2027 – 30 Jul 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
19 Jul 2027 – 30 Jul 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
19 Jul 2027 – 30 Jul 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
19 Jul 2027 – 30 Jul 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
19 Jul 2027 – 30 Jul 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
19 Jul 2027 – 30 Jul 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
2 Aug 2027 – 13 Aug 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
2 Aug 2027 – 13 Aug 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
2 Aug 2027 – 13 Aug 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
2 Aug 2027 – 13 Aug 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
2 Aug 2027 – 13 Aug 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
2 Aug 2027 – 13 Aug 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**

2 Aug 2027 – 13 Aug 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
2 Aug 2027 – 13 Aug 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
2 Aug 2027 – 13 Aug 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
16 Aug 2027 – 27 Aug 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
16 Aug 2027 – 27 Aug 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
16 Aug 2027 – 27 Aug 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
16 Aug 2027 – 27 Aug 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
16 Aug 2027 – 27 Aug 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
16 Aug 2027 – 27 Aug 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
16 Aug 2027 – 27 Aug 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
16 Aug 2027 – 27 Aug 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
16 Aug 2027 – 27 Aug 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
30 Aug 2027 – 10 Sep 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
30 Aug 2027 – 10 Sep 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
30 Aug 2027 – 10 Sep 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
30 Aug 2027 – 10 Sep 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
30 Aug 2027 – 10 Sep 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
30 Aug 2027 – 10 Sep 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
30 Aug 2027 – 10 Sep 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
30 Aug 2027 – 10 Sep 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
30 Aug 2027 – 10 Sep 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
13 Sep 2027 – 24 Sep 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
13 Sep 2027 – 24 Sep 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
13 Sep 2027 – 24 Sep 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
13 Sep 2027 – 24 Sep 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
13 Sep 2027 – 24 Sep 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
13 Sep 2027 – 24 Sep 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
13 Sep 2027 – 24 Sep 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
13 Sep 2027 – 24 Sep 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
13 Sep 2027 – 24 Sep 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
27 Sep 2027 – 8 Oct 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
27 Sep 2027 – 8 Oct 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**

27 Sep 2027 – 8 Oct 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
27 Sep 2027 – 8 Oct 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
27 Sep 2027 – 8 Oct 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
27 Sep 2027 – 8 Oct 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
27 Sep 2027 – 8 Oct 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
27 Sep 2027 – 8 Oct 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
27 Sep 2027 – 8 Oct 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
11 Oct 2027 – 22 Oct 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
11 Oct 2027 – 22 Oct 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
11 Oct 2027 – 22 Oct 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
11 Oct 2027 – 22 Oct 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
11 Oct 2027 – 22 Oct 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
11 Oct 2027 – 22 Oct 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
11 Oct 2027 – 22 Oct 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
11 Oct 2027 – 22 Oct 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
11 Oct 2027 – 22 Oct 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
25 Oct 2027 – 5 Nov 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
25 Oct 2027 – 5 Nov 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
25 Oct 2027 – 5 Nov 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
25 Oct 2027 – 5 Nov 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
25 Oct 2027 – 5 Nov 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
25 Oct 2027 – 5 Nov 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
25 Oct 2027 – 5 Nov 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
25 Oct 2027 – 5 Nov 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
25 Oct 2027 – 5 Nov 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
8 Nov 2027 – 19 Nov 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
8 Nov 2027 – 19 Nov 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
8 Nov 2027 – 19 Nov 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
8 Nov 2027 – 19 Nov 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
8 Nov 2027 – 19 Nov 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
8 Nov 2027 – 19 Nov 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
8 Nov 2027 – 19 Nov 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**

8 Nov 2027 – 19 Nov 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
8 Nov 2027 – 19 Nov 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
22 Nov 2027 – 3 Dec 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
22 Nov 2027 – 3 Dec 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
22 Nov 2027 – 3 Dec 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
22 Nov 2027 – 3 Dec 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
22 Nov 2027 – 3 Dec 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
22 Nov 2027 – 3 Dec 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
22 Nov 2027 – 3 Dec 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
22 Nov 2027 – 3 Dec 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
22 Nov 2027 – 3 Dec 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**
6 Dec 2027 – 17 Dec 2027	Nairobi	Classroom / 10d	**$3,000 USD / KES 220,000**
6 Dec 2027 – 17 Dec 2027	Kigali	Classroom / 10d	**$6,000 USD / KES 220,000**
6 Dec 2027 – 17 Dec 2027	Dubai	Classroom / 10d	**$10,000 USD / KES 220,000**
6 Dec 2027 – 17 Dec 2027	Cape Town	Classroom / 10d	**$9,000 USD / KES 220,000**
6 Dec 2027 – 17 Dec 2027	Addis Ababa	Classroom / 10d	**$6,000 USD / KES 220,000**
6 Dec 2027 – 17 Dec 2027	Singapore	Classroom / 10d	**$10,000 USD / KES 220,000**
6 Dec 2027 – 17 Dec 2027	Istanbul	Classroom / 10d	**$10,000 USD / KES 220,000**
6 Dec 2027 – 17 Dec 2027	Bangkok	Classroom / 10d	**$10,000 USD / KES 220,000**
6 Dec 2027 – 17 Dec 2027	Accra	Classroom / 10d	**$8,000 USD / KES 220,000**

* Corporate discounts and customized cohort scheduling are available for teams of 3 or more participants.

Course Curriculum & Modules

Normal
0
false
false
false
EN-US
ZH-CN
X-NONE
/* Style Definitions */
table.MsoNormalTable
{mso-style-name:"Table Normal";
mso-tstyle-rowband-size:0;
mso-tstyle-colband-size:0;
mso-style-noshow:yes;

mso-style-priority:99;

mso-style-parent:"";

mso-padding-alt:0in 5.4pt 0in 5.4pt;

mso-para-margin-top:0in;

mso-para-margin-right:0in;

mso-para-margin-bottom:8.0pt;

mso-para-margin-left:0in;

line-height:115%;

mso-pagination:widow-orphan;

font-size:12.0pt;

font-family:"Calibri",sans-serif;

mso-ascii-font-family:Calibri;

mso-ascii-theme-font:minor-latin;

mso-hansi-font-family:Calibri;

mso-hansi-theme-font:minor-latin;

mso-bidi-font-family:"Times New Roman";

mso-bidi-theme-font:minor-bidi;

mso-font-kerning:1.0pt;

mso-ligatures:standardcontextual;}

Training Course on Mixology and Bar Management

Introduction

In the vibrant and competitive hospitality industry, the bar is often a significant revenue generator and a key component of a venue's identity and guest experience. Mixology and Bar Management transcends simply serving drinks; it is a sophisticated craft that blends culinary artistry, scientific precision, exceptional service, and strategic business acumen. Modern mixology involves a deep understanding of spirits, liqueurs, fresh ingredients, and the intricate balance of flavors to create innovative and memorable cocktails. Effective bar management, on the other hand, demands meticulous planning, rigorous inventory control, proactive team leadership, and an unwavering commitment to profitability, safety, and compliance. In an era where consumers seek unique experiences and artisanal craftsmanship, a reactive approach to bar operations can lead to spiraling costs, inconsistent drink quality, staff burnout, and ultimately, a missed opportunity for substantial revenue.

Training Course on Mixology and Bar Management is meticulously designed to equip aspiring and current bartenders, mixologists, bar managers, food and beverage directors, and restaurateurs with the advanced theoretical insights and intensive practical skills necessary to excel in Mixology and Bar Management. We will delve into the rich history and diverse categories of spirits, master advanced mixology techniques and cocktail creation, and explore cutting-edge approaches to inventory control and waste reduction. A significant focus will be placed on understanding the intricate relationship between procurement, production, and sales, leveraging bar technology solutions for data analysis, and developing robust internal controls. Furthermore, the course will cover essential aspects of responsible alcohol service, legal and regulatory compliance, and designing profitable beverage programs. By combining extensive hands-on practice, expert demonstrations, and discussions of current trends and sustainable bar practices, attendees will develop the strategic acumen to lead high-performing bar operations, foster unparalleled guest satisfaction, ensure operational efficiency, and significantly contribute to their establishment's profitability and reputation for exceptional beverage service.

Course Objectives

Upon completion of this course, participants will be able to:

- Analyze the fundamental principles and strategic importance of Mixology and Bar Management.
- Understand the history, production, and characteristics of major spirit categories.
- Master core and advanced mixology techniques for crafting balanced and innovative cocktails.
- Develop expertise in cocktail recipe creation, standardization, and costing.
- Implement comprehensive bar inventory control and waste reduction strategies.
- Apply principles of responsible alcohol service and legal compliance.
- Design and manage profitable beverage programs and menus.
- Formulate effective bar staffing, training, and leadership strategies.
- Ensure rigorous health, safety, and sanitation compliance in bar operations.
- Leverage bar technology solutions for efficiency, sales tracking, and inventory.
- Conduct detailed bar financial analysis and interpret key performance indicators (KPIs).
- Explore emerging trends and innovations in the global bar industry.

- Position themselves as highly skilled and knowledgeable professionals capable of leading successful bar operations.

Target Audience

This course is ideal for professionals aspiring to or currently working in bar management and mixology:

- Aspiring Bartenders and Mixologists: Seeking to develop advanced skills and knowledge.
- Current Bartenders: Aiming to refine their craft and move into management.
- Bar Managers and Supervisors: Responsible for daily bar operations and profitability.
- Food and Beverage Directors/Managers: Overseeing beverage programs in hotels or restaurants.
- Restaurant Owners and General Managers: Seeking to optimize their bar's performance.
- Bar Consultants: Advising on bar design, operations, and beverage programs.
- Hospitality Students: Specializing in F&B or bar management.
- Anyone passionate about the art and business of beverages.

Course Duration: 10 Days

Course Modules

Module 1: Foundations of Bar Operations and Management

- The Bar as a Profit Center and Key Revenue Driver.
- Types of Bars: Hotel, Restaurant, Standalone, Nightclub, Speakeasy.
- Role of the Bar Manager: Responsibilities, Skills, and Leadership.
- Overview of Bar Workflow and Service Flow.
- Guest Experience in the Bar Environment.

Module 2: Spirit Categories and Production Methods

- In-depth Knowledge of Core Spirits: Vodka, Gin, Rum, Tequila, Whiskey (Scotch, Bourbon, Rye), Brandy.
- Understanding Production Methods: Fermentation, Distillation, Aging.
- Key Characteristics and Flavor Profiles of Each Spirit.
- Liqueurs, Cordials, and Amari: Production and Use.
- Building a Balanced Back Bar.

Module 3: Advanced Mixology Techniques and Cocktail Theory

- Understanding the Elements of a Balanced Cocktail: Sweet, Sour, Bitter, Spirit.
- Mastering Core Techniques: Shaking, Stirring, Muddling, Layering, Infusing.
- Advanced Techniques: Fat Washing, Clarification, Rapid Infusion, Carbonation.
- Utilizating Fresh Ingredients, Syrups, Bitters, and Garnishes.
- Classic Cocktail Families and Their Evolution.

Module 4: Cocktail Recipe Creation and Standardization

- Developing Original Cocktail Recipes and Concepts.
- Recipe Standardization for Consistency and Cost Control.
- Calculating Pour Costs for Each Cocktail.
- Utilizing Recipe Management Software.
- Batching Cocktails for High-Volume Service.

Module 5: Bar Inventory Control and Waste Management

- Implementing Robust Inventory Systems for Liquor, Beer, Wine, and Mixers.
- Physical vs. Perpetual Inventory Methods.
- Minimizing Spoilage, Spillage, and Breakage.
- Preventing Pilferage and Theft through Internal Controls.
- Tracking Pouring Costs and Managing Variances.

Module 6: Responsible Alcohol Service and Legal Compliance

- Understanding Responsible Alcohol Service Principles.
- Identifying Intoxicated Guests and Refusal of Service.
- Legal Liabilities for Bartenders and Establishments.

- Liquor Licensing Laws and Regulations (Local, State, National).
- Training Staff on Responsible Service (e.g., TIPS, ServSafe Alcohol).

Module 7: Beverage Program Design and Menu Engineering

- Developing a Profitable Beverage Program: Wine List, Beer Selection, Cocktail Menu.
- Menu Engineering for Beverage Programs: Pricing Strategies, Placement, Descriptions.
- Utilizing Seasonal Offerings and Signature Drinks.
- Pairing Beverages with Food Menus.
- Creating Non-Alcoholic Beverage Programs (Mocktails, Specialty Sodas).

Module 8: Bar Staffing, Training, and Leadership

- Strategic Recruitment and Selection for Bartenders and Barbacks.
- Comprehensive Training Programs: Product Knowledge, Mixology, Service, Safety.
- Effective Staff Scheduling and Labor Cost Control.
- Leadership Styles and Motivational Techniques for Bar Teams.
- Performance Management and Conflict Resolution in a Fast-Paced Environment.

Module 9: Bar Layout, Design, and Equipment Management

- Principles of Efficient Bar Layout: Workflow, Speed, Guest Interaction.
- Selecting and Maintaining Bar Equipment: Shakers, Strainers, Jiggers, Blenders, Ice Machines.
- Proper Glassware Selection and Care.
- POS System Integration and Bar Technology.
- Health, Safety, and Sanitation Standards for Bar Areas.

Module 10: Bar Financial Analysis and Profitability

- Understanding Bar Financial Statements: P&L (Beverage Revenue and Expenses).
- Key Financial Ratios: Pour Cost %, Revenue Per Seat, Inventory Turnover.
- Developing and Managing the Bar Budget.
- Strategies for Cost Control and Maximizing Beverage Gross Profit.
- Sales Forecasting and Performance Benchmarking.

Module 11: Customer Engagement and Experiential Bar Concepts

- Creating Unique Bar Experiences: Themes, Ambiance, Music.
- Engaging Guests Through Storytelling and Product Knowledge.
- Upselling and Cross-selling Strategies at the Bar.
- Building Regular Clientele and Loyalty Programs.
- Managing Online Reviews and Reputation for the Bar.

Module 12: Emerging Trends and Sustainable Bar Practices

- Current and Future Trends in Mixology: Low-ABV, Non-Alcoholic, Fermentation, Local Ingredients.
- Sustainable Bar Practices: Waste Reduction, Energy Efficiency, Responsible Sourcing.
- Zero-Waste Cocktails and Upcycling Ingredients.
- The Rise of Batching and Bottled Cocktails.
- Future of Bar Technology and Personalization.

Training Methodology

- Interactive Workshops: Facilitated discussions, group exercises, and problem-solving activities.
- Case Studies: Real-world examples to illustrate successful community-based surveillance practices.
- Role-Playing and Simulations: Practice engaging communities in surveillance activities.
- Expert Presentations: Insights from experienced public health professionals and community leaders.
- Group Projects: Collaborative development of community surveillance plans.
- Action Planning: Development of personalized action plans for implementing community-based surveillance.
- Digital Tools and Resources: Utilization of online platforms for collaboration and learning.
- Peer-to-Peer Learning: Sharing experiences and insights on community engagement.

- Post-Training Support: Access to online forums, mentorship, and continued learning resources.

Register as a group from 3 participants for a Discount

Send us an email: info@datastatresearch.org or call +254724527104

Certification

Upon successful completion of this training, participants will be issued with a globally recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

- Participants must be conversant in English.
- Upon completion of training, participants will receive an Authorized Training Certificate.
- The course duration is flexible and can be modified to fit any number of days.
- Course fee includes facilitation, training materials, 2 coffee breaks, buffet lunch, and a Certificate upon successful completion.
- One-year post-training support, consultation, and coaching provided after the course.
- Payment should be made at least a week before the training commencement to DATASTAT CONSULTANCY LTD account, as indicated in the invoice, to enable better preparation.

Certification & Learning Methodology

- Hands-on practical delivery with real-world datasets, case studies, and lab exercises.
- Post-training mentorship, access to class resources, and customized follow-up support.
- Participants who successfully complete the course receive an accredited Datastat Certificate of Completion.

How to Enroll & Reserve Your Seat

1. Online Registration: Visit https://datastatresearch.org/courses/training-course-on-mixology-and-bar-management to register online.
2. Email Booking: Send participant details to training@datastatresearch.org for official invoice & reservation.
3. Support & Assistance: Inquire via phone +254 724 527 104 | +254 734 969 612.