

# National Bartenders Of San Diego

## CLASS LESSONS

Classes do not have to be taken in any particular order

- LESSON # 1 Intro to Mixology
- LESSON # 2 Highballs & Juice Mixed Drinks
- LESSON # 3 Sour Cocktails & Latin American Drinks
- LESSON # 4 Classic Mixology & The Martini
- LESSON # 5 Shots, Tikis, & Mocktails
- LESSON # 6 Beer, Wine, & Champagne Cock
- LESSON # 7 Craft Cocktails
- LESSON # 8 ALL ABOUT LIQUORS
- LESSON#9 Customer Service and liquor liability
- LESSON#10 Event Bartending

NOTES NOTES NOTES NOTES

# March 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1. 12PM #6 7PM #2	2. Testing & practice to 4pm	3. 12PM #8  <b>2-4PM FLAIR CLASS!!!</b>
4. Closed	5. 12PM #1&2  7pm #6	6. 12PM #3  7pm #7	7. 12PM #4  7pm #8	8. 12PM #5  7pm #9&10	9. Testing & practice to 4pm	10. 12 #1 2 #2
11. Closed	12. 12PM #1&2  7pm #6	13. 12PM #3  7pm #7	14. 12PM #4  7pm #8	15. 12PM #5  7pm #9&10	16. Testing & practice to 4pm	17. 12pm #3 & 4  <b>2-4PM WINE CLASS &amp; TASTING!!!</b>
18. Closed	19. 12PM #1&2  7pm #6	20. 12PM #3  7pm #7	21. 12PM #4  7pm #8	22. 12PM #5  7pm #9&10	23. Testing & practice to 4pm	24. 12pm #5 & 6  <b>Masters craft cocktail!!!</b>
25. Closed	26. 12PM #1&2  7pm #6	27. 12PM #3  7pm #7	28. 12PM #4  7pm #8	29. 12PM #5  7pm #9&10	30. Testing & practice to 4pm	31. 12pm #7 & 8  <b>MASTERS BEE CLASS!!!</b>