LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Bar & Beverage Essentials

Workshop Level

B

LAPT — London Academy of Professional Training

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Reference HS-BAR-W • Hospitality Centres (old)

UKPRN 10067351 • Registered in England and Wales, company 4984798

6	18	72	440	60%	Lifetime
SUBJECTS	CHAPTERS	CLASSES	TOTAL MARKS	PASS MARK	VALIDITY

AT A GLANCE

REFERENCE	**HS-BAR-W**
AWARD	**Certificate**
ASSESSMENT	**440 marks — 264 to pass (60%)**
PREREQUISITES	**None**
VALIDITY	**Lifetime**
AWARDING BODY	**LAPT — London Academy of Professional Training**

CURRICULUM

1 Drink Preparation Techniques

3 chapters · 12 classes **65 marks**

- **1 Standard Drink Recipes** — 4 classes
  - 1.1 Understanding Standard Measurements
  - 1.2 Classic Cocktails Overview
  - 1.3 Creating Balanced Flavors
  - 1.4 Garnishing Techniques for Drinks
- **2 Non-Alcoholic Beverages** — 4 classes
  - 2.1 Introduction to Mocktails
  - 2.2 Refreshing Juices and Smoothies
  - 2.3 Soda and Soft Drink Basics
  - 2.4 Herbal Teas and Infusions
- **3 Cocktail Mixing Basics** — 4 classes
  - 3.1 Essential Mixing Techniques
  - 3.2 Shaking vs Stirring Cocktails
  - 3.3 Using Bar Tools Effectively
  - 3.4 Building Layers in Drinks

2 Hot Beverage Fundamentals

3 chapters · 12 classes **65 marks**

- **1 Brewing Techniques for Coffee** — 4 classes
  - 1.1 Understanding Coffee Beans
  - 1.2 Different Brewing Methods
  - 1.3 Measuring Coffee and Water
  - 1.4 Temperature Control in Brewing
- **2 Tea Preparation Methods** — 4 classes
  - 2.1 Types of Tea Leaves
  - 2.2 Infusion Techniques for Tea
  - 2.3 Serving Temperature for Tea
  - 2.4 Flavoring and Blending Teas
- **3 Serving Hot Beverages** — 4 classes
  - 3.1 Presentation of Hot Beverages
  - 3.2 Proper Glassware Selection
  - 3.3 Enhancing Customer Experience
  - 3.4 Safety Practices for Serving

3 Wine Knowledge and Service

3 chapters · 12 classes · 65 marks

- **1 Key Grape Varieties** — 4 classes
  - 1.1 Introduction to Grape Varieties
  - 1.2 Red Grape Varieties Overview
  - 1.3 White Grape Varieties Overview
  - 1.4 Regional Grape Varieties
- **2 Winemaking Process Stages** — 4 classes
  - 2.1 Harvesting Grapes
  - 2.2 Crushing and Pressing
  - 2.3 Fermentation Process
  - 2.4 Aging and Bottling
- **3 Wine Storage Principles** — 4 classes
  - 3.1 Ideal Storage Conditions
  - 3.2 Temperature Control for Wine
  - 3.3 Humidity Levels in Storage
  - 3.4 Wine Rack Organization

4 Spirits and Their Characteristics

3 chapters · 12 classes · 65 marks

- **1 Types of Spirits** — 4 classes
  - 1.1 Understanding Whiskey Varieties
  - 1.2 Exploring Vodka Types
  - 1.3 Characteristics of Rum
  - 1.4 Introduction to Gin Styles
- **2 Distillation Process Overview** — 4 classes
  - 2.1 Basics of Distillation
  - 2.2 Types of Distillation Methods
  - 2.3 Importance of Fermentation
  - 2.4 Understanding Alcohol Content
- **3 Serving Spirits Appropriately** — 4 classes
  - 3.1 Glassware for Spirits
  - 3.2 Garnishes and Enhancements
  - 3.3 Pouring Techniques
  - 3.4 Temperature and Serving Tips

5 Beer and Sake Production

3 chapters · 12 classes · 90 marks

- **1 Main Ingredients of Beer** — 4 classes
  - 1.1 Understanding Malt Types
  - 1.2 Role of Hops in Beer
  - 1.3 Water Quality for Brewing
  - 1.4 Yeast and Fermentation Basics
- **2 Sake Brewing Process** — 4 classes
  - 2.1 Rice Selection for Sake
  - 2.2 Koji Mold Preparation
  - 2.3 Fermentation Techniques in Sake
  - 2.4 Filtering and Pasteurization
- **3 Beer and Sake Storage** — 4 classes
  - 3.1 Optimal Storage Conditions
  - 3.2 Effects of Temperature on Quality
  - 3.3 Packaging for Freshness
  - 3.4 Shelf Life of Beer and Sake

6 Health and Safety in Hospitality

3 chapters · 12 classes · 90 marks

- **1 Basic Health Procedures** — 4 classes
  - 1.1 Understanding Food Safety
  - 1.2 First Aid Basics
  - 1.3 Cross-Contamination Prevention
  - 1.4 Safe Food Handling Practices
- **2 Personal Hygiene Standards** — 4 classes
  - 2.1 Importance of Handwashing
  - 2.2 Grooming for Hospitality
  - 2.3 Appropriate Attire Choices
  - 2.4 Maintaining Clean Workspaces
- **3 Professional Appearance Guidelines** — 4 classes
  - 3.1 Dress Code Essentials
  - 3.2 Personal Grooming Tips
  - 3.3 Creating a Positive Impression
  - 3.4 Body Language in Hospitality