

*Guidelines for Unified Excellence in Service Training*

CULTIVATING SEVEN STAR STANDARDS IN LUXURY SERVICE & HOSPITALITY OPERATIONS  
ON-BOARD SUPER YACHTS



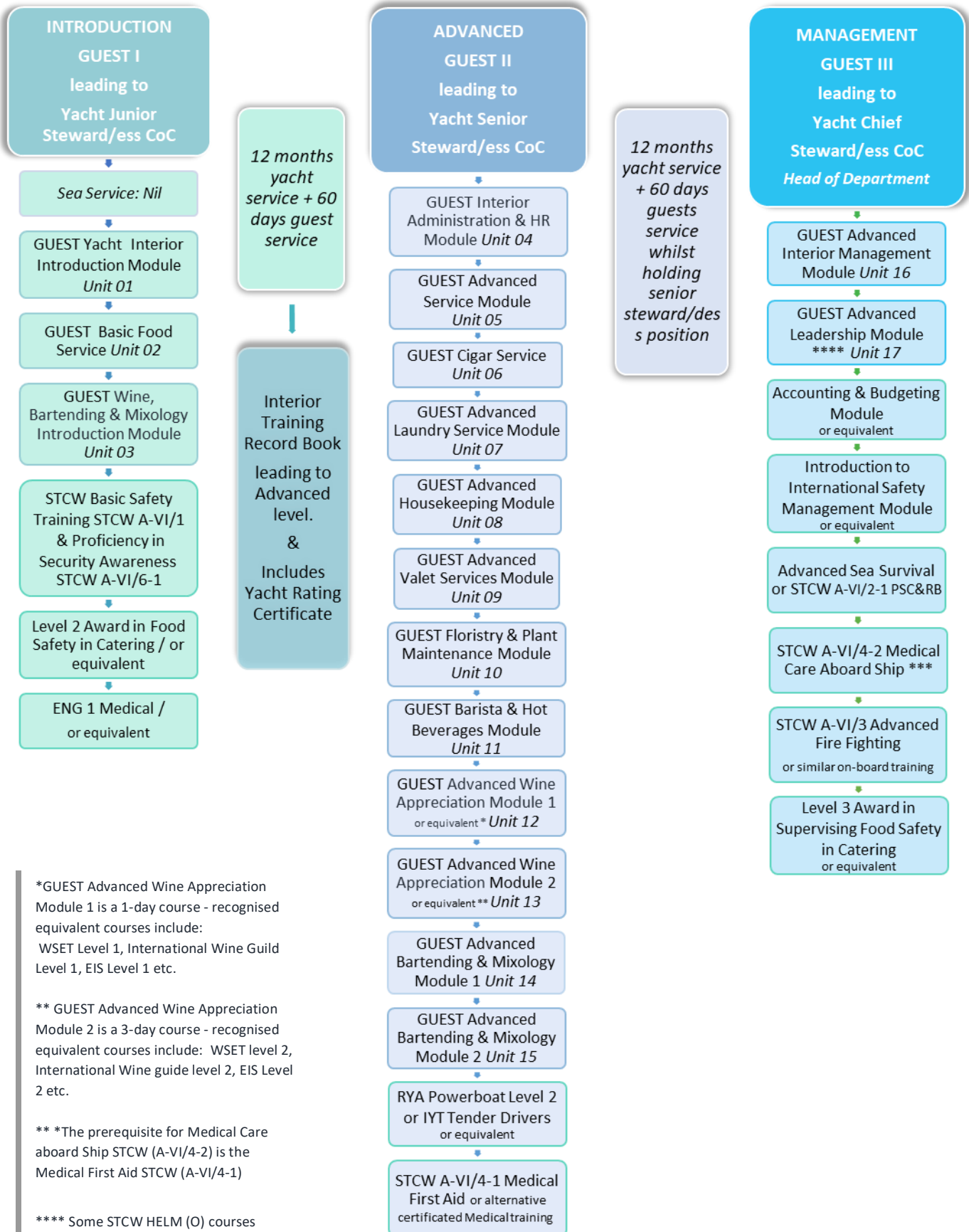
Specifications, Learning Outcomes and Assessment  
Criteria for:

**GUEST Advanced Bartending and Mixology Module 2  
| Unit 15**

**Includes:**

- G.U.E.S.T Program Progression Chart
- Specifications for GUEST Bartending and Mixology Module 2
- Qualification Assessment Provision
- Student Assessment Record

## G.U.E.S.T Program Progression Chart



\*GUEST Advanced Wine Appreciation Module 1 is a 1-day course - recognised equivalent courses include: WSET Level 1, International Wine Guild Level 1, EIS Level 1 etc.

\*\* GUEST Advanced Wine Appreciation Module 2 is a 3-day course - recognised equivalent courses include: WSET level 2, International Wine guide level 2, EIS Level 2 etc.

\*\*\* The prerequisite for Medical Care aboard Ship STCW (A-VI/4-2) is the Medical First Aid STCW (A-VI/4-1)

\*\*\*\* Some STCW HELM (O) courses would be accepted. Please check with GUEST Administration for approved Training Providers

|   |   |   |
|---|---|---|
| <b>Unit 15</b>  | <b>GUEST Advanced Bartending &amp; Mixology Module 2</b>  |   |
| <b>Course Duration</b>  | The agreed guided learning hours (GLH) set out for this module must be delivered as a full time course of <b>at least 16 hours or 2 days.</b><br>On successful achievement of the Learning Outcomes and Assessment Standards of competence, the Training Provider should issue a "PASS" certificate to the student.   |   |
| <b>Entry Standards</b>  | <ul style="list-style-type: none"> <li>▶ Age limit for attending the GUEST© Program is strictly 18years old or over.</li> <li>▶ All courses will be taught in the International Maritime language, English; therefore all students MUST have a good knowledge of verbal and written English.</li> <li>▶ Some formal basic training and / or previous on-board training &amp; &amp; experience (minimum 2 season). Training Providers can ask for some proof of previous experience. Usually in the form of a CV and references.</li> <li>▶ For those students who are either underage or unable to consume alcohol, the GUEST Program gives the Training Providers the flexibility to allow the students to smell the spirits rather than taste them.</li> </ul>  |   |
| <b>Targeted learning aims.</b><br><br><i>On completion of the training, students will have sufficient knowledge and understanding to enable them to meet the Learning outcomes:</i>         | <ul style="list-style-type: none"> <li>🍹 Will understand how to select and use equipment correctly</li> <li>🍹 Will understand how to apply correct cocktail making techniques</li> <li>🍹 Will understand how to create sixteen cocktails and variations following recipes</li> <li>🍹 Will learn factual knowledge of cocktail specifications</li> <li>🍹 Will understand and have good factual knowledge of the concept of mixology</li> <li>🍹 Will understand how to be creative with ingredients</li> <li>🍹 Will understand how to create cocktail menus</li> <li>🍹 Will understand the need for speed and efficiency</li> <li>🍹 Will understanding and have a good factual knowledge of Vodka, Gin, Rum, Tequila, Whisky and Cognac</li> <li>🍹 Will understand how to conduct a tasting</li> <li>🍹 Will understand the concept of a balanced drink</li> </ul> |   |
| <b>Assessment process</b>   | Assessment Criteria is achieved through the assessment process of practical demonstrations by applying skills, supported by Assessments through either written exam, discussion testing or assignment testing.  |   |
| <b>Materials and Equipment required</b><br><br><i>Training Providers must have access to sufficient equipment to ensure students the opportunity to cover all the practical activities.</i> | <ul style="list-style-type: none"> <li>🍹 Whiteboard or Flipchart and markers</li> <li>🍹 Pen and paper</li> <li>🍹 TV/screen/projector</li> <li>🍹 Suitable and relevant glassware</li> <li>🍹 Ice</li> <li>🍹 Fruits / Mint leaves / relevant accompaniments</li> <li>🍹 Decoration: straws / decorative sticks/ swizzle sticks etc</li> </ul> <p><i>Note: The Alcohol Basics do not need to be expensive brands.</i></p>  | 🍹 Cocktail tools:<br><i>Cocktail Shaker / Cocktail Strainer / fine mesh strainer / Jigger (measure) / Bar Spoon / Muddler / Speed Pourer / Ice Accessories / Blender / Juicer / Zester (citrus juicers) / Bar Knife / Channel Knife / Peeler / Bar Mat / Nutmeg Grater / Bottle and Can Opener / Corkscrew / Cutting Boards / Ice Bucket and Tongs / Bar Towels.</i><br><br>Alcohol:<br>Basics being Vodka / Gin / Rum / Tequila/ Whiskey / Cognac<br><br><ul style="list-style-type: none"> <li>🍹 Bitters</li> <li>🍹 Sodas</li> <li>🍹 Syrups</li> <li>🍹 Fruit juice and relevant accompaniments</li> </ul> |
| <b>Trainer qualifications</b>   | <ul style="list-style-type: none"> <li>🍹 Hold an appropriate qualification in instructional techniques or knowledge and proven experience of instructing.</li> <li>🍹 Have training qualifications higher than the level being taught. (WSET qualification or similar level qualification).</li> <li>🍹 Fully understand the specific objectives of the training.</li> <li>🍹 Hold a Food Safety / Hygiene level 2 certificate.</li> </ul>   |   |
| <b>Risk Assessment</b><br><br><i>It is the responsibility of the TP to provide a risk assessment specific for each course.</i>  | Fire exits to be identified<br>Handling glassware<br>Handling corkscrew<br>Handling cutter  |   |

| Unit 15  | GUEST Advanced Bartending & Mixology Module 2   | All Highlighted criteria must be practically assessed as competent  |
|--|---|---|
| Learning Outcomes  | Assessment Criteria   | Assessment Criteria   |
| <p><b>1. Understand the theory of Spirits &amp; Beers</b></p> <p><u>Handout:</u><br/>In-depth information on Vodka / Gin / Rum / Tequila / Whisky / Cognac</p> | <p><b>Refresher from Unit 14</b><br/>The history on alcohol production.<br/>The main spirits used in this section are:</p> <ul style="list-style-type: none"> <li>• Vodka</li> <li>• Gin</li> <li>• Rum</li> <li>• Tequila</li> <li>• Whisky (malt / Rye / Bourbon)<br/>Blended / single malt</li> <li>• Brandy &amp; Cognac</li> </ul> <p><b>1.1</b> State the raw ingredient of the main spirits.</p> <p><b>1.2</b> State the Spirit principals for the following:</p> <ul style="list-style-type: none"> <li>• Fermentation</li> <li>• Distillation</li> <li>• Process of reduction</li> <li>• Filtration</li> <li>• Effects of colouring</li> <li>• Purpose of blending</li> </ul>  | <p><b>1.3</b> Identify the factors that affect the aging process and outline the effects of gaining on a product.<br/><b>Factors:</b> Style of the barrel (new, old, size, material, burnt), climate, duration<br/><b>Aging effects:</b> Flavour (depth, complexity, smoothness, body), Colour</p> <p><b>1.4</b> Identify the flavour profile of liqueurs:</p> <ul style="list-style-type: none"> <li>• Coffee / Chocolate / Nut</li> <li>• Spice / Herbs / Floral</li> <li>• Licorice</li> <li>• Citrus</li> <li>• Fruit</li> </ul> <p><b>1.5</b> Identify the key bitters Angostura, Peychaud's, orange, Campari</p> <p><b>1.6</b> Define the types of common Beers, Ales, Ciders &amp; Stouts</p> <ul style="list-style-type: none"> <li>• Ingredients</li> <li>• Characterises</li> <li>• Storage</li> <li>• Service</li> <li>• Presentation</li> </ul> |
| <p><b>2. Understands how to select and recognise the correct tools and equipment for making cocktails</b></p>  | <p><b>2.1</b> State the different glassware and styles:<br/>Minimum coverage criteria:</p> <ul style="list-style-type: none"> <li>• Highballs</li> <li>• Tumblers</li> <li>• Cocktail</li> <li>• Coupette</li> <li>• Sling</li> <li>• Hurricane</li> <li>• Champagne glasses</li> <li>• Beer glasses</li> <li>• Wine glasses</li> <li>• Brandy glasses</li> <li>• Shot glasses</li> <li>• Fortified wine glasses</li> </ul> <p><b>2.2</b> State the correct handling and storage of glassware</p> <p><b>2.3 Refresher from Unit 03</b><br/><b>2.3</b> State the key bar hardware</p> <ul style="list-style-type: none"> <li>• Glass washer</li> <li>• Ice machine</li> <li>• Cocktail station</li> <li>• Blender</li> <li>• Juicer</li> <li>• Ice-crusher</li> <li>• Ice buckets/wine coolers</li> <li>• Glassware</li> <li>• Bottle cooler (fridge)</li> <li>• Coffee machine</li> </ul> | <p><b>2.4</b> State the use of small bar equipment</p> <ul style="list-style-type: none"> <li>• Three piece shaker</li> <li>• Boston shaker</li> <li>• Muddler</li> <li>• Bar spoon</li> <li>• Hawthorn strainer</li> <li>• Fine strainer</li> <li>• Cannelle knife</li> <li>• Zester</li> <li>• Prep knife</li> <li>• Chopping board</li> <li>• Chop-stick</li> <li>• Waiters friend</li> <li>• Bar blade</li> <li>• Speed pourers</li> <li>• Champagne sealers and vacuum wine stoppers</li> <li>• Store and pour</li> <li>• Squeazy bottle</li> </ul> <p><b>2.6</b> Recognise and state the different measuring systems</p>  |

| Unit 15   | GUEST Advanced Bartending & Mixology Module 2  | All <b>Highlighted</b> criteria must be practically assessed as competent  |
|---|--|--|
| Learning Outcomes   | Assessment Criteria  | Assessment Criteria  |
| <p><b>3 Understands how to display correct cocktail making techniques</b></p> <p>Handout:<br/>50 recipes of well-known drinks</p> | <p>The following 14 cocktails must be created and assessed based on the cocktail making techniques listed in section (2.1) &amp; (3.17), Including a variation of classic and contemporary, with quality tasting (3.2)</p> <ul style="list-style-type: none"> <li>• <i>Four x Martini Drinks</i></li> <li>• <i>Four x Short Drinks</i></li> <li>• <i>Four x Long Drinks</i></li> <li>• <i>Two x non-alcoholic Drinks</i></li> <li>• <i>Mixology   Create your own drink and recipe</i></li> </ul> <p><b>3.1</b> Demonstrate the processes used in cocktail making::<br/><i>Shake and strain, double strain, shake and pour, stir and strain, build, flip, muddle, blend, lace, layer, zesting and adding a twist, agitation, stir with ice.</i></p> <p><b>3.2</b> State how the drink meets all quality requirements and how to correct as necessary:<br/><i>Appearance, Character, Presentation, Flavour, Aroma, Taste, Texture, Balance</i></p> <p><b>3.3</b> Identify the importance of a balanced drink</p> <p><b>3.4</b> Describe the characteristic of bitter ingredients</p> <p><b>3.5</b> State the basic ratio of tart to sweet</p> | <p><b>3.6</b> Explain the relationship between ‘weak’ and ‘strong’ building blocks</p> <p><b>3.7</b> Explain the effects of shaking ingredients with ice</p> <p><b>3.8</b> Explain the effects of stirring ingredients with ice</p> <p><b>3.9</b> Explain the effects of muddling</p> <p><b>3.10</b> Explain the benefit of using caster sugar</p> <p><b>3.11</b> State the potential problems associated with blending</p> <p><b>3.12</b> Describe the correct use of ice</p> <p><b>3.13</b> Identify how liquids can be layered</p> <p><b>3.14</b> Explain the importance of adding a twist</p> <p><b>3.15</b> Identify key aspects of correct presentation</p> <p><b>3.16</b> Identify key aspects of quality control</p> <p><b>3.17</b> <b>Demonstrate an ability to understand and follow a recipe.</b></p> |
| <p><b>4 Understands how to display knowledge of cocktail specifications</b></p>   | <p><b>4.1 Refresher from Unit 14</b></p> <p><b>4.1</b> Identify glassware for classic cocktails and variations.</p> <p><b>4.2</b> Identify processes for producing classic cocktails and variations: Including:</p> <ol style="list-style-type: none"> <li>a) identify types of ice to be used in classic cocktails and variations</li> </ol> <p><b>(4.2 b) Refresher from Unit 14</b></p> <ol style="list-style-type: none"> <li>b) State the ingredients for classic cocktails and variations</li> <li>c) State the garnishes for classic cocktails and variations</li> </ol>  | <p><b>4.3</b> Identify the characteristics of sour based family cocktails: <i>Use of egg white/bitters, lemon and sugar based</i></p> <p><b>4.4</b> Identify the relationship that vermouth has with the base spirit in a Martini and Manhattan</p> <p><b>4.5</b> Identify the components of a selection of Martini variations: <i>Roosevelt, Mayflower, Gibson, Vesper, Smokey, Bradford, Vodka, Dirty</i></p>  |
| <p><b>5</b></p>   | <p><b>Refresher training from Units 01   03   04   05</b><br/>Reference to the following refresher training should be made throughout the module:</p> <p><b>5.1 Service</b>   how to deliver a professional drinks service for cocktails and alcoholic beverages.<br/> <b>5.2 Communication</b>   verbal and body language   taking orders<br/> <b>5.3 Personal presentation</b>   Personal hygiene<br/> <b>5.4 Health and Safety</b>   your working environment   Risk assessments   Food Safety qualification</p>  | <p><b>5.1 Discuss how to develop SOPS for:</b></p> <ul style="list-style-type: none"> <li> Storage of Spirits and beers</li> <li> Service of spirits and beers</li> <li> Presentation of spirits and beers</li> <li> Food safety systems in the bar area</li> </ul>  |

**STUDENT ASSESSMENT RECORD SHEET** *Learning Outcomes Statements provide the measurable evidence of the expected knowledge, understanding, application, competencies and attitudes of the subjects the students have covered specific to the GUEST Program level.*

**Programme:**  
GUEST Advanced Level II

**Students name**  
(FULL name of the student)

**Course Title:**  
GUEST Bartending & Mixology  
Module 2 | Unit 15

**Approved Trainer (s) name**  
(All trainer (s) teaching this unit)

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|--|--|
| <p><b>Student Learning Outcomes:</b></p> <p>Students will be able to:</p> <p><i>Please tick when the student has achieved this learning outcome:</i></p> | <ul style="list-style-type: none"> <li><input type="checkbox"/> Demonstrate knowledge on how to select and use equipment correctly</li> <li><input type="checkbox"/> Demonstrate knowledge on correct cocktail making techniques</li> <li><input type="checkbox"/> Demonstrate how to create sixteen cocktails and variations following recipes</li> <li><input type="checkbox"/> Demonstrate knowledge of cocktail specifications</li> <li><input type="checkbox"/> Demonstrate a good knowledge of the concept of mixology</li> <li><input type="checkbox"/> Demonstrate knowledge on how to be creative with ingredients</li> <li><input type="checkbox"/> Demonstrate knowledge on how to create cocktail menus</li> <li><input type="checkbox"/> Understand the need for speed and efficiency</li> <li><input type="checkbox"/> Demonstrate a good knowledge of Vodka, Gin, Rum, Tequila, Whisky and Cognac</li> <li><input type="checkbox"/> Demonstrate knowledge on how to conduct a tasting</li> <li><input type="checkbox"/> Understand the concept of a balanced drink</li> </ul> |
|--|--|

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|-------------------|---|---------------------------------|--------------|
| <b>Course GLH</b> | The guided learning hours set out for this training must be delivered as a full time course of at least 16 hours, over a minimum of 2 days. | <b>Course start / end date:</b> | From:<br>To: |
|-------------------|---|---------------------------------|--------------|

| Mandatory Practical Learning Outcomes<br><i>Applying skills: demonstrate, implement, perform</i> | Subject Guideline Reference | Standard achieved? (Yes / No) | Assessment comments (if required) |
|--|-----------------------------|-------------------------------|-----------------------------------|
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|---|----------------|--|--|
| 3.Ability to display correct cocktail making techniques | 3.1, 3.2, 3.17 |  |  |
|---|----------------|--|--|

| Learning Outcome / Criteria<br><i>(This is in the form of either a Written Exam (WE), Discussion Testing (DT) or Assignment Testing (AT)).</i> | Method (WE, DT, AT) | Subject Guideline Reference | Standard achieved? (Yes / No) | Assessment comments (if required) |
|--|---------------------|-----------------------------|-------------------------------|-----------------------------------|
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|---|--|-----------|--|--|
| 1. Understand the theory of Spirits & Beers |  | 1.1 - 1.6 |  |  |
|---|--|-----------|--|--|

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| 2.Ability to select and recognise the correct tools and equipment for making cocktails |  | 2.1 – 2.6 |  |  |
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|--|--|------------|--|--|
| 3. Understands how to display correct cocktail making techniques |  | 3.3 – 3.16 |  |  |
|--|--|------------|--|--|

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| 4.Understanding and knowledge of cocktail specifications |  | 4.1 – 4.5 |  |  |
|--|--|-----------|--|--|

**Trainer Feedback on Assessment:**

**Student Feedback on Assessment:**

**Trainers signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_ **Student signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Re-assessment authorisation**  
by Lead Trainer: Yes/ No

For any Student that does not meet the above requirements, a re-assessment can be completed if authorised by the **Lead Trainer**. Only **one** resubmission is possible per assessment providing the trainer considers that the Student will be able to provide improved evidence without further guidance.  
This will need to be determined at the time of the assessment.