



Certification

Graduates receive DTA Short Course Certificate



Duration

2 days (16 hours)

Course Description

The Beverage Service short learning course is a two-day, in-depth training course focused on professional beverage preparation, service techniques, product knowledge, and guest interaction. Learners are guided through the essentials of bar setup, glassware care, stock control, and the full spectrum of beverage offerings—from soft drinks to coffee, tea, wine, spirits, cocktails, and cigars.

Designed for hospitality professionals working in restaurants, lodges, camp, café and bar settings, this course blends practical service skills with beverage pairing knowledge, safety, product confidence, and service etiquette. A strong focus is placed on presentation, communication, responsibility, and upselling—ensuring staff are equipped to deliver excellent guest experiences.

Course Outcome

- Explain the role of beverage service in guest satisfaction and hospitality revenue
- Demonstrate knowledge of beverage types, preparation methods, and responsible service techniques
- Prepare a professional service station, including proper glassware, tools, and mise en place
- Handle, polish, and store glassware according to health and safety standards
- Apply beverage stock control procedures, including par stock, FIFO, and stock takes
- Serve beer, wine, spirits, and cocktails with proper etiquette and sequence of service
- Deliver exceptional coffee and tea service using modern and traditional brewing methods
- Mix and garnish a wide range of cocktails and mocktails with precision and presentation
- Match beverages with food offerings for improved guest experience and upselling
- Present and serve cigars with knowledge, care, and after-dinner service etiquette
- Execute post-service duties including lock-up procedures, bar checks, and equipment counts

Topics Covered

- Beverage Service Roles and Responsibilities
- Bartender Duties & Upselling Techniques
- Glassware Identification, Polishing & Storage
- Beverage Station Setup and Service Preparation
- Beverage Stock Control, Stock Take & Measuring Methods
- Beverage Categories: Non-Alcoholic, Beer, Wine, Spirits, Cocktails, Hot Beverages
- Coffee & Tea Service: Equipment, Types, Serving Techniques
- Garnishing and Cold Cocktail Preparation
- Cigar Knowledge & Service Protocol
- Post-Service Duties and Lock-Up Controls



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