

WORK-BASED LEARNING AGREEMENT

BARTENDER TRAINING PROGRAMME

Student's Name: _____

Course: _____

Property/Company Name: _____

Department: _____

ITS Mentor's Name: _____

Manager's Name: _____

DATE COMPLETED BY	PROPOSED PRACTICAL COMPETENCIES	STUDENT'S INITIALS	MANAGER'S INITIALS
	Preparing bar Mis en place		
	Polishing glassware		
	Preparing fruit garnishes		
	Prepare and serve a range of beverages		
	Taking beverages orders and serving to clients		
	Prepare and serve a range of hot beverages, including teas and coffees		
	As a wine waiter he/she is expected to take water/wine or beverage order and serve it to clients		
	Upselling by offering clients the opportunity to order Liqueurs after meals		
	Preparation of cocktails in the bar		
	Service of coffee		
	Carry out appropriate routine cleaning		
	Uniform is clean		
	High standard of grooming and personal cleanliness		
	Good standards of customer care and social skills		
	Presenting the bill to customers		
	Closing bills in the POS terminal		

ITS Mentor's Comments: _____

Student's Comments: _____

ITS Mentor's Signature: _____

Student's Signature: _____

Date: _____

OVERALL ASSESSMENT MARK
(to be given by ITS Mentor):
_____ / 50