



Cocktails and Wine 101, 201, 301 and 401

Program:

1. Liquor, wine and beer classification, places of origin and production methods.
2. Basic bar set-up, tools, glasses and workplace sanitation.
3. Cocktails skills: build, stir, shake, layer and flame.
4. Tasting of red and white wines of the world.
5. Bar cost control and Ontario liquor laws.

Fees: \$200 (including materials) plus HST. Group rate available for 5 or more.

Date and time: Monday, August 30 – October 4, 2010, 3:30 to 5:30 p.m.

(Conducted in English) or 7:00 to 9:00 p.m.

Thursday, September 2 – 30, 2010, 3:30 to 5:30 p.m.

(Conducted in Chinese) or 7:00 to 9:00 p.m.

Total 5 weeks, 10 hours

Instructor: Professor Chef Leo Chan from George Brown College and Humber College, Founder of the Cambridge Food and Wine Society.

Registration and classes held at: Richmond Hill Culinary Arts Centre, 1550 16th Avenue (at Leslie), Building A, Unit 1-3, Richmond Hill, ON L4B 3K9. (905) 508-2665

Message: (416) 375-0033 **or e-mail:** cambridgesociety@yahoo.ca

Smart Serve Certificate: \$75 plus HST. Upon successful completion of class room seminar and test on August 30 or September 23, 2010, 10:00 a.m. to 12:00 noon or 1:00 to 3:00 p.m.

Co-op and placement opportunity: Local hotels, restaurants and bars.

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