

DIPLOMA IN PÂTISSERIE & CONFECTIONERY SKILLS

Duration (3 months) Fees: 65,000/-

CERTIFICATE IN PÂTISSERIE & CONFECTIONERY SKILLS

Duration (2 months) Fees: 40,000/-

Learn how to make all types of cakes, Desserts, bread & Cake decorations
 Black forest Queen Cakes Wedding cake



SHORT COURSE 1: CAKE COURSE

2 Weeks (30 Hours) @ KShs 23,000/=

This course is for beginner bakers who want to learn basics of baking

Course Content:

- ✓ Creamed cakes
- ✓ Sponge cakes
- ✓ Fruit cakes
- ✓ Carrot cakes
- ✓ Banana bread

Red Velvet



Sponge Cake



Chocolate Fudge Cake



White Forest



Carrot Cake



Coconut Cake



SHORT COURSE 2: CAKE DECORATIONS

2 Weeks (30 Hours) @ KShs 23,000/=

A course for expert bakers who want to learn cake decoration

Types of decorations you will learn:

- ✓ Fondant
- ✓ Whipping cream
- ✓ Butter icing
- ✓ Royal icing

Carnations



Drapes



Roses



Sweet pea



Fondant



Blossoms



All training materials provided for free by Nairobi Bar School
 All cakes and pastries are carried home by students

City & Guilds
 Developing Skills for Exceptional Services
Nairobi Bar School
APPROVED CENTRE



CERTIFICATE IN PROFESSIONAL BARTENDING & MIXOLOGY

This course will teach you how to prepare Classic, Contemporary & Signature Cocktails

Duration: 2 Months

Fees: Ksh 35,000/-

Course Content:

- ✓ Introduction to Bartending & Mixology
- ✓ Bar tools & equipment
- ✓ Free pouring techniques
- ✓ Wine service techniques
- ✓ Cocktails (Classic, Contemporary, Signature & Shooters)



DIPLOMA IN PROFESSIONAL BARTENDING

(COCKTAILS WITH FLAIR MIXOLOGY)

Duration: 4 Months

Fees: Ksh 65,000/-

What is Flair bartending?

Flair bartending "The Acrobat show" is a course that trains candidates on how to entertain guests by manipulating bar tools & equipment and mixers in the air as they perfectly craft classic, contemporary & signature cocktails. It's a training that moves a bartender from simple mixology skills to higher levels speed, entertainment & accuracy

Course Content:

- ✓ Introduction to Flair Mixology
- ✓ Flair routines
- ✓ Bar arithmetic
- ✓ Bar management
- ✓ Bar stock controls



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We have intakes every beginning of the month

Classes are 3 hours a day, Mon - Fri

Timings: 9am- 12noon Morning session

1pm- 4pm Afternoon session

4pm- 7pm Evening session



Nairobi Bar School

INTERNATIONAL AWARDS IN BARISTA SKILLS

Certificate- Duration: 2 Months

Fees: Ksh 35,000/-

Diploma - Duration: 3 Months

Fees: Ksh 65,000/-

This course teaches students how to prepare all the popular restaurant drinks, hot and cold beverages e.g Cappuccino, Milkshakes, Frappes, Smoothies, lemonades, Teas, coffee cocktails & many more

- ✓ Introduction to coffee processing
- ✓ Coffee processing
- ✓ Coffee roasting
- ✓ Coffee brewing
- ✓ Latte art, smoothies, milkshakes, frappes



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DIPLOMA IN FOOD PREPARATION & CULINARY ARTS

Duration: 6 Months

Fees: Ksh 85,000/-

Examination Fees: Ksh 35,000/-

This course aims at teaching you how to prepare different cuisines & become a good Chef through theoretical & practical demonstrations

Course Content:

- ✓ Introduction to hospitality industry
- ✓ Food production
- ✓ Menu knowledge
- ✓ Food service styles
- ✓ Beverage knowledge
- ✓ Customer care



CERTIFICATE IN COFFEE ROASTING & BLENDING

Duration 1 month

Fees: 30,000/-

Duration 2 weeks

Fees: 18,000/-

This course teaches how to roast green beans for a Barista and how to blend coffee to get different roast profiles and blends

Course Content:

- ✓ Seed to cup bean theory
- ✓ Basic roasting safety
- ✓ Roasting Foundations
- ✓ Cupping & green coffee quality
- ✓ Profile roasting practices

