



# NAIROBI BAR SCHOOL

"DEVELOPING SKILLS FOR EXCEPTIONAL SERVICES"

## Level 1: CERTIFICATE IN PATISSERIE & CONFECTIONERY

*Duration: 2 Months*

The program gives an in-depth understanding the art and mastery of fundamental techniques and procedures in baking skills, Essential: sugar, dairy, fruit, flours, and chocolate. Food safety, sanitation, and equipment identification, Basic decorating skills, Egg-based desserts eg crème brûlée, soufflés, mousses, meringues, and éclairs. Cheesecakes along with classic pastry cream. Production of frozen desserts such as ice creams and sorbets. The technique and theory of working with yeasted dough.



## Level 2: CERTIFICATE IN PATISSERIE & CONFECTIONERY

*Duration: 2 Months*

This program gives mastery in mixing, rolling, turning, and forming a wide variety of dough including: The trio of classic dough: pâte brisée (flaky), pâte sucrée (sweet), and pâte sable. Laminated or layered doughs: puff pastry, croissant, and danish doughs. Rolling techniques for preparing tarts, galettes, pies (single-crust, two-crust, and lattice), palmiers, mille-feuille, fruit strips, pithiviers croissants, pains au chocolat. Specialty pastry items including phyllo, donuts, cannoli and stogiatelle and technique of cake making: Butter-based and egg-foam cakes including layered and rolled versions. Icings and fillings. A wide variety of piped, dropped, molded, bar, and sheet cookies including biscotti, brownies, madeleines, macarons, spritz, Florentines, and rainbow cookies. Complex layered baked goods including plain and chocolate-nut sponges, génoise mouseline, biscuit joconde, and pain de gènes.



## Level 3: CERTIFICATE IN PATISSERIE & CONFECTIONERY

*Duration: 2 Months*

This comprehensive course takes students beyond the basic techniques and allows them to experience the joy of creativity as they produce and assemble a chocolate showpiece. Chocolate production, theory, and tempering methods; Dipping and enrobing. Preparation of fondant, truffles, butter crunch, and nougatine; molded, dipped and filled chocolates; chocolate baskets, and the highlight of this section, showpieces. Advanced methods including piped and framed centers, chocolate plastique, pastillage, and isomalt casting. Buttercream flowers and borders royal icing, and fondant (draping, crimping, and ruffling). Gum paste flowers, including azaleas, lilies, roses, and more. Floral arrangement and tiered cake assembly:



**Nairobi Bar School**



[www.naibibarschool.com](http://www.naibibarschool.com)



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# NAIROBI BAR SCHOOL

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## CERTIFICATE IN PROFESSIONAL BARTENDING & MIXOLOGY (COCKTAILS WITH FREE POURING TECHNIQUES)

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: 3 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. Its 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



## INTERNATIONAL AWARDS IN BARISTA SKILLS

Duration: 2 Months Fees: Ksh 35,000/-

This course prepares candidates for artistry in coffee shops & world Barista competitions

### Course Content:

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



## CERTIFICATE IN FOOD & BEVERAGE SERVICE TECHNIQUES

Duration: 2 Months Fees: Ksh 35,000/-

This course aims at improving quality standards in restaurants and hospitality service through theoretical & practical demonstrations

### Course Content:

- Introduction to hospitality industry
- Food service styles
- Menu knowledge
- Wine knowledge & service
- Beverage knowledge
- Customer care

