

SHORT COURSE 1: CAKE COURSE

2 Weeks (30 Hours) @ KShs 15,000/=

All training materials provided for free by Nairobi Bar School

Types of cakes:

Red Velvet



Sponge Cake



Chocolate Fudge Cake



White Forest



Carrot Cake



Coconut Cake



SHORT COURSE 2: SUGAR FLOWERS

2 Weeks (30 Hours) @ KShs 15,000/=

All training materials provided for free by Nairobi Bar School

Types of cakes:

Carnations



Drapes



Roses



Sweet pea



Fondant



Blossoms



INTERMEDIARY COURSE : LEVEL 1

Units: •Cake Making Techniques •Cake decorations •Puff pastry

•Bread Making •Confectionery products

Duration 2 Months Fees Ksh. 45,000

INTERMEDIARY COURSE : LEVEL 2

Units: •Modern Cake making •Advanced Puff pastry

•Advanced Bread Making •Advanced Confectionery products

Duration 2 Months Fees Ksh. 65,000

All training materials provided for free by Nairobi Bar School

All cakes and pastries are carried home by students

DIPLOMA IN PATTISERIE & CONFECTIONERY SKILLS

Duration (2 months)

Fees: 40,000/-

All training materials provided for free by Nairobi Bar School

Black forest



Queen Cakes



Wedding cake




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. 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 Afternoon session



Nairobi Bar School



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



DIPLOMA IN FOOD PREPARATION & COOKING
Duration: 6 Months **Fees: Ksh 85,000/-**

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

Course Content:

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



CERTIFICATE IN FOOD & BEVERAGE TECHNIQUES
Duration 2 months **Fees: 35,000/-**

This course prepares hospitality students from basic to fine dining restaurant service for global market.

Course Content:

- ✓ Fine dining service practical
- ✓ Food and menu
- ✓ Tourism
- ✓ Guest relations
- ✓ Accounting and finance
- ✓ Entrepreneurship

