



IBA European Training Center

06.11.16 - 17.11.16 | Tallinn

IBA International
Bartenders Course
Europe 2016



IBA ACADEMY

Introduction

The IBA Academy, founded by the International Bartenders Association (IBA) proudly presents the 12 days IBA International Bartenders Course Europe 2016.

The course will be presented at the IBA European Training Center in Tallinn, from 6th November to 17th November 2016.

Hosted by



International Bartenders Association

Sponsors



Co-sponsors



Organization

IBA Academy, in conjunction with
EBA (Estonian Bartenders Association) and
FBSK (Finlands Bartenders och Supporters Klubb).

Location

Estonia, Tallinn
Arrival: Sunday, November 6
Departure: Thursday, November 17

Accommodation



Radisson Blu Sky Tallinn

Located in the city center, this Tallinn hotel's location places visitors within walking distance of Old Town's cobblestone streets and only 4 kilometers from the airport. All 280 rooms and suites feature spectacular views of the city or Baltic Sea and include desirable amenities such as Free high-speed, wireless Internet. Seasons Restaurant features an incredible Super Breakfast Buffet each morning, and a fitness center, private sauna, business center, and beauty spa provide convenient amenities to enhance your vacation.

Foreign participants will be accommodated on 1 twin-sharing basis: participants opting for single room accommodation will be charged an additional fee of € 480 for the entire duration of the course.

For participants who prefer to arrive 1-2 days prior to the program or depart 1-2 days after the program, the additional room rate is set for € 97 for a double room, including breakfast and € 89 for a single room, including breakfast.

<https://www.radissonblu.com/en/sky/hotel-tallinn>



Enquiries

Estonian Bartenders Association
Email: ibatraining@barman.ee
Attn.: Mrs. Margit Kikas, President

Participation

The IBA International Bartenders Course Europe is designed for young, (semi) qualified bartenders, under the age of 29 years, with a few years of working experience. All participants must seek endorsement from the President of their national bartenders association, affiliated with the International Bartenders Association.

Requirements participants

- English spoken, basic level (or higher)
- To submit a business plan (team exercise) and to present it in front of a panel of judges
- To prepare - prior to the course - for a personal presentation on a topic of the student's choice, preferably on a (national) beverage, cocktails or international bartending, but culinary or historical topics are suitable as well
- To create Signature Cocktails for:
Non-Alcoholic Cocktail Competition by Mattoni (optional)
Happy Hour!, a workshop for and by the students, in which the signature cocktail(s) of the day are prepared for all attendees
- Black Tie for the Gala Evening (Award Ceremony)

Number of students

22-25

Training facilities

- EBA Training Center



Course objective

- To identify the origins of the international bartender profile
- To provide the skills and knowledge to perform this function on a high standard and international level
- To acquaint the participants with bartending products, processes, skills and techniques
- To create awareness for responsible service of alcoholic beverages
- To provide the participants with knowledge of spirits available on the international market
- To provide the participants with knowledge on liqueurs, their place of production and quality factors
- To provide the participants with knowledge on wines, aromatized and fortified wines
- To expand key skills for the 21st-century bartender and provide knowledge of new trends in the international bar sector
- Developing management skills in order for the participants to create a business vision and:
 - Manage projects where cocktails are core business, to provide architectural and graphic design for the facilities
 - Manage purchasing and bar control procedures
 - Design bar menus and cocktail menus, as well as costing and pricing a beverage list
 - Perform in projects where cocktails are core business and implement bar merchandising ideas and other types of promotion, public relations and communication
 - Implement personnel (work scheduling) and quality management
- To provide participants with professional bartending skills to prepare, mix and serve different types of cocktails & long drinks
- Providing several occasions for the participants to compete in international cocktail competitions and create new signature cocktails

Course outline

- Aperitifs & fortified wines
- Bar design
- Bar equipment
- Bar magic
- Bar service procedures
- Bartending: history, process, products & techniques
- Beer
- Beverage control
- Beverage menu
- Business management
- Caribbean cocktails
- Classic cocktails
- Cocktails by World Champions
- Creation of signature cocktails
- Cocktail decoration & garnishing techniques
- Cocktails & gastronomy
- Coffee preparation
- Conceptual tasting
- Distillation & distilled products (gin, grape spirits, rum, tequila, vodka, whisk(e)y etc.)
- Economic & financial management (POS analysis)
- Essential bar skills
- Estonian drinking culture
- Evolution of mixed drinks
- Forgotten spirits
- History of alcohol
- History of IBA
- History of the international bartender
- Ice programs
- Marketing of bars
- Mineral water
- Non-Alcoholic cocktails
- Participant's presentation (individual)
- Participant's presentation (team)
- Participation international cocktail competitions

- Responsible service of alcohol
- Spherification (molecular mixology)
- Speakeasy cocktails
- Spirits & liqueurs
- Wine
- Working flair

Structure of the course

Guest speakers, representing reputable global beverage companies, will provide a number of master classes

- Both domestic as well as international trainers (coming from Austria, Denmark, England, Estonia, Finland, Germany, Latvia, Netherlands, Scotland and Spain) will assist and guide the students.
- The course includes the educational trip to Finland



Watch promo IBA Training Session on YouTube:

<https://www.youtube.com/watch?v=z8Qgo1y1sUI>

Awarding IBA TC Europe 2016

- **IBA Academy Award for Top Student**
- **IBA Eagle Award for Most Promising Talent**
- **IBA Academy Best Team**
- **IBA Academy International Bartenders Course Diploma**
- **IBA Academy International Bartenders Course Eagle Pin**

The Top Student will be selected based on the following criteria:

- Attitude, attendance and punctuality
- Overall presentation (individual presentation, class presentation, team presentation)
- Personality
- Written examination
- Results and scores in the various cocktail competitions
- Scores in the team efforts required for Happy Hour!

The runner-up participant who proved to have strong practical and business sense during the course, shall be awarded the IBA Eagle Award.

The IBA Academy International Bartenders Course Diploma and the IBA Academy International Bartenders Course Eagle Pin, will be awarded to participants who meet the following requirements:

- Achievement of 100% attendance
- Participation in all activities of the course
- Pass written examinations
- Not to indulge in indecent behavior

Sponsorship fee

Sponsorship fee for Sponsors is set at € 2,500. Sponsoring fee for co-sponsors is set for € 1,500.

Sponsors and co-sponsors delegate one of their company representatives (Cocktail Ambassador, Commercial Director, Master Bartender) to present 1 or 2 master classes and/or workshop during the IBA Academy International Bartenders Course Europe, 1 or 2-dayparts.

Sponsorship fee for the IBA Training Center Europe includes:

- Two master classes, including one single room, with full board (for two nights), or two single rooms (for one night), including full board.
- An invitation for the sponsoring company's representative to be present during the Gala Dinner (awarding IBA Academy Award for Top Student, IBA Eagle Award for Most Promising Talent, IBA Academy International Bartenders Course Diploma's and IBA Academy International Bartenders Course Eagle Pins).
- Additional options for hosting a cocktail competition (or any other event, like a cocktail party) for the students of the IBA Academy International Bartenders Course.

Co-sponsorship fee for the IBA Training Center Europe includes:

- One master class, including one single room, with full board (for one night) including full board.
- An invitation for the sponsoring company's representative to be present during the Gala Dinner (awarding IBA Academy Award for Top Student, IBA Eagle Award, IBA Academy International Bartenders Course Diploma's and IBA Academy International Bartenders Course Eagle Pins).

During the course the (co-) sponsor's brand(s) will be highlighted on three separate occasions:

1. During the master class, workshop and/or product presentation.
2. During a test, following the product presentation, provided by the sponsor and administered by the sponsor's preference, either a written test or an oral examination.

The results of this test will be implemented in the overall score for each student, to decide on awarding the Top Student.

3. During 'Happy Hour!' a workshop for and by students at the end of each day before dinner, a small group of students will be responsible for (and judged on) mixing the Cocktail of the Day for all attendees. Food service and hospitality skills will be part of the test. The Cocktail of the Day will be selected, based on a certain theme and portfolio from the sponsor previously presenting that particular master class. The results of this test will also be implemented in the overall score for each student, which will help decide on awarding the Top Student.

Course fee

IBA Members	€ 990
Non-Members	€ 1,290
EBA Members (local)	€ 600
(without accommodation, this option applies only to availability, in the final stage of application)	



Application & registration

Registrations on the attached application form must be submitted to Estonian Bartenders Association before 6th September 2016.

Applications will be accepted on a "first-come-first-serve" basis.

Each application must be accompanied by payment of the relevant fee, within three days of registration.

The Estonian Bartenders Association reserves the right to reject any application that does not meet the selection criteria.

Recipient

Please send the application form to:

EBA, Estonian Bartenders Association
Attn.: Mrs. Margit Kikas, President
Masina Street 11
10144 Tallinn
Estonia
Email: ibatraining@barman.ee

Bank account

IBAN - EE862200221062241754
Bank's SWIFT - HABAE2X

Course Leaders



Taavi Tenso, Estonia
EBA, Liviko



Margit Kikas, Estonia
EBA President

Course Assistance



Ron Busman, Netherlands
IBA President



Pepe Dioni, Spain
IBA Vice President Europe

Course Support



Jarkko Salonen, Finland
FSBK President

Guest Speakers



Erik Bouton, Austria
Monin, Brand Ambassador



Jan Kolafa, Czech Republic
Mattoni, Senior Brand Manager



Steve Dingley, England
American Beverage Marketers,
Brand Manager Northern Europe



Arno van Eijmeren, Netherlands
De Kuyper Royal Distillers,
Brand Ambassador, owner &
manager BarrelProof Company



Vladimir Nikolajev, Russia
Fruko-Schulz Brand Ambassador,
member of St.Petersburg
Bartenders Association and bar
owner

Selected and considered Trainers



Helger Aava, Estonia

Estonia's Master Barista,
SCAE trainer and certified judge



Ansis Ancovs, Latvia

Brand Ambassador Baltics
William Grant & Sons and
SPI Group



Iain Bell, Scotland

Director Executive Fitness
Foundation



Stefan Haneder, Austria

Vice World Champion
Flairtending



Mrs. Kati Kivikas, Estonia

(Estonia's Best Barista, WBC
finalist, SCAE trainer and
certified judge)



Hasse Bank Johansen, Denmark

One of Denmark's top bartenders,
owner of St. Pauls Apothek -
Cocktailbar & Restaurant (Aarhus)
and author of the book Bartenderens
Grundbog



Marcus S. Siebert, Germany

Vice President DBU, Germany



Heinar Oispuu, Estonia

Together with Kristo Tomingas
highest rated bartender in Estonia,
owner Butterfly Lounge, Tallinn



Kristjan Peäske, Estonia

Master Beer Sommelier, Estonia's
Best Sommelier 2012, owner of
Restaurant Leib, Resto ja Aed, Tallinn



Kristo Tomingas, Estonia

Together with Heinar Oispuu
highest rated bartender in Estonia,
owner Butterfly Lounge, Tallinn



Urvo Ugandi, Estonia

Sommelier, Brand Manager for
Fine wines at AS Liviko



Peter Dorelli, England

Bar legend, former bartender of
Savoy hotel in London,
trainer of the UKBG



Andrei Kazakov, Estonia

enthusiastic bartender and bar
owner, who keeps everything
simple and clear

