Area of Interest: Culinary, Hospitality and Tourism

Bartending

Ontario College Certificate

Program Code: 0298X01FWO

14 Weeks

Ottawa Campus

Our Program

Get the competitive edge with the perfect mix of theory and hands-on experience.

In this 14-week Bartending Ontario College Certificate program, you gain the practical dexterity and professional development skills you need to become a professional bartender. Obtain five-star service instruction from industry professionals with real-world advice and guidance.

Gain applied skills in cocktail artistry and beverage service, and learn the principles and practices of bar management in our fully-stocked, multi-station mixology and wine-tasting labs. Through sampling and tasting, expand your palate and develop an appreciation for the complexity and diversity of spirits, liqueurs, beers and wines. It is the perfect blend of theory and hands-on experience to achieve competitive edge for your bartending career.

During the Bartending program, earn certificates that give you a competitive edge when job hunting, including the Smart Serve certificate, Draft Beer Quality certificate, and Workplace Violence and Harassment certificate. Smart Serve is a mandatory certification for serving alcohol in licensed establishments in Ontario.

Expand your real-world experience with a field placement in an Ottawa bar, restaurant or nightclub. This placement gives you the opportunity to network with industry contacts.

There is a demand for qualified bartenders in today`s hospitality industry. You may find employment as a bartender in:

- restaurants
- convention centres
- resorts
- bars
- hotels
- cruise ships
- nightclubs

With further training, you may advance to positions such as bar or food and beverage manager. You must be 19 years of age to apply to this program.

SUCCESS FACTORS

This program is well suited for students who:

- Enjoy working in nightclubs or any hotel/restaurant industry.
- Prefer immediate and profitable rewards from their occupation.
- Seek to share their unique creations in a social environment.
- Are eager to network and share creative promotional ideas.

- Possess strong interpersonal and social skills.

Employment

Graduates may find employment as bartenders in a variety of establishments including bars, restaurants, hotels, night clubs, resorts, cruise ships and convention centres. With further training, graduates may advance to positions as bar or food and beverage managers.

Learning Outcomes

The graduate has reliably demonstrated the ability to:

- Communicate effectively with customers and staff.
- Perform beverage cost calculations.
- Perform required cash and inventory calculations.
- Prepare and implement promotional programs for a bar.
- Maintain a high standard of sanitation and safe food handling practices.
- Prepare and serve a wide assortment of mixed beverages.
- Develop knowledge of wines to advise customers regarding wine choices.
- Compare various types of beer and make recommendations.
- Discuss bar equipment and design.
- Apply basic knowledge and skills of Smart Serve certificate course.
- Apply bartending knowledge and skills acquired in a practical setting.
- Identify and apply discipline-specific practices that contribute to the local and global community through social responsibility, economic commitment and environmental stewardship.

Program of Study

Level: 01	Courses	Hours
ENL1813H	Communications I	42.0
FLD2191	Field Placement	40.0
FOD2106	Wine Food and Restaurant Service	28.0
HOS2061	Bar Cost Control and Regulations	42.0
HOS2066	Fundamentals of Beer, Wine and Spirits	28.0
HOS2080	Mixology Practical	126.0
HOS2082	Customer Relations	42.0
HOS2288	The Dinner Party	42.0

Fees for the 2023/2024 Academic Year

Tuition and related ancillary fees for this program can be viewed by using the Tuition and Fees Estimator tool at https://www.algonquincollege.com/fee-estimator .

Further information on fees can be found by visiting the Registrar`s Office website at https://www.algonquincollege.com/ro .

Fees are subject to change.

Additional program related expenses include:

- Supplies can be purchased from the campus store. For more information visit https://www.algonquincollege.com/coursematerials .

Admission Requirements for the 2024/2025 Academic Year

College Eligibility

- Ontario Secondary School Diploma (OSSD) or equivalent. Applicants with an OSSD showing senior English and/or Mathematics courses at the Basic Level, or with Workplace or Open courses, will be tested to determine their eligibility for admission; OR

- Academic and Career Entrance (ACE) certificate; OR

- General Educational Development (GED) certificate; OR

- Mature Student status (19 years of age or older and without a high school diploma at the start of the program). Eligibility may be determined by academic achievement testing for which a fee of $50 (subject to change) will be charged.

Program Eligibility

- English, Grade 12 (ENG4C or equivalent)

- Applicants must be 19 years of age or older prior to start of classes to be eligible to enter this program

- Applicants with international transcripts must provide proof of the subject-specific requirements noted above and may be required to provide proof of language proficiency. Domestic applicants with international transcripts must be evaluated through the International Credential Assessment Service of Canada (ICAS) or World Education Services (WES).

- IELTS-International English Language Testing Service (Academic) Overall band of 6.0 with a minimum of 5.5 in each band; OR TOEFL-Internet-based (iBT)-overall 80, with a minimum of 20 in each component: Reading 20; Listening 20; Speaking 20; Writing 20; OR Duolingo English Test (DET) Overall 110, minimum of 110 in Literacy and no score below 95.

- Not sure if you meet all of the requirements? Academic Upgrading may be able to help with that: https://www.algonquincollege.com/access/ .

Should the number of qualified applicants exceed the number of available places, applicants will be selected on the basis of their proficiency in English.

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Application Information

BARTENDING
Program Code 0298X01FWO

Applications to full-time day programs must be submitted with official transcripts showing completion of the academic admission requirements through:

ontariocolleges.ca
60 Corporate Court
Guelph, Ontario N1G 5J3
1-888-892-2228

Students currently enrolled in an Ontario secondary school should notify their Guidance Office prior to their online application at http://www.ontariocolleges.ca/ .

Applications for Fall Term and Winter Term admission received by February 1 will be given equal consideration. Applications received after February 1 will be processed on a first-come, first-served basis as long as places are available.

International applicants please visit this link for application process information: https://algonquincollege.force.com/myACint/ .

For further information on the admissions process, contact:

Registrar`s Office
Algonquin College
1385 Woodroffe Ave
Ottawa, ON K2G 1V8
Telephone: 613-727-0002
Toll-free: 1-800-565-4723
TTY: 613-727-7766
Fax: 613-727-7632
Contact: https://www.algonquincollege.com/ro

Additional Information

Note: Field placement hours may be scheduled during evenings and/or weekends.

Contact Information

Program Coordinator(s)

- Marie-France Champagne, mailto:boudrem@algonquincollege.com , 613-717-4723, ext. 5151

Course Descriptions

ENL1813H Communications I

Communication remains an essential skill sought by employers, regardless of discipline or field of study. Using a practical, vocation-oriented approach, students focus on meeting the requirements of effective communication. Through a combination of lectures, exercises, and independent learning, students practise writing, speaking, reading, listening, locating and documenting information, and using technology to communicate professionally. Students develop and strengthen communication skills that contribute to success in both educational and workplace environments.

Prerequisite(s): none
Corerequisite(s):none

FLD2191 Field Placement

Gain hands-on experience in a community bar, lounge or Algonquin College's Restaurant International. Students demonstrate their communication, professionalism, deportment and teamwork skills.

Prerequisite(s): none
Corerequisite(s):none

FOD2106 Wine Food and Restaurant Service

Restaurant service involves the service of food, wine and other beverages, as well as the preparation of tables for service, taking orders, clearing tables, calculating bills and taking payments. Through real-time restaurant experience, students review and apply food service theory with an emphasis on the working relationship between the dining room and the kitchen and customer relations.

Prerequisite(s): none
Corerequisite(s):none

HOS2061 Bar Cost Control and Regulations

Professional bartenders are expected to operate a cost-efficient bar. Students practise applying internal controls using relevant software. A strong emphasis is placed on the responsibility of proper alcohol service in conjunction with Ontario liquor and labour laws. Through the Smart Serve certificate course and Workplace Hazardous Materials Information System (WHIMIS) certificate, students acquire the knowledge needed in order to be responsible alcohol servers.

Prerequisite(s): none
Corerequisite(s):none

HOS2066 Fundamentals of Beer, Wine and Spirits

A sound product knowledge of spirits generally used in the bar industry is essential for bartenders. Topics such as methods of production, dominant flavours and common uses are covered. Sampling and taste analysis allows students to develop a deeper appreciation of the complexity and diversity found among spirits, liqueur, beer and wine.

Prerequisite(s): none
Corerequisite(s):none

HOS2080 Mixology Practical

Bartenders exhibit a high degree of manual dexterity in the production of popular cocktails. Students adapt to various bar setups and become familiar with a variety of beverage products, equipment and trends in the bar industry. Students produce alcoholic beverage transformations that require experimentation with traditional and molecular mixology techniques. Base-infused carbonated syrups and practical applications with spherification, gels and foams are developed.

Prerequisite(s): none
Corerequisite(s):none

HOS2082 Customer Relations

Good customer service within the hospitality and tourism industry is based on knowledge of how to interact with customers in a variety of situations and contexts. Students develop strong customer relations skills founded in effective communications and body language, and the ability to deal with customer complaints. Students explore beverage promotional strategies through the use of social media, digital applications and local merchandising opportunities in the context of cocktail and event execution within the greater Ottawa area. Through the Draught Beer Quality certificate course, WVH (Workplace Violence and Harassment) certificate and Customer Service Standard training, students acquire the knowledge needed in order to provide exceptional service within a safe working environment. Interview, employment and team building strategies are also highlighted.

Prerequisite(s): none
Corerequisite(s):none

HOS2288 The Dinner Party

Table manners are as unique to a culture as the foods they eat - how people eat varies widely from country to country. Participants in this course explore the culture and customs of international dining practices. Through investigation, discussion and reflection, participants have the opportunity to raise their own and each other's awareness and sensitivity to different cultural behaviours and customs. Over scheduled lunches and dinners, participants consider the influence of culture, society, religion, geography and history on dining practices around the world.

Prerequisite(s): none
Corerequisite(s):none