

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 acquire the skills and knowledge required to launch or advance your career as a professional bartender.

Gain practical knowledge and experience in our multi-station mixology lab through applied bar set-ups and cocktail preparation, where you create and produce well-balanced and visually appealing alcoholic and non-alcoholic beverages. Apply your bartending and customer service skills in Algonquin College's on-campus restaurant, working alongside other hospitality students in-training, gaining authentic learning experiences. Explore the characteristics and production methods of wine, beer and spirits, enabling you to inform clients and support beverage development.

You also gain an understanding of the laws, regulations and industry standards required to operate a licensed establishment.

Develop your industry preparedness and professional connections through a practical field placement in a licensed establishment and through other experiential learning activities within the industry and community.

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

**Please note:** Students must be 19 years of age by the start of their program.

### Employment

Graduates may find employment as bartenders in a variety of licensed 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:

- Interact with clients and involved parties in a professional manner to support sales and the operation of a licensed venue.

- Perform transactions, beverage cost and inventory calculations to support the administrative operation of a licensed establishment.
- Promote and showcase beverages and products to encourage business for licensed events and establishments.
- Prepare and serve beverages in accordance with legal requirements and industry standards to support the safe consumption of products.
- Develop, customize and produce balanced mixed alcoholic and non-alcoholic beverages for consumption in a licensed context.
- Recommend alcoholic and non-alcoholic beverages to support informed decision making for clients and involved parties in a licensed establishment.
- Set-up and operate a bar station to support the serving of beverages in various contexts in accordance with applicable permits and regulations.
- Select and use appropriate glassware, tools and garnishes to support the professional and aesthetical presentation of beverages.
- Develop strategies for continuous personal and professional growth to ensure currency with, and responsiveness to, emerging bartending techniques, trends, regulations and employment opportunities in the food and beverage industry.
- 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  |
| FIN2300   | Introduction to Personal Finance                  | 42.0  |
| FLD0040   | Field Placement - Bartending                      | 28.0  |
| HOS0041   | Bartending Career and Field Placement Preparation | 14.0  |
| HOS0042   | Customer Relations and Service                    | 56.0  |
| HOS0043   | Fundamentals of Wine, Beer and Spirits            | 42.0  |
| HOS0044   | Mixology Fundamentals                             | 84.0  |
| HOS0045   | Applied Contemporary Mixology                     | 42.0  |
| HOS2061   | Bar Cost Control and Regulations                  | 42.0  |

**Fees for the 2025/2026 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/ro/pay/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:  
Books, supplies and incidentals cost approximately \$100.

## Admission Requirements for the 2026/2027 Academic Year

### College Eligibility

- Ontario Secondary School Diploma (OSSD) or equivalent; 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 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.

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

## Admission Requirements for 2025/2026 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 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.

## 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.my.site.com/myac360/s/self-registration-page>.

For further information on the admissions process, contact:

Registrar's Office  
Algonquin College  
1385 Woodroffe Ave  
Ottawa, ON K2G 1V8  
Contact: <https://www.algonquincollege.com/ro/>

## Additional Information

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

Students must be 19 years of age upon starting the program as this program involves the handling, serving and sampling of alcoholic beverages.

## 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

### FIN2300 Introduction to Personal Finance

Establishing and maintaining healthy personal financial affairs are important steps towards

autonomy and agency. Students discover how financial decision-making is a continuous process, requiring foundation skills in economics, behavioural science, and surprisingly, Canadian history. Through personal reflection, analysis of economic lived experiences, and application of practical budgeting and financial planning strategies, students acquire knowledge and skills to harness the power of money.

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

### **FLD0040 Field Placement - Bartending**

Field placements offer students with valuable opportunities to explore their field of study and apply their skills in a real-world setting. Students gain hands-on experience in a selected, pre-approved licensed establishment. Students practice and reflect on their customer service and bartending skills while adhering to industry standards. Through practical application of bartending skills, students gain real world experience in the beverage service industry.

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

### **HOS0041 Bartending Career and Field Placement Preparation**

The bartending and hospitality industry requires the ability to network, be personable and resourceful. Many jobs will not be posted and may require professional bartenders to seek their own career opportunities. Students are introduced to resume development and explore job search strategies and relevant interview techniques. Students investigate the various sectors and professional expectations of the bartending industry. Students also identify and secure an approved field placement of interest. Through guest speakers, practical scenarios, mock interviews and job/field placement search activities, students develop an awareness of the skills needed to have a competitive edge in the bartending industry.

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

### **HOS0042 Customer Relations and Service**

Quality service contributes towards an elevated customer experience, positive reputation, increased revenues and repeat patronage. Therefore, it is essential for bartenders to create a professional and positive environment for their clientele. Students explore customer service excellence, communication and rapport building best practices for creating a positive customer experience. Students explore the professional standards of the service industry and how staff interaction contributes towards the overall client experience and reputation of an establishment. Students take orders and serve food and beverages in simulated and authentic environments using point of sale systems and sales techniques. Students also explore and use social media tools and other marketing methods to promote drink creations and sales. Through applied customer interaction activities in simulated and real environments, students develop the professional service and communication skills expected in the hospitality industry.

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

### **HOS0043 Fundamentals of Wine, Beer and Spirits**

Having a fundamental knowledge of wine, beer and spirits allows bartenders to make informed decisions for the selection and serving of alcoholic beverages. Furthermore, this knowledge supports their ability to make recommendations and contributes to an elevated client experience. Students explore the historical and cultural significance of wine, beer and spirits and their evolution into modern contexts. Students are introduced to production, fermentation and distillation methods and the various styles of wine, beer and spirits. Students practice analyzing and describing the structural components and flavor profiles using industry terminology and templates. Through practical tasting, profiling and description activities, students develop a fundamental understanding of a variety of wine, beer and spirits to provide informed recommendations.

Prerequisite(s): none

Corerequisite(s):none

### **HOS0044 Mixology Fundamentals**

Professional bartenders must have a fundamental understanding of classic recipes and execution skills to produce quality cocktails. Furthermore, they must have an awareness of bar set-up best practices to operate their space effectively. Students explore cocktail history, emerging trends and practice the fundamentals of classic cocktail recipes, preparation and mixology techniques. Students examine drink components and the process of producing balanced cocktails. Students are introduced to glassware selection, garnishing and presentation techniques. Students practise basic bar set-up and logistics while adhering to industry sanitation standards. Through hands-on mixology activities, students develop the skills to effectively set-up and operate a bar while practicing the skills to craft balanced cocktails.

Prerequisite(s): none

Corerequisite(s):none

### **HOS0045 Applied Contemporary Mixology**

The bartending industry is continuously evolving with emerging and cyclical trends. Therefore, it is essential for professional bartenders to stay informed about current mixology practices to remain relevant to meet employer and customer expectations. Students experiment and produce contemporary alcoholic and non-alcoholic beverages using traditional and modern mixology techniques. Students explore emerging trends in mixology and produce well-balanced, innovative beverages that convey a story to elevate the customer experience. Students experiment with garnishes and presentation techniques to enhance taste and visual appeal. Students explore sustainable practices and local sourcing for production, ingredients, tools and material selection. Students also leverage social media to promote drink creations and encourage patronage. Through hands-on, authentic mixology development activities in a bar setting, students apply contemporary techniques to craft balanced, flavourful and visually appealing beverages that meet current industry trends and standards.

Prerequisite(s): none

Corerequisite(s):none

### **HOS2061 Bar Cost Control and Regulations**

Professional bartenders are expected to operate a cost-efficient bar and adhere to provincial regulations and municipal by-laws to ensure safe and legal sales of alcoholic beverages. Students are introduced to Ontario's Alcohol and liquor laws, responsible service standards, municipal by-laws, and ethics. Students explore pricing strategies to promote sales and maximize profit margins. Students are exposed to various inventory control systems and practices to decrease losses. Students complete required certifications to serve alcohol legally and safely in a licensed establishment or venue. Through the application of regulations, cost control activities and the use of inventory software and equipment, students acquire the knowledge needed to be responsible bartenders.

Prerequisite(s): none

Corerequisite(s):none