

Introduction to the Fundamentals OF MIXOLOGY

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Campus of Paris

The Introduction to the Fundamentals programs are designed specifically for food enthusiasts, aspiring entrepreneurs or professionals seeking to discover the fundamentals of Mixology.

Through these highly immersive and practical programs, participants will acquire the fundamentals of professional techniques, understand the working environment of a professional bar and master the most iconic drinks.

100 % in English

(1 week - 35 hours)

2 000 (tax included) €

The benefits of the program

• **Describe the universe of bar culture**

Traditional bars, theme bars, specialized bar...

• **Taste and compare different families of aperitives**

Lillet, Vermont, Anis, Campari, Aperol, Saint-Germain, Cynar...

• **Develop house cocktails with the elements at hand**

• **Use the Mixology equipment to create original cocktails by developing your creativity**

Grater, Ice Bucket, Jigger, Juicer, Muddler, Stirrer...

• **Visit of a Calvados distillery in Normandy**

Visit the "Maison Christian Drouin" – the artisan of great calvados for 3 generations

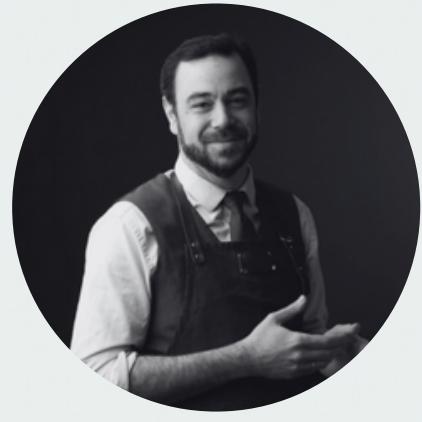
• **Masterclass Mocktail with Lyre's**

Lyre's is a homemade workshop that sells non-alcoholic spirits brand



LEARNING OBJECTIVES

- Acquire the basic professional techniques of Mixology
- Understand the working environment of a professional bar
- Produce and present drinks



Graduated in cooking and after a few years in catering, Lucas Tubiana swapped his chef's hat for a shaker tumbler in 2013. He perfected his knowledge and skills in the most famous cocktail bars in Paris.



LUCAS TUBIANA,

Pedagogical Manager of the Program
Introduction to the Fundamentals of Mixology

ADMISSION CONDITIONS

- Be at least 18 years old
- Hold a high-school level diploma
- Speak English fluently

HOW TO APPLY TO THE PROGRAM?

- Online Application
- Application Review
- Admissions Decision

A SUPPORT DEDICATED TO INTERNATIONAL STUDENTS

FERRANDI Paris and its partner Livin France guide students through different needs before and after their arrival in France:

- Administrative procedures (VISA, accomodation, insurance, bank account...)
- Integration into the student life
- Welcome sessions



livinfrance

With more than a 100 years of history, FERRANDI Paris is the leading school in culinary and hospitality management in France. We offer a unique range of courses from vocational programs to Master's degrees, along with a diverse student body from France and around the world ranging from young people, to adults, and even established professionals and career switchers. FERRANDI Paris is a school of experimentation where excellence is achieved both individually and collectively in a spirit of solidarity. It will teach you to think bigger and aim higher in order to join the most prestigious companies.

**CONFÉRENCE DES
GRANDES
ÉCOLES**

40
Teaching labs

2 500
Students

2 000
Professionals in continuing
education

110
Full-time faculty

300
International students
and professionals

30
nationalities