



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

Tel: +27 12 004 8389 · Mobile: +27 65 077 6310

Email: apply@aaticd.co.za · Website: www.aaticd.co.za

COURSE BROCHURE

Spirits and Liqueurs Preparation and Service

Services / Hospitality, Tourism, Travel, Gaming and Leisure

Unit Standard 243957 · NQF Level 3 · 8 Credits · 5 Days

COURSE OVERVIEW

This course equips learners with the knowledge and practical skills required to prepare and serve spirits and liqueurs in a professional hospitality environment. It covers product knowledge, mixing techniques, responsible service, and customer interaction to ensure compliance with industry standards.

Category	Services
Subfield	Hospitality, Tourism, Travel, Gaming and Leisure
Unit Standard	243957
Accreditation	SAQA Accredited · NQF Level 3 · 8 Credits
Duration	5 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Identify different types of spirits and liqueurs, including their characteristics and production methods.
- Demonstrate correct techniques for measuring, mixing, and serving spirits and liqueurs.
- Apply responsible alcohol service practices in compliance with South African legislation.
- Evaluate customer preferences and recommend appropriate spirits and liqueurs.
- Maintain cleanliness and hygiene standards for equipment and work areas.
- Implement stock control procedures to manage inventory and reduce waste.

WHO SHOULD ATTEND

- This course is designed for bartenders, waitstaff, and hospitality professionals who serve alcoholic beverages in restaurants, bars, hotels, or event venues.

COURSE OUTLINE

Day 1: Introduction to Spirits and Liqueurs

- History and evolution of distilled spirits.
- Classification: base spirits and liqueurs.
- Overview of distillation process (pot still, column still).
- Raw materials: grains, grapes, sugarcane, agave, botanicals.
- Key spirit categories and their characteristics.
- Introduction to liqueurs: herbal, fruit, cream, nut-based.
- Reading labels and understanding alcohol by volume (ABV).
- Legal definitions and regulations in South Africa.

Day 2: Production and Flavour Profiles

- Whisky production: malting, mashing, fermentation, distillation, maturation.
- Vodka production: fermentation, distillation, filtration.
- Gin production: maceration, distillation, botanicals.
- Rum production: molasses vs. cane juice, fermentation, ageing.
- Brandy production: wine distillation, ageing in oak.
- Tequila production: agave harvesting, cooking, fermentation, distillation.
- Liqueur production: infusion, distillation, compounding.
- Sensory evaluation: tasting technique, identifying flavour notes.

Day 3: Service Techniques and Equipment

- Standard pour sizes and measuring tools (jiggers, pour spouts, optic measures).
- Glassware: tumblers, highballs, snifters, shot glasses, liqueur glasses.
- Serving temperatures: chilled, room temperature, with ice.
- Garnishes: citrus twists, herbs, spices, fruit slices.
- Responsible service: checking IDs, recognising intoxication, refusing service.
- Setting up a bar station for spirits and liqueurs.
- Hygiene and cleanliness in spirit service.
- Customer interaction and upselling techniques.

Day 4: Mixology and Cocktail Preparation

- Classic cocktails: Old Fashioned, Martini, Margarita, Daiquiri, Negroni.
- Mixing methods: shaking, stirring, building, layering.
- Ice types and their effect on dilution.
- Using liqueurs as modifiers, sweeteners, or flavour accents.
- Bitters, syrups, and fresh juices.
- Garnishing for cocktails: citrus, herbs, edible flowers.
- Recipe scaling and costing.
- Common mistakes and how to avoid them.

Day 5: Advanced Applications and Service Excellence

- Food pairing: matching spirits and liqueurs with dishes.
- After-dinner service: digestifs, liqueur coffees, cigars.
- Tasting events: structured tastings, flights, guided experiences.
- Menu design: pricing, descriptions, seasonal offerings.
- Trends in spirits and liqueurs (craft, local, organic).

- Inventory management and stock control.
- Handling special requests and dietary restrictions.
- Final assessment: practical service scenario.

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **8 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 23,000.00	R 23,000.00
1	In-House	R 29,900.00	R 29,900.00
1	On-Campus (Pretoria)	R 34,500.00	R 34,500.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	14 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	14 Aug 2026	On-Campus	Abu Dhabi, UAE
10 Aug 2026	14 Aug 2026	On-Campus	Pretoria, South Africa
10 Aug 2026	14 Aug 2026	On-Campus	Dubai, UAE
10 Aug 2026	14 Aug 2026	On-Campus	Cape Town, South Africa
10 Aug 2026	14 Aug 2026	On-Campus	Mauritius
17 Aug 2026	21 Aug 2026	On-Campus	Dubai, UAE
17 Aug 2026	21 Aug 2026	On-Campus	Pretoria, South Africa

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 243957) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call +27 12 004 8389 or WhatsApp +27 65 077 6310 and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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