ESTABLISHED · 1999

EUROPEAN BARTENDER

• HARD WORK SPIRIT & SOUL • SERVING UP MEMORIES SINCE 1999 • WE MAKE THE WORLD TASTE BETTER •

~ SCHOOL ~

CERTIFICATE OF COMPLETION

THIS CERTIFICATE IS AWARDED TO

Sergio Potenza

FOR THE COMPLETION OF:

ADVANCED BARTENDER COURSE

ONLINE COURSE

A PROFESSIONAL ONLINE COURSE WITH OVER 30 INSTRUCTIONAL VIDEOS AND OVER 20 SUPPLEMENTARY WORKBOOKS. SKILLS TAUGHT AND TESTED INCLUDE BUT ARE NOT LIMITED TO:

•Theory and application of advanced techniques • Clarification • Carbonation • Smoking • Nitro and Vacuum infusions •
• Setup, breakdown, operation and safety of advanced equipment • Sous-Vide • Pressure Chamber • Smoking Gun • Syphon •
• Aeropress • Home made syrups • Bitters • Infusions • Foams • Pre-batches • Punches • Sodas • Upgraded Serves •
• Advanced Garnishing &Theatrical Finishing •

THE STUDENT MENTIONED ABOVE OBTAINED THE FOLLOWING GRADES:

DATE OF COMPLETION	PERCENTAGE
Sep 28 2020	88%

Gavin Wrigley
HEAD OF EDUCATION