ESTABLISHED • 1999

EUROPEAN BARTENDER ~ SCHOOL ~

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

CERTIFICATE OF COMPLETION

THIS CERTIFICATE IS AWARDED TO

Sergio Potenza

FOR THE COMPLETION OF:

TIKI COCKTAIL 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:

• Drink mixing techniques • Sugar refining process • Syrup production • Flavored Syrups • Orgeat • Falernum • Maceration techniques • Drink recipes for the most famous Tiki cocktails • The history of Don the Beachcomber and Trader Vic • Tiki Culture • Tiki Garnishes • Bartending equipment and terminology •

THE STUDENT MENTIONED ABOVE OBTAINED THE FOLLOWING GRADES:

DATE OF COMPLETION	PERCENTAGE
Sep 14 2020	92%

André Sousa
INSTRUCTOR