



The Cincinnati  
Bartending  
School

## 2023 School Catalog



Cincinnati, OH

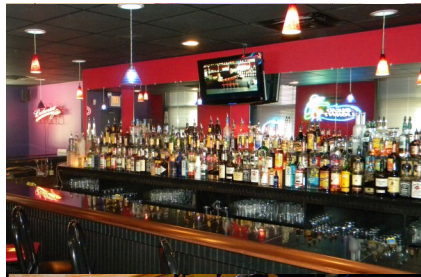
[www.cincinnatibartending.com](http://www.cincinnatibartending.com)



**Cincinnati Mixology Solutions, LLC. "DBA"  
CINCINNATI BARTENDING SCHOOL**



**Historic Northside Location**



**Fully-Equipped Classrooms**



**Neighborhood Bar**



**Sports Bar**



**Learn Behind an Actual Bar**



**From Professional Instructors**



**Resorts**



**Sports Bar**



**Have Fun & Meet People**



**Work Full or Part-Time**



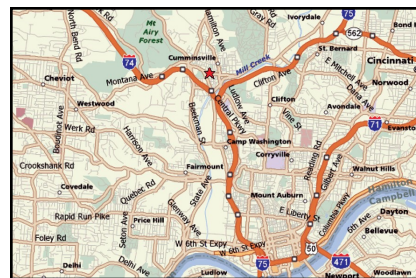
**Hotels**



**Restaurants**

4141 Hamilton Ave  
Cincinnati, OH 45223  
513-541-3555

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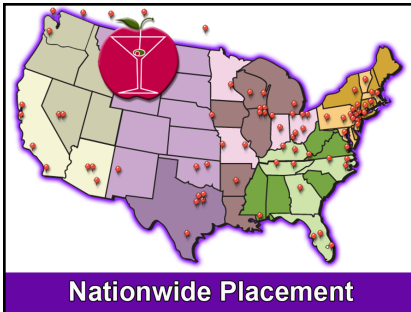
**5 Miles North of Downtown**



**Centrally Located - Northside**

## Nationwide and Online Job Placement Assistance

Each graduate of the Cincinnati Bartending School shall be entitled to use our job placement assistance services. These services consist of both local and nationwide assistance. Each graduate receives online access to the Cincinnati jobs database than can be accessed from any internet enabled computer.



### Nationwide Placement Cities

We currently offer job placement assistance in the cities below. This list may change as new schools are added to our list or in the event of a school closure. Please consult the job placement or enrollment director if you have questions about a specific city or state.

#### Arizona

Phoenix  
Tempe  
Tucson

#### Arkansas

Little Rock

#### California

Covina  
Riverside  
San Francisco  
Santa Rosa  
Torrance (LA)  
Victoriaville

#### Connecticut

Fairfield  
Norwich

#### Florida

Fort Lauderdale  
Orlando  
Tampa

#### Georgia

Atlanta

#### Illinois

Calumet City  
Chicago  
Riverside  
Schaumburg  
Villa Park

#### Arkansas

Little Rock

#### Indiana

Indianapolis

#### Kentucky

Lexington  
Louisville

#### Louisiana

New Orleans  
(Re-Opening)

#### Maryland

Baltimore

#### Massachusetts

Boston  
Tewksbury  
Worcester

#### Michigan

Detroit

#### Minnesota

St. Paul  
Minneapolis

#### Missouri

Kansas City  
St. Louis

#### Nevada

Las Vegas

#### New Jersey

Cherry Hill  
Linden  
Princeton  
Verona

#### New Mexico

Albuquerque

#### New York

Albany  
Buffalo  
NYC  
Rochester  
Syracuse

#### North Carolina

Greensboro  
Jacksonville

#### Ohio

Cincinnati  
Columbus  
North Royalton  
South Euclid

#### Oregon

Portland  
Tualitin

#### Pennsylvania

Allentown  
Bethlehem  
Harrisburg  
Philadelphia  
Pittsburg

#### Tennessee

Knoxville  
Nashville

#### Texas

Carrollton  
Dallas  
Fort Worth  
Grand Prairie  
San Antonio

#### Virginia

Bristol  
Virginia Beach

#### Washington

Seattle  
Tacoma

#### Wisconsin

Madison  
Milwaukee

#### Canada

Calgary  
Edmonton  
Kelowna  
Vancouver  
Winnipeg

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***A Message From The Director***

Thank you for enrolling in our program at Cincinnati Bartending School! We are very proud of our facility and our staff. Our goal is to provide you with the finest training that is available to meet the expectations of today's bustling industry. We recognize our responsibility to you, our student, and gladly accept it.

We hope to provide you with the opportunity to begin a career in the bar industry. It has provided a full and satisfying career for us. We have enjoyed it immensely.

One of our greatest joys is to introduce others into a fun, exciting, and financially rewarding career in the bar business. We are truly excited in watching you develop and succeed in this business!

Whether you simply want to improve your social life by bartending, are looking for a new, full-time career, or just want to supplement your income with a part-time job, we believe bartending can be the answer to your needs.

One of the advantages of being a small school, is that we are able to get to know each and every student, and we pledge to do whatever it takes to help you succeed in the bar business. Our instructors are dedicated to providing you with the knowledge that you need to succeed.

Our staff has over twenty-five years combined experience in the food and beverage industry. The Cincinnati campus under the PBSA umbrella has trained thousands of bartenders from the Northside location. The School has trained owners of some of the tri-states finest bars and nightclubs.

Our lead instructor, Michael "Mikey" Herron, has had the pleasure to be trained and work alongside with some of the finest bartenders in the food and beverage industry. Mikey is well respected in Cincinnati, and works with every student that attends our school.

To my best knowledge, our school is the lowest priced trade school in Cincinnati. Even though our tuition is low, we offer top quality training and service by being organized and efficient. PBSA trains hundreds of professional bartenders each year. You may not know it, but that bartender that gave you such good service, was probably a PBSA graduate!

We love what we do here at the school. We are very dedicated to training bartenders and are very serious about it. We accept the responsibility of giving you your money's worth.

We look forward to meeting you when you come in to see our school,

*William C. Walker*  
President/Director

An applicant or any individual alleging a problem or grievance with the Cincinnati Bartending School, shall have the opportunity to file a written complaint, and the School Director shall be available to provide assistance to the complainant. The complainant has the right to contact the Executive Director of the State Board of Career Colleges and Schools. at (614) 466-2752, or toll free 877-275-4219 30 E. Broad Street, Suite 2481, Columbus, OH 43215

It should be noted that the Director of the School, William, works daily at the Cincinnati campus and is readily available to answer student questions and concerns. In addition, every student is given the State Board of Career, Colleges and Schools' address and phone number on their copy of their enrollment agreement.

***Current Tuition and Fees***

Our tuition is registered with the state board of Career, Colleges and Schools and is non-negotiable. Our fees structure is compliance with Ohio rule 3332-1-10.

\$ 99.00 Registration Fee  
\$775.00 Tuition  
\$125.00 Text Book

\$999.00 Total Fees Charged

There is an applied \$35 return-check fee applied to any tuition payment submitted by check that is returned by the respective financial institution. If a student chooses financing through PayPal Credit, a \$29 processing fee will be applied toward the invoice for processing. The fee is only applied if the payment is authorized and processed through PayPal Credit.

Late fees and an 18% per annum interest may be applied to any outstanding/delinquent unpaid tuition installments arranged in a promise to pay agreement between the Director and the Student. (See Director for more details.)

A \$59 fee may be applied to any tuition payment plan that exceeds a term of 14 calendar days or more. (See Director for more details.)

All textbooks and materials are included. The only other required supplies are a pencil/pen and highlighter, and a set of 3x5 Index Cards(qty.100). Closed-toe shoes are required to be worn in class for the safety of the student during hands-on training.

## ***Refund Policy***

The Cincinnati Bartending School uses the state-mandated refund policy from the Administrative Rules that take effect 01/02/2017 and which apply to all proprietary schools using clock hours in the state of Ohio. The specific rule is #3332-1-10.

### **The uniform tuition refund policy states:**

An enrollment agreement or application may be canceled within five calendar days after the date of signing provided the school is notified of the cancellation in writing. The school shall promptly refund in full all tuition and fees paid pursuant to the enrollment agreement. Such refund shall be made no later than thirty days after cancellation.

### **Once a student starts classes the following refund policy shall apply:**

1. An enrollment agreement, signed by the student, may be canceled within five (5) calendar days after the date of signing, provided the school is notified of the cancellation in writing, within five (5) calendar days.
2. A student who starts class and withdraws before the academic term is 15% completed (6 clock hrs.) will be obligated for 25% of the tuition and refundable fees plus the registration fee.
3. A student who starts class and withdraws after the academic term is 15% complete but before the academic term is 25% (6-10 clock hrs.) completed will be obligated for 50% of the tuition and refundable fees plus the registration fee.
4. A student who starts class and withdraws after the academic term is 25% complete but before the academic term is 40% completed (10-16 clock hrs.) will be obligated for 75% of the tuition and refundable fees plus the registration fee.
5. A student who starts class and withdraws after the academic term is 40% completed (16 clock hrs.) will not be entitled to a refund of the tuition and fees.
6. The school will submit refunds to individuals who have terminated their status as students upon withdrawal or cancellation.

### ***Interruption and Termination for Unsatisfactory Progress, Work or Attendance***

Under rare circumstances, a student may be suspended or terminated from the program for lack of effort on their part, excessive absenteeism, or refusal to follow reasonable instructions from the education director.

A student may be suspended or terminated from the program for rules violations as outlined in our syllabus. **A suspended student must meet with the Director prior to re-entrance to the school. A terminated student will not be re-admitted to the school.**

### ***Makeup Work***

Any work missed must be made up at normally scheduled class times prior to graduating. All quizzes, tests and work assignments must be completed in order for the student to pass the course.

## ***School History***

The Cincinnati campus was first opened in 1978 as International Bartending Institute and operated under that name on Galbraith Road until 1986. In 1986, the school relocated to Blue Rock Street above Boswell's Alley in Cincinnati's busy Northside District. The school has evolved and expanded to now teach the Professional Bartending Schools of America program, and under its new and current name, Cincinnati Bartending School.

The Cincinnati campus was acquired by Roger Oldham from 1991 to 2007. Roger was and still is the president of Professional Bartending Schools of America, Inc.

Roger owned and managed both the local campus and Professional Bartending Schools of America out of this location for those 16 years. During this time, PBSA grew from two schools to 38 nationwide locations. In 2007, Roger sold the local campus to Craig and Debbie Glick.

Craig and Debbie Glick relocated the campus to the historic Provident Savings and Loan Co. building on Hamilton Avenue in Northside in 2007. They successfully directed operations of the campus until their retirement in April, 2020. In April 2020, William Walker acquired the campus and currently remains president and director.

The Professional Bartending School prides itself on its low student to instructor ratio of an average of eight to one. This allows our instructors to give each student plenty of one-on-one instruction, and any special help that may be needed. We feel our instructors are the best trainers available.

Since 1995, the Cincinnati Bartending School has been approved by the State Board of Career Colleges and Schools to teach the Professional Mixology program written by the Professional Bartending Schools of America.

The PBSA program gives our students access to job placement assistance in over 70 cities nationwide. These schools offer job placement assistance to our graduates at no charge.

Professional Bartending Schools of America is now the largest network of bartending schools in the nation with 36 campuses. PBSA teaches the traditional and professional methods of bartending along with today's most current drinks and practices in the industry.

## **Meet Our Staff**

### **William Walker**

*President/Director of Operations/Enrollment/Job Placement*

William is the current president/director of the Cincinnati Bartending School.

William has an extensive bartending and bar management background, along with years of experience working as an instructor for the school. William, like all of our staff and instructors, is a 2012 graduate of the Cincinnati Bartending School and has been working as a professional bartender ever since!

Besides day-to-day operations, he is also responsible for all educational and job placement programs for our students.

### **Michael Herron**

*Lead Instructor*

Michael "Mikey" Herron began teaching at Cincinnati Bartending School in 2011, and after a short hiatus, has returned to full-time status as a lead instructor in June, 2020. Mikey comes from a long line of experience, working at some of the most popular establishments in the Downtown Cincinnati area. Mikey brings his extensive knowledge and passion to the classroom as he leads the program with insight for students who are preparing to become new to the social scene. Mikey also contributed to teaching the current president/director of the campus, William, when he was a student in the program in 2012. Mikey has always expressed his commitment and passion for inspiring others to become successful in an industry he loves.

### **Breauna Hayes**

*Certified Instructor*

Breauna is a 2015 graduate from the Cincinnati Bartending School, and with her extensive knowledge as a bartender as well as a teacher in her prior career, Bre is a great asset to the school. Bre currently manages a bar in Dayton, OH, and she has been an instructor with Cincinnati Bartending for nearly two years. Bre brings valuable insight in her day-to-day lessons, and expresses such a fun personality through her teachings.

### **Erin Welte**

*Certified Instructor*

Erin is our newest addition to Cincinnati Bartending School. Erin is our most recent graduate, and she brings much experience in the field of bartending. Erin plays a vital role in the private sector as a bartender; managing and bartending private events of all levels, from weddings, fundraisers, graduation parties, and other private events. With Erin's background in Executive Administration, her impeccable attention to details and organization allows for not only students to receive excellent training in a structured setting, but her skills are applied to the day-to-day operations of our campus to keep business flowing smoothly.

## **General Information**

### **Entrance and Program Requirements**

All students must be at least 18 years of age and should have basic reading and writing skills. No one will be denied admittance based on age, sex, race or religion. The Professional Bartending School is an equal opportunity establishment with a diverse student base. All students must pay the standard tuition or make satisfactory payment arrangements with the school director prior to their first class.

### **Enrollment Dates**

The Professional Mixology course begins each Tuesday with an option to take day or evening classes, and ends two weeks later on a Monday. Saturday classes will run consecutively for five Saturdays. We also offer a flexible program customizable for the needs of students who have specific personal schedules that may conflict with our consistent class scheduling.

### **Student Leave, Tardiness and Absences**

Any student will be granted a leave of absence with prior approval of the school director. The student may resume class without penalty at the next available class date. Any classes missed due to absence must be made up during normally scheduled class times. Special lessons may be offered with prior approval of the director. Class begins promptly each day. Once an attendance roll call has been taken, and the student is counted as present, the student will be credited with attending the full four-hour class. Students are expected to stay for the full class. Any student leaving early will be credited with the full 4-hour class in the event of a student withdrawal.

A Student is considered tardy if they arrive after the lecture has begun. A tardy student will have to make up any missed material at the instructors convenience. Excessive tardiness may result in disciplinary action at the Director's discretion.

### **Tuition and Required Supplies—Professional Mixology Course**

The tuition and fees to attend the school consists of four charges listed below. The current dollar amount are posted on page 15 of this catalog.

1. Registration Fee—This fee is paid when signing up for a class.
2. Tuition—The tuition is due at the start of class. Payment terms are available. Please consult with the enrollment director and make arrangements prior to the start of class if you need payment terms.
3. National Restaurant Association ServSafe Alcohol Certification—This separate certification is valid for three years and is included in the program and tuition costs.

### **Granting of Credit for Previous Education**

No credit is granted for previous experience or education. Every student starts at the same level.

## ***Training Facilities***

The Cincinnati Bartending School consists of 3,000 square feet of well lit, air conditioned classrooms. The school is located in the historic business district of Northside, filled with 19th century charm. The Cincinnati location is very unique. It has been recognized for having the most realistic and attractive classrooms in the chain.

The classrooms are designed to simulate a real bar or cocktail lounge. The main classroom has a thirty-eight foot long granite bar with four bartending stations, as well as a working beer tap, soda guns, and "Smart Classroom" utilities.

The school uses scientific methods to reproduce all of the alcohols with simulated colored waters that are extremely realistic. Simulated fruits and juices are also used.

The school is very proud of the fact that its selection of bottles rivals the finest bars in Cincinnati and exceeds most bars inventories. This knowledge of brands, glassware and equipment will provide the graduate with the knowledge that would otherwise take years to learn on the job.

## ***School Calendar with Legal Holidays and Term Dates***

The school observes the following legal holidays: Memorial Day, Labor Day, Independence Day, Thanksgiving Day, Christmas Eve/Day and New Years Day. Additional holidays may be declared by the school director. In the event of a Monday holiday, the school will observe a Tuesday through Saturday schedule. Printed schedules are available in the front office as well as in the classroom.

Classes begin weekly at the school and each week's class is considered a new term. Each weekday class lasts two weeks and each Saturday class lasts five weeks. The term ending date is the appropriate time (one, two or five weeks) after the class starts.

## ***Governing Body***

The Cincinnati Bartending School has been licensed by the State Board of Career, Colleges and Schools since 1986. The school has never been disciplined by the board, or had any action taken against it by the board.

Every student is given the State Board's address and phone number at enrollment. The school has not had a formal complaint filed during the current owners management. (1991 through now).

The school is a member in good standing with the Cincinnati Better Business Bureau, and has had no complaints filed during that same time frame. The school participates in the Better Business Bureau's BBB Care Program.

## ***Career Outlook: Bartending***

Bartending may very well be the recession-proof career of the twenty-first century. Bartending offers flexible scheduling, great pay, and job security.

Bartending has reached a record level of popularity since the movie *Cocktail*, starring Tom Cruise, and the long-running *Cheers* television series have shown that bartending offers excitement, challenge and good, clean fun. Today, the craft of classic cocktails have emerged, and the craft beer and wine scene have surged within the industry. It is when Cincinnati Bartending School steps in and acknowledges the changes that occur as the bar scene continually evolves.

Bars are always busy. People enjoy the bar atmosphere when they are celebrating good times, or to lift their spirits during the bad times.

A career in bartending offers so many choices and so many built in benefits, that hundreds of people have given up traditional careers, or are supplementing their income with part-time bartending work. Many people are questioning the high stress and long hours of sales and management jobs, and deciding to bartend for a year or two as a break. People skills acquired on these types of jobs fit nicely into bartending.

Cincinnati Bartending School trains people who come from all varieties of professions, from attorneys, to retired judges, semi-pro baseball players, airline pilots, micro-biologists, nuclear scientists, architects, business owners, musicians, plumbers, electricians, military personnel, college students, housewives, and retirees. Bartending can appeal to everyone, young and old.

Pay is always a consideration when choosing a career, and bartenders have great earning potential. A friendly, skilled bartender can earn \$250 to \$500 a week part time, and as much as \$1000 or more full time, depending on the location, and clientele. These figures are considerably higher than many entry level positions with large corporations and other careers that require more extensive (and expensive!) education and training.

In addition, many larger bars and restaurants offer full benefits for full time employees, and bartenders working for major hotels or airlines receive additional perks like greatly reduced rates on lodging and air fare.

Bartending offers people a type of flexibility seldom seen in other occupations. The best money and tips are usually available during night time hours, but bartenders can work days, weekends and split shifts to keep time free for other jobs, family, hobbies and school.

Bartending allows people the freedom to choose a work environment that matches their personality. A good bartender can work anywhere in the country, or even in the world. Some bartenders prefer the hotel or country club environment, while others want to be in the hottest nightclubs; and some just want to work in their friendly neighborhood pub. If you are bored with the boardroom, or tired of a low paying, dead end job, or just want to meet people & have fun, this may be the career for you!

## **Job Assistance Program**

Our job is not considered complete until every effort is made to assist the graduate in finding employment in the bar and restaurant industry. **We have averaged over 90% placement for our graduates who seek work in our industry, over the last 8 years.**

While some students take our course for personal reasons such as meeting people, home use, or to bolster their restaurant management resume, most attend seeking a career. Job placement assistance is provided whether the graduate is seeking full time, part time, or private parties only.

**The Greater Cincinnati area employs countless bartenders!** The employment outlook has always been positive in this industry, even during the worst of times. The school constantly has more job openings than it does graduates. The school cannot guarantee employment by Ohio law, but most graduates find employment within two weeks of graduation, on average.

The Job Assistance Director receives calls from bar owners and managers who request our graduates for interviews. The Job Assistance Director also calls bar managers & owners to check on the progress of our graduates, as well as to check on any job openings that exist through many online, third-party employment sites.

The graduate can count on jobs to apply for the day of graduation. The graduate's enthusiasm, personality, people skills, and aggressiveness determine how quickly they find employment. The graduate will have all the necessary bartending skills to work at the finest establishments. The school does give tips on finding employment, including dress code, proper conduct and follow up, interviewing tips, as well as resume preparation.

The school will have a list of bars who are currently hiring bartenders. The list is updated frequently, and will be available to graduates 24/7 through our website on our Jobs Bulletin. The list will include the bars name, address, phone number, name of person to contact, time to contact, as well as detailed information about the position. This will include pay, hours, dress, and full or part time information.

The graduate may then go to the bar and apply. The Assistance Director will also hand pick graduates based on their qualifications for certain jobs. The job assistance program may be used by a student as long as they remain in good standing with the school.

The job assistance program is focused on a thirty-five to fifty mile radius from Cincinnati, but the school will work with students outside that territory. The student is also able to use the placement services of schools in 75 other cities. We have listed these cities on page 14.

The student simply notifies the Job Assistance Director in Cincinnati that they are relocating, and the student will be given the address, phone number and contact name of our affiliated school in that city. We have schools in some of the nicest cities in the country, and beyond! A list of current applicable schools is available from the Job Assistance Director.

## **Graduation Requirements, Grading and Makeup Policy**

All graduation requirements must be met in order for a student to graduate. Our course is graded on a pass/fail system. The course will have daily quizzes, and the student will know if they have passed or failed on a daily basis. The student may retake any failed quizzes.

The Professional Mixology course will have a mid term test on the first Monday, and a final written test on the second Monday. The weekend class will have a mid term test on the third Saturday, and a final exam on the fifth Saturday. The Basic Bartending course will have daily quizzes and one final written test on Monday.

The pass/fail threshold is 90%. After successfully passing the quizzes and written tests, the student will take a practical test which simulates an actual high volume experience. The student must prepare 12 or more drinks within 8 minutes called at random by the instructor.

Students will be allowed up to eight weeks from their starting date to complete the above requirements.

There will be no additional cost to the student to retake classes or tests necessary to graduate.

### **Class Schedule**

#### **Professional Mixology**

Tuesday to Monday	10:00am to 2:00pm.	(Two week course)
Tuesday to Monday	6:00pm to 10:00pm	(Two week course)
Saturday Only (5 weeks)	10:00am to 6:00pm	(Five week course)

(The Saturday session teaches two four hour classes each day. Students on a flexible schedule may attend only one 4-hour class if needed.)

### **School Office Hours**

Monday to Friday	10:00am to 6:00pm
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Late night and Saturday enrollment interviews are granted on an appointment only basis. The school will make every effort to meet with you to conduct our required personal interview.

### **School Location**

The School is conveniently located ½ mile off I-74 at the Colerain Ave. Exit approximately 5 miles north of downtown Cincinnati. The address is 4141 Hamilton Ave. Cincinnati, Ohio 45223.



## Course Description with Clock Hours by Sequence

### Professional Mixology

This course offered is forty hours in length and is designed to give the graduate all of the necessary skills to work as a professional mixologist.

This course consists of ten separate 4 clock-hour lessons taught over two weeks, either in a day or evening time period. The lessons cover over one hundred fifty drinks of various styles, as well as fundamentals in beer and wine, customer service, teamwork, and responsible alcohol service. The course is 40 clock hours total. The lessons are taught in numerical sequence.

The lesson plan is included below. Each lesson is four clock hours in length.

Lesson #1	Cream Drinks	This lesson teaches 12 after dinner cream and ice cream drinks. They are popular in nicer restaurants or cocktail bars.
Lesson #2	Martini & Manhattans	This lesson teaches 17 Martinis, Manhattans and Rob Roys. These are served in the finest bars.
Lesson #3	Shooters	This lesson teaches 29 of the most popular shooters. These are the latest party/club drinks.
Lesson #4	Tall Drinks	This lesson teaches 24 of the tall extravagant drinks. Served in resorts, hotels, nightclubs and riverfront.
Lesson #5	Highballs	This lesson teaches 27 of the most often made drinks such as rum & coke, screwdrivers and fuzzy navels.
Lesson #6	2 Oz. Cocktails	This lesson teaches 12 of the straight alcohol drinks.
Lesson #7	Mocktails & Hot Coffee Drinks	This lesson teaches non-alcohol and hot coffee drinks. Customer service and private parties are also covered.
Lesson #8	Sour, Daiquiri's Margarita's	This lesson teaches 12 different sours, daiquiri's and margaritas. These drinks are made in all bars.
Lesson #9	Beer & Wine	This lesson teaches the basics of beer and wine. The beer section was provided by Anheuser-Busch and Guinness Beers.
Lesson #10	Responsible Alcohol Service	This lesson utilizes the National Restaurant Association ServSafe Alcohol program. This Program uses a separate textbook and when passed, provides a three-year certification that is recognized nationally and protects the bartender.

## Who Hires Our Graduates

Our commitment to a high quality, behind the bar education is reflected in the success of our graduates. Our graduates obtain some of the best bartending jobs in the area.

In addition, we have had graduates leave the area to tend bar in great areas such as: Las Vegas, Denver, New Orleans, San Diego, San Francisco, New York City, Orlando, Tampa, Sarasota, Saint Petersburg, Key West, West Palm Beach, Fort Lauderdale, Nashville, Dallas, Myrtle Beach, Hilton Head, Atlanta, and many others.

These are a small sample of the great establishments that have hired our graduates:

### Hotels

<i>Westin</i>	<i>Hilton Garden Inn</i>	<i>Belterra Casino</i>
<i>Cincinnatian</i>	<i>Holiday Inn Sharonville</i>	<i>Rising Star Casino</i>
<i>Hotel Covington</i>	<i>Marriott Hotels</i>	<i>Hilton Palm Court</i>
<i>Radison Inn</i>	<i>Embassy Suites</i>	<i>Hard Rock Casino</i>
<i>Sheraton</i>	<i>Hyatt Regency</i>	<i>Hollywood Casino</i>

### Nightclubs

<i>Newport Ultra Lounge</i>	<i>Brothers on the Levee</i>	<i>Fishbowl</i>
<i>PRVLGD</i>	<i>Treehouse</i>	<i>Copa</i>
<i>Energy</i>	<i>Ghost Baby</i>	<i>Simon Says</i>
<i>Japp's Since 1869</i>	<i>Birdcage</i>	<i>OTR Live</i>

### Restaurants

<i>The Phoenix</i>	<i>Mio's Pizzeria</i>	<i>The Precinct</i>
<i>Longhorn's</i>	<i>Montgomery Boat House</i>	<i>B.J.'s Brewhouse</i>
<i>Buckhead Grill</i>	<i>Jeff Ruby's</i>	<i>TGI Friday's</i>
<i>Third and Main</i>	<i>O'Charley's</i>	<i>Applebee's</i>
<i>Texas Roadhouse</i>	<i>Buffalo Wild Wings</i>	

### Neighborhood Bars

<i>Pour Michaels</i>	<i>Village Pub</i>	<i>Blind Lemon</i>
<i>Elbo Room</i>	<i>Three Spirits Tavern</i>	<i>Stasse Haus</i>
<i>The Dive</i>	<i>Mansion Hill</i>	<i>L'Burgs</i>
<i>Johnny Whiskey's</i>	<i>Parkland Cafe</i>	<i>Madonna's</i>
<i>Knockback Nat's</i>	<i>Queen City Radio</i>	<i>O'Malley's</i>

### Events

<i>The Monastery</i>	<i>Top Golf</i>	<i>Bengals/Reds Stadiums</i>
<i>Kentucky Speedway</i>	<i>Duke Convention Center</i>	<i>Riverbend Concerts</i>
<i>Madison Event Center</i>	<i>Western Southern Tourney</i>	<i>Kentucky Derby</i>
<i>Surrounding Casinos</i>	<i>Cincinnati Country Club</i>	<i>Private Event Staffing</i>

## Testimonials

We would like to share the following testimonials from students, graduates, and beverage industry professionals:

"I'm a hair stylist full time. Professional Bartending School held a special morning class for myself and two others. **I got a part-time bartending job at a rock and roll dance club right away. Great Money! Thanks to Professional Bartending School.**"

*Shirley R*  
**Hurricane Surf Club**

"I graduated on Friday, and Professional Bartending School had me fill in temporarily at Joe's on the next day. With a fireman's convention going on downtown, we were swamped! **I made my tuition back that weekend! Six weeks later, I'm still here, only now I'm the Bar Manager!**"

*Victor B*  
**Joe's at Convention Place Mall**

"At 57 years of age, I doubted I could learn it all, but I did. I graduated on time, and Professional Bartending School set me up with two interviews right away and **I got a job eight days after graduation. I'm really happy!**"

*Ray W*  
**Bonnie Bell Cruise Ship**

"**I hire Professional Bartending School graduates for social functions at the University because of their knowledge and professionalism.** They have never let me down!"

*Randy F*  
**Director of Catering,  
Xavier University**

"After I graduated, I went to Florida for thirty days. **I stopped in the Ft. Lauderdale School, and they placed me in two private parties for the Miami Dolphins, and Peabo Bryson. I actually served Dan Marino! I made six hundred dollars in four days!** It really helped pay for my vacation, and when I went in to the Ft. Lauderdale school, it was like having a friend in a new city!"

*Saadia Aguste*  
**Hyatt Regency, & Brandies**

"**After I graduated, I quickly moved up to Bar Manager. Now I'm opening my own bar!**"

*Steve H*  
**BB Grumpy's Bar Manager**

"For once in my life, I love my job and make good money. **Attending Professional Bartending School gave me knowledge, confidence, and everything it takes to be a professional. I only wish I had started sooner!**"

*Steve Huddleston*  
**American Legion**

## Program Descriptions, Purpose and Objectives

### Professional Mixology

The Professional Mixology program consists of ten lessons as outlined on page nine under course description. This program is designed to teach the student a wide variety of information that will allow them to tend bar at any venue.

The purpose of the program is to give the graduate sufficient time behind our bar to develop the maximum amount of confidence to tend bar professionally.

Lesson number ten, responsible alcohol service, now includes a 3-year certification from the National Restaurant Association ServSafe Alcohol program. This class is a five-hour class that uses the National Restaurant Association training materials and textbook. The National Restaurant Association will grade the test and issue the certification. All instructors that teach this program must have a proctor certification provided by the National Restaurant Association. If the student should not pass the exam, the National Restaurant Association will charge an \$18.00 fee to retest the student. It is the student's responsibility to retake the exam, and incur the cost of any fees to do so. Cincinnati Bartending School does not require the student to re-take the exam if they do not pass.

The objective is for the student to attain a bartending job in a mid to upper-level food and/or beverage establishment.

### Special Admission Requirements

Our classes are currently offered in the English language only. Each student should have a basic understanding of the English language and be at least 18 years of age.