THE CULINARY ACADEMY Noosa Heads

Lexis English

Work-Ready Lexis Bar and Cocktail Program.

Step into a world of flavour and fun with Lexis's new Bar and Cocktail Making Course. Become a confident and work-ready bartender in just two weeks.

Exclusive to Noosa Campus.

LEARN MORE

RTO: 41178 | CRICOS: 03459G

About the Program.

A collaboration between Lexis English and The Culinary Academy, the Lexis Bar and Cocktail course provides high quality bar training with a focus on real-world work outcomes.

This two week program combines essential bar, wine and beer skills with a practical qualifications including **SITHFAB021 Responsible service of alcohol (RSA) certification** which is essential to work in Australia.

Every student will receive at least eight hours of supervised work experience serving the public at our fully operational bar.

Join us as we delve into the art of mixology, exploring exotic ingredients, mastering essential techniques, and crafting signature cocktails that are sure to impress!

COURSE CONTENTS

Designed by industry professionals to meet the needs of Australian employers, key skills include:

- Bar set-up
- Preparation of garnishes
- Taking drink orders, making recommendations and up-selling
- Taking payment and operation of point-of-sale terminals
- **SITHFAB021 Responsible service of alcohol certification (RSA)***
- Preparation and service of beer, wine, mixed drinks and cocktails
- Cocktail innovation & creation
- Serving drinks using appropriate glassware and garnishes
- Safe and efficient operation and management of a working bar

*Our RSA certification is a recognised unit in all Australian States and Territories

INTAKE DATES

2026: 21 Sep, 19 Oct, 16 Nov, 7 Dec

2027: 18 Jan, 15 Feb, 15 Mar, 19 Apr, 24 May, 21 Jun, 19 Jul, 16 Aug, 20 Sep, 18 Oct, 15 Nov, 6 Dec

DURATION

2 weeks

AVAILABLE CAMPUS

Noosa

TIMETABLE

Mon – Wed: 1pm – 5pm
Thu – Fri: 3pm – 7pm

VISA TYPES

Working Holiday / Student / Tourist

TUITION FEE

$1,199

Included Training Fee of $799 & Resources Fee of $400

ENTRY REQUIREMENT

Pre-Intermediate level of English

CLASS SIZE

Maximum 10 students

*Maximum of 10 students per intake and a minimum 6 students per intake for delivery

*Courses can be cancelled at the discretion of the college. A full refund will be provided in this instance

Contact Us to Learn More: Marketing@LexisEnglish.com

Last updated on 10-09-2026

Work-Ready in 2 weeks.

The Lexis Bar and Cocktail course has been crafted by my team of industry professionals to provide international students with the tools and expertise needed to succeed in the competitive hospitality industry.

Through a combination of theoretical knowledge and practical training, you'll learn the ins and outs of mixology, beverage service, and bar management.

Our focus on professionalism and workplace skills ensures you're not just technically proficient, but also equipped for effective communication and teamwork.

Whether you're looking to kick-start your career in Australia or enhance your existing skills, our course offers the perfect blend of education and experience to make you truly work-ready in Australia's dynamic bar and hospitality scene.

Phil Holmes – Trainer at The Culinary Academy

SAMPLE TIMETABLE*

Week 1 Mon - Thu: 1pm - 5pm / Fri: 3pm - 7pm

*The content & schedules may change

Monday	Tuesday	Wednesday	Thursday	Friday
• Orientation • Introduction • Responsible Service of Alcohol Certificate (RSA) • The Risks of Alcohol: Understanding Impacts on Health and Safety • Quiz • Role-plays	• Prepare & Stock the Bar, General 'must Knows' • Bar Stocking • Bar Preparation • Essential Knowledge	• Wine Basic • History of wine • How wines are made • Wine features and description • Key words and concepts for Wine • Food matches, occasions, traditions	• Beers, Spirits & Liqueurs Basic • History of beer in Australia and internationally • How is beer made? • Distinctive styles, flavours and tasting notes • How are sprites made? • Main types of Sprites • About Liqueurs • Serving and presenting drinks to guests	• Open Bar Evening • Stock and prepare our bar to serve drinks to the public • Drink service of wine, beer, spirits etc • Close-down, restock, clean down, cash-off

Week 2 Mon - Wed: 1pm - 5pm / Thu - Fri: 3pm - 7pm

Monday	Tuesday	Wednesday	Thursday	Friday
• Working as a Hospitality Professional • The Do's and Don'ts of working in hospitality • Tips for getting a job – skills, resume, approaching a potential employer, presentation, outlook • Tips for KEEPING your job • WHS – be safe going to work, at work, going home • Supporting your colleagues, your managers – how to be a team player • Attitude to service • Communication	• Classic 10 Cocktail • Introduction to the different methods of cocktail preparation • Bar tools in cocktail preparation • Making the first 5 classics – recipes, methods, presentation, history, variations	• Classic 10 Cocktail • Making the next 5 classics – recipes, methods, presentation, history, variations	• Open Bar Evening • Cocktail Innovation • Variations on classics • How to make cocktail • Bar set up • Serve our students and friends • Bar 'close down'	• Open to the Public Bar Evening • Serving Cocktails • Stock and prepare our bar to serve drinks to the public • Drink service of Cocktails (wine, beer, spirits etc) • Bar 'close – down', restock, clean down, cash-off

4-WEEK JOB READY PACKAGE SPECIAL

Enrol both the Bar & cocktail making course and the Barista + customer service skill course and save tuition fees!

2-week Bar skill & Cocktail making
Job ready program

+

2-week Barista skill & Customer service
Job ready program

~~$2,398~~ **$2,198**

Training Fee: $1,398
+ Resources Fee: $800