

**THE
CINNATI BARTENDING
SCHOOL**

2025 - 2026 STUDENT CATALOG



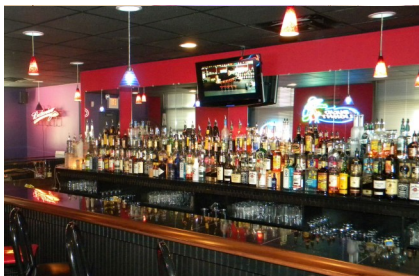
CINNATI, OHIO

www.cincinnatibartending.com

**Cincinnati Mixology Solutions, LLC. (dba)
CINCINNATI BARTENDING SCHOOL**



Historic Northside Location



Fully-Equipped Classrooms



Learn Behind an Actual Bar



From Professional Instructors



Have Fun & Meet People

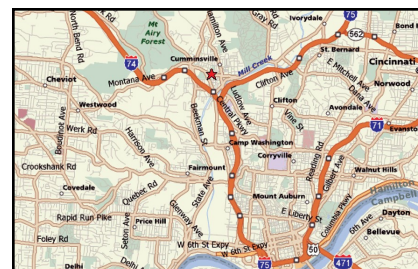
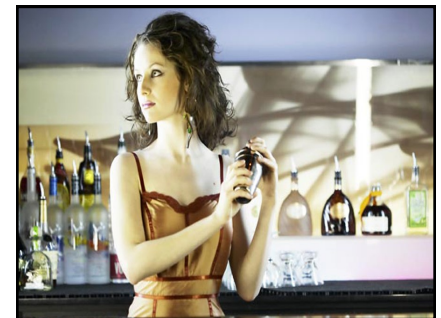


Work Full or Part-Time

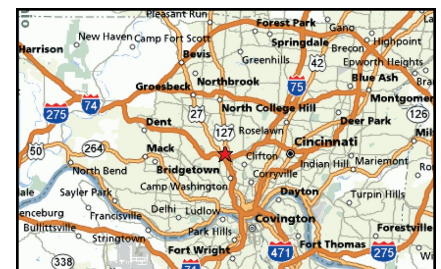
**4141 Hamilton Ave
Cincinnati, OH 45223
513-541-3555**

**Catalog Publish Date: January 2025
Oh. Reg # 07-07-1831T**

A Career That Can Never be Outsourced!



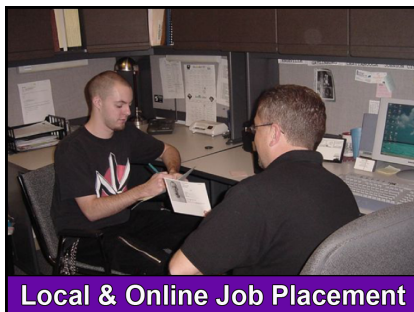
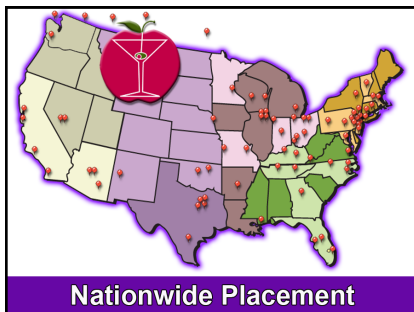
5 Miles North of Downtown



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 Jobs Bulletin that can be accessed via our website with an authorized username and password.



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 you wish to receive job placement assistance..

<u>Arizona</u> Phoenix Tempe Tucson	<u>Illinois</u> Chicago	<u>Mississippi</u> Gulfport Tunica Resorts	<u>North Carolina</u> Greensboro	<u>Texas</u> San Antonio
<u>California</u> Los Angeles Oxnard Riverside Ventura	<u>Indiana</u> Indianapolis	<u>Missouri</u> Kansas City St. Louis	<u>Ohio</u> Cincinnati/ Dayton Columbus Cleveland Toledo	<u>Vermont</u> Burlington
<u>Connecticut</u> Fairfield Newmarket Wethersfield	<u>Kentucky</u> Lexington	<u>Nevada</u> Las Vegas	<u>Virginia</u> Virginia Beach Richmond	<u>Washington</u> Tacoma
<u>Florida</u> Fort Lauderdale Clearwater Orlando Tampa Bay	<u>Louisiana</u> New Orleans	<u>New Jersey</u> Cherry Hill Woodbridge Princeton	<u>Oklahoma</u> Oklahoma City	<u>Wisconsin</u> Milwaukee
<u>Georgia</u> Atlanta	<u>Maine</u> Portland	<u>Pennsylvania</u> Allentown Bethlehem Harrisburg Philadelphia Pittsburg	<u>Rhode Island</u> Johnston Providence	
	<u>Maryland</u> Baltimore	<u>New York</u> Albany Buffalo NYC Rochester Syracuse	<u>Tennessee</u> Knoxville Memphis Nashville	
	<u>Massachusetts</u> Boston			
	<u>Michigan</u> Detroit			
	<u>Minnesota</u> Minneapolis St. Paul			

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A Message From The Director

Congratulations, and thank you for enrolling in our mixology program! We are very proud of our facility and our staff. Our goal is to provide you with the finest training that is available today. We recognize our responsibility to you, our student, and gladly accept it.

We hope to provide you with the opportunity to begin a fun and exciting career in the bar industry. It has provided a full and satisfying career for all of us.

One of our greatest joys is to introduce others into a fun, exciting and profitable career in the bar business. We truly enjoy & take pride 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.

We have over thirty years experience in the food and beverage industry. The Cincinnati campus has trained over six thousand bartenders from the Northside location. The School has trained owners of some of the tri-states finest bars and nightclubs.

Our Director, William Walker, has had the pleasure to be trained and work alongside with some of the finest bartenders in the food and beverage industry. William is well respected in Cincinnati, and works with every student that attends our school.

To our knowledge, our school is one of the lowest priced trade schools in Cincinnati. Even though our tuition is low, we offer top quality training and service by being organized and efficient. Cincinnati Bartending trains hundreds of professional bartenders each year. You may not know it, but that bartender that gave you such good service, was probably a Cincinnati Bartending 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 having you join us in this new and exciting experience in our program.

Sincerely,

William C. Walker
Owners/Director's

Grievance Policy—Ohio Rule

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 Walker, 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 in the State of Ohio and is non-negotiable. Our fees structure is compliant with Ohio Rule 3332-1-10. There will be no tuition or fee increases for the 2025/2026 enrollment years.

\$125.00 Registration Fee (non-refundable after 5 calendar days)
\$949.00 Tuition
\$125.00 Text Book
\$1199.00 Total Fees Charged

All textbooks and materials are included. There are no hidden charges or add-on fees. The student will be required to supply their own school supplies and are listed on Page 12 of this catalog.

Refund Policy

The Cincinnati Bartending School uses the state-mandated refund policy from the Administrative Rules that take effect 04/01/2020 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

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. Refunds will be issued within 30 days of student withdrawal or from the date the school identifies the student as withdrawn, and will **be calculated** based on the last day of assistance.

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 or instructors.

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 and earn their certificate.

School History

The Cincinnati school was first opened in 1978 as International Bartending Institute and operated under that name on Galbraith Road until 1986. In 1986, the school moved to a new location on Blue Rock Street in the Historic Northside Business District. In 2007, the school made another move to the heart of the Northside Business District on Hamilton Avenue where it continues to operate to this day. The school consistently evolves with the scene and instructs under the Professional Bartending Schools of America program.

The Cincinnati school was acquired and owned 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 school 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 school to Craig and Debbie Glick, who also owned and operate the Dayton campus of PBSA.

Craig and Debbie were given the prestigious "PBSA Presidents Award" in 2005 for outstanding achievement at the Dayton campus for the quality and service provided to their students.

In 2020 at the height of the pandemic, Craig and Debbie decided the time was right to hang up their hats and retire. In the Spring of 2020, Craig and Debbie sold the school to their longtime instructor and program director, William Walker. To this day, William continues to carry on the legacy that Roger, Craig, and Debbie created.

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 1986, the Cincinnati 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 brand.

The PBSA resources gives our students access to job placement assistance locally and 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 38 campuses. PBSA teaches the traditional and professional methods of bartending along with today's most current drinks.

Even though the Cincinnati PBSA location is under new ownership, all IBI graduates from 1986 to 1994 and all PBSA students from 1994 to today have access to continuing education and job placement assistance as they always have.

Meet Our Staff

William Walker *Director*

William currently owns the Cincinnati Bartending School, and has been actively involved at the campus since 2020.

William graduated from the Cincinnati Bartending School in 2012 and became an instructor at the school shortly thereafter. William quickly excelled at the school, quickly becoming Lead Instructor, and eventually earning the role as Program/Job Placement Director.

William carries more than 13 years of experience in the industry, working in all types of establishments, from neighborhood bars, sports bars, major private events, venues, corporate dining, and fine dining. William continues to drive to succeed at Cincinnati Bartending by helping students succeed just as he did.

Erin Maines *Lead Instructor / School Administrator*

Erin became a graduate from Cincinnati Bartending in 2022, but prior to that in 1994, Erin had earned her mixology certification at the Tucson, Arizona campus. Erin instructed for a short while from that school before taking on a career change later on. In 2022, Erin joined the Cincinnati Bartending School as an entry-level instructor in 2022, quickly earning the title as Lead Instructor one year later.

Erin has bartended at some of the best bars and special events in the greater Cincinnati area, most notably as the tunnel bartender for our beloved FC Cincinnati soccer team at TQL Stadium. Erin has done many events for the American Sign Museum among many other major events and has bartended in some of our favorite neighborhood bars.

In Memoriam

Craig Glick (1955-2025)

Craig was the previous owner of Cincinnati Bartending School and had been a pivotal part of the school's operations from 2007 until 2020 when he retired.

Debbie Glick (1959-2023)

Debbie Glick was Director of the Dayton Bartending School and later became Co-Director of the Cincinnati campus when the Cincinnati and Dayton campuses merged. Debbie was Co-Director of Cincinnati until her retirement in 2020.

Michael "Mikey" Herron (1986-2023)

Mikey was the lead instructor from 2020 until his passing in 2023. He had been a pivotal part of the mixology program at the Cincinnati campus since 2010. Mikey was a well-known bartender in the Cincinnati scene and worked in some of the more notable clubs in the area.

Anthony Adams (1970-2022)

Tony played a pivotal part as Lead Instructor at the Dayton Bartending School and later assisted with classes at the Cincinnati campus, particularly with our ServSafe Alcohol training as a proctor.

May Our Friends Be Remembered Always.

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 Cincinnati 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 a day or evening class, and ends two weeks later on a Monday. The Professional Mixology class also starts each Saturday, and finishes in five weeks.

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 not be credited with the full 4-hour class in the event of a student withdrawal and must make up any lost time at the instructor's convenience.

A Student is considered tardy if they arrive after the lecture has begun or 30 minutes after the initial class start time, whichever is sooner. 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 three 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. Textbook Fee—This fee is collected by the school to provide textbooks for our students.

The students are required to provide their own ink pens, pencils, highlighters, and index cards. These materials must be brought to class by the student to effectively perform the tasks in the lessons. The student has the option to bring their own additional notebooks if they so choose.

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 simulated beer tap, real operating 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, juices, and other mixers are also used. All coloring used is perfectly safe for our students to use.

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, Independence Day, Labor Day, Thanksgiving Day, Christmas Day, and New Years Day. From Christmas throughout the New Years holiday, the school will be closed from Christmas Eve until New Years Day in observance of a holiday break for our staff. Classes will resume promptly after the New Years Holiday. Additional holidays may be declared by the school director. In the event of a Monday holiday, the school may observe a Tuesday through Saturday schedule, but that may be subject to change. Printed schedules are available in the front office as well as in the classroom, and PDF copies are provided to all students via email.

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. (2020 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.

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, 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.

Professional Bartending School in Cincinnati, has trained attorneys, retired judges, semi-pro baseball players, airline pilots, micro-biologists, nuclear scientists, architects, business owners, musicians, plumbers, electricians, students, housewives, and retirees this last year. 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 as much as \$750/week part time, and as much as \$1500 or more per week 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 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 in the world. Some bartenders prefer the hotel or country club environment, 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 eight 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 over 10,000 bartenders. The employment outlook has been very good over the past few years. 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.

The graduate can count on jobs to apply for the day of graduation. The graduates 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.

The school will have a Jobs Bulletin with postings from bars that are currently hiring bartenders. The list is updated almost daily, and will be accessible to graduates via online through our website with an assigned username and password. 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. Graduates can also come to the campus for one on one assistance on Thursdays from 2:00 P.M. to 5:00 P.M.

The Assistance Director will also hand pick graduates based on their ability for certain jobs. The job assistance program may be used by a student as long as they remain in good standing.

The job assistance program is focused on a fifty mile radius that covers the Cincinnati and Dayton areas, but the school will work with students outside those territories. The student is also able to use the placement services nationwide, no matter where the graduate relocates.

We have schools throughout the country that we also network with, so in the event a graduate relocates to an area where one of these schools are located, the graduate can inquire at that school for job assistance. 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. 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 at no additional cost to the student. There is no limit as to how many times the student can retake quizzes.

The Professional Mixology course will have a final written exam once the student completes all of their classes. The Saturday class will have a final exam on the fifth Saturday, or once the student completes all of their classes. The student may retake the final exam at no additional cost to the student. There is no limit as to how many times the student can retake quizzes.

The pass/fail threshold is 90% on quizzes and 85% for Final Exams. 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. The student may retake the practical test at no additional cost to the student. There is no limit as to how many times the student can retake the practical test.

All students have up to eight weeks to complete all classes from their original program start date. If the student does not complete the required classes within the eight-week timeline, the student may be subject to additional fees per class to complete. The student will have up to six months from the end of the eight-week timeline of completing their classes to complete all testing and earn their certification. If the student does not test out within the six-month timeline, the student may be subject to additional fees to complete the testing.

Class Schedule

Professional Mixology

Tuesday thru Monday	10:00am to 2:00pm.	(Two week course)
Tuesday thru Monday	6:00pm to 10:00pm	(Two week course)
Saturday Only (5 weeks)	9:00am to 3:00pm	(Five week course)

(The Saturday session teaches two classes each given Saturday. Students on a flexible schedule may attend Saturday classes if seating is available.)

School Office Hours

Monday to Friday	10:00am to 6:00pm
Saturday	9:00am to 12:00pm

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 is Cincinnati Bartending School's professional mixology course. This course is 40 clock hours in length and is designed to give the graduate all of the necessary skills and confidence to work as a professional mixologist.

This course consists of ten separate, four-clock-hour lessons taught over a two-week span, either in a day or evening time period. The lessons cover over one hundred and fifty drinks, as well as beer, wine, customer service, private parties 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.
Lesson #2	Martini & Manhattans	This lesson teaches 17 martini's, 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 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 ordered in lounges, hotels, and casinos.
Lesson #7	After Dinner & Hot Coffee Drinks	This lesson teaches hot coffee and after dinner style drinks, more common in after dinner setting and restaurants.
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 or online tutorial and when passed, provides a three-year certification that is recognized nationally and protects the bar tender.

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

*The Westin
The Cincinnati
CVG Airport Hotels
Radison Inn
Palm Court Hilton*

*Courtyard by Marriott
Great Wolf Lodge
Marriott Hotels
Embassy Suites
The Netherland Plaza*

*Residence Inn
A Loft Hotel Newport
Spring Hill Suites
Holiday Inn Hotels
Kings Island*

Nightclubs

*Ultra Lounge
Righteous Room
Bloom OTR
Japp's*

*Ghost Baby
Alice
Main Event
Tulua Nightclub*

*Live Nation
LoVe on Fourth
Copa
OTR Live*

Restaurants

*Longhorn Steakhouse
Third and Main
Buca di Beppo
Hofbrauhaus
Olive Garden*

*Montgomery Inn
The Precinct
Drake's
Jeff Ruby's
O'Charley's*

*Swampwater
Blinkers Tavern
Governor's House
Buffalo Wild Wings
Smoke Justis*

Neighborhood Bars

*Barleycorn's
Willie's Sports Bar
Boar's Room
Blaze Lounge
In Between Tavern
Knockback Nat's*

*Blind Lemon
Mt. Adam's Bar & Grill
American Legion
Wiseguy's Lounge
Tillie's Lounge
Northside Tavern*

*The Bridge
Madonna's
Blind Pig
O'Malley's
Pilar
Loon Wine Bar*

Events

*Western & Southern Open
Kentucky Speedway
FC Cincinnati
Belterra Casino*

*Bengals Stadium
Cincinnati Convention Center
Sharonville Convention Center
Hard Rock Casino*

*Reds Stadium
American Sign Museum
BB Riverboats
Hollywood Casino*

Testimonials

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

"I wanted to take this class for some time but kept putting it off. My best friend made mention to enroll and we both made mention to go for it together. We really had a great experience and Will is the best!! We would do it over and over again!"

Dawnisha Gaston
Fairfield Community Center

"This was an amazing experience! Not only did I learn a lot about alcohol, but I also learned the safety protocols as well as cleaning protocols. The instructors were very friendly and treated everyone as an individual versus as a whole class. They answered all the questions I had. This also allowed me to make new friends!"

Ashley Carlin
Monastery Event Center

"Will has done a fantastic job with preparing me to work as a bartender. I have gained a wealth of mixology knowledge going through the program and had fun while doing so. If you are looking to get into mixology, I could not recommend the program more."

Quintin Williams
Montgomery Inn

"Very great! This school is very flexible and gave me the time to finish. I am feeling very confident. I'm very glad I chose this particular school and give to 5 out of 5 stars!!"

Warren Moss,
Park Place Restaurant

"Attending this school was the most fun I've had learning a new skill. The hands-on approach helped me learn all the valuable information. Great teachers who are helpful and entertaining as well. The other students are welcoming and excited to learn too! So happy I made this choice for myself and I'm hopeful for my future. Cheers!"

Kimberly Wood
Madison Theater & Event Center

"I had the time of my life! I learned about drinks I never knew about and now I am going out to learn how to drink them! My favorite drink now is an Old Fashioned. I now like Woodford and I also had my boyfriend try it and all he ever drank was Dusse Cognac."

Betty Willis
Private Events Bartender

Program Descriptions, Purpose and Objectives

Professional Mixology Program

The Professional Mixology program consists of ten lessons as outlined on *Page 9* 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. This program teaches not only a fundamental structure on how drinks are built based on their styles, but more importantly, we place emphasis on having the confidence to be able to approach any bar guest with any request. The customer experience is a priority when integrating the structure of our program in this course.

The true purpose of this program is to teach not only a fundamental structure on how drinks are built based on their styles, but more importantly, we place emphasis on teaching our students to gain confidence to have the ability to approach any bar guest with any request. The customer experience is a priority in what we teach when integrating all the other principles of mixology in our training.

Lesson number ten, responsible alcohol service, now includes a 3-year certification from the National Restaurant Association "NRA" ServSafe Alcohol program. This class is a five-hour class that uses the NRA training materials and textbook. The NRA will grade the test and issue the certification. If the student should fail the exam, Cincinnati Bartending will assess a \$30 fee to retake the course/exam. After three years when this certification expires, the student will have the option to renew their certification through Cincinnati Bartending School for a renewal fee of \$50. All students also have the option to take this lesson and exam online.

The objective is for the student to attain a bartending job in a mid to upper-level food and/or beverage establishment upon completion of the program and earning their certification.

Special Admission Requirements

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