SKILLS BOOTCAMP IN THE ART OF BEVERAGES

Other · Truro College

TOP COURSE HIGHLIGHTS

REGULAR ASSESSMENT | BUDGETING AND ANALYSIS | PROGRESSION ROUTES | DEDICATED STUDENT COMMUNITY

WHAT I WILL LEARN?

Column Content

WHAT I WILL LEARN?

Columns content

PART-TIME INFORMATION

The Skills Bootcamp in the Art of Beverages has been designed to support existing Front of House professionals to gain the specialist skills, confidence, and qualifications required to enhance beverage service standards, diversify product offerings, and drive business revenue.

This Level 3 programme for adult learners, aged 19 and over, will provide hands-on training and in-depth product knowledge to help Hospitality professionals elevate service and respond to the increasing demand for high-quality and experience-led beverage service across Cornwall's Hospitality sector.

Introductory Session:

• Course starts on 17th November 2025 and runs until 23rd February 2026, with a break for Christmas to align with working patterns within the Hospitality sector

• Opportunity to meet with expert Lecturers in Front of House, Customer Service and Hospitality Management
• Take part in taster activities to gain an overview of specialist beverage knowledge, service techniques, and study requirements of the full taught programme
• Discover the benefits of becoming an adult learner at Truro and Penwith College
• Meet with trained Guidance Officers to discuss career aspirations and any additional support or accessibility requirements.

Course Outline:

The Skills Bootcamp in the Art of Beverages is a nine-week course designed to upskill Front of House professionals who want to expand their expertise and deliver outstanding beverage service.

Learners will explore the artistry and technical knowledge behind a wide range of beverages, including barista coffee, cocktails, wines, beers, and non-alcoholic alternatives. The course combines product knowledge with practical service techniques and professional standards, including compliance with licensing and Food Safety regulations.

Training takes place in specialist facilities at Truro Campus, with sessions led by Hospitality professionals who have extensive experience in beverage service and management.

By attending the Skills Bootcamp in the Art of Beverages, learners will:
· Develop advanced knowledge of a wide range of hot and cold beverages whilst mastering the etiquette and professionalism of drink service.

· Explore the craft of coffee and tea preparation, focusing on barista skills and beverage presentation.

· Understand the production, styles, and service of lager, ale and cider.

· Gain knowledge of the principles of mixology and cocktail creation, alongside an appreciation for advanced mixology skills with a focus on creativity and customer experience

· Establish foundational wine knowledge, including tasting, food pairing, wine service, retail and decanting and sommelier skills; resulting in the attainment of an industry-recognised qualification

· Improve understanding of low and no-alcohol alternatives

· Enhance customer service skills, including upselling, menu pairing, and delivering exceptional guest experiences.

· Develop confidence in creating diverse and innovative beverage offerings to meet changing consumer expectations.

· Refine communication and professional behaviours essential for Front of House roles

· Benefit from guidance and expertise from industry professionals with real-world experience in bars, restaurants, hotels and Food and Beverage retail.

Learners will also benefit from access to guest speakers and industry experts who will share insights into current trends in beverages and how these can be leveraged to increase customer satisfaction and business revenue, as well as supporting individual career progression.

IMPORTANT

Course information can change. Please use the QR code below for the current assessment arrangements, entry requirements and start dates.

FOR THE LATEST COURSE INFORMATION

Scan for assessment arrangements, learner support, confirmed start dates and how to apply.