

Online Zoom Cocktail Experience

Experience

This session is created for Experiential Learning

Duration: 60 Minutes

Outline: The session includes 4-6 cocktail recipes being made live along with Sandy Verma in 45 minutes followed by 10 minutes of Q&A session

Lesson 1: Setting the stage for an AWESOME Experience

Lesson 2: Helping everyone set up the Bar along with ingredients and equipment according to recipe sheet sent to attendees few days before

Lesson 3: Teaching some basic techniques by making them do the action in style along with me.

Lesson 4: Cocktail story with legacy, story and anecdotes for every cocktail along with ingredients and why they are used.

Lesson 5: The real show- DIY Cocktail Experience- the aromas, the flavours and the sensory experience

Lesson 6: Evaluating success and the sustainability questions

Lesson 7: Shoot your Questions while supping your beautiful concoctions.

Lesson 8: Time to Wrap it up!- the proposal Conclusion and future Connect

Bonus Material

Recipe Sheet

Link to connect with the cocktail enthusiast community

Link to Experiential Bar Course

Costs

For Business: INR 10,000.00 per session

For Individuals: INR 245.00 per session

Taxes

18% GST



Institute of Bar Operations & Management,
New Delhi



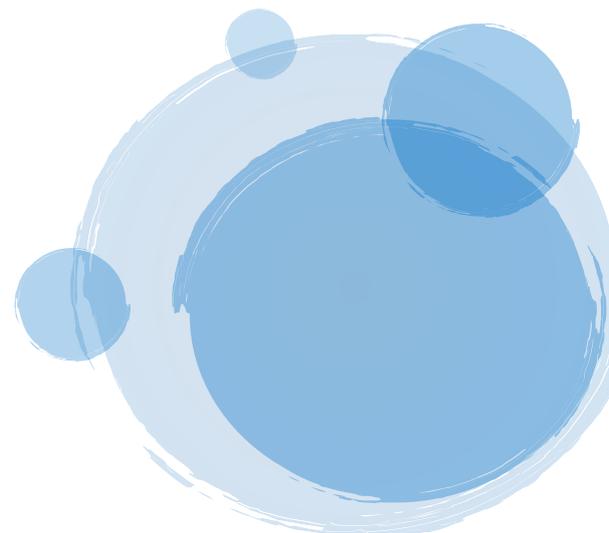
+91 9811006904



sandy.verma@barwizard.in



www.barwizard.in
www.cheersbysandy.com



About Host

Sandeep Verma aka Sandy

Mixologist and entrepreneur, founder of Institute of Bar Operations & Management, CEO of Assaan Hospitality – Alco Bev Catering and Hospitality Consulting company. He has been a consultant and trainer for many liquor and beverage companies like Pernod Ricard, Bacardi Martini, Brown

Foreman, Beam Suntory, Aspri, Radico Khaitan, Allied Domeq, William Grants, Dabur, Pepsico, Coca Cola and many others.

Sandy has consulted many star rated hotels and bars pan India and internationally, soaking experiences from 24 countries as far as Africa to Europe to Indonesia. He has been featured in Young Turks in CNBC TV 18 and been awarded Achiever of the Year by Teachers Highland Scotch. He has conceptualized, produced bar competition- Barwizard with International participations and has curated bar training program and competition for Carlson Group of hotels. He has been jury to many bar competitions to many

Liquor brands like Finlandia, Bacardi, Woodford Reserve, and Jack Daniels. He has been awarded the "Mixologist of the Year" by Times of India on more than one occasion, by Gurgaon Food Freak awards and was awarded the ultimate title of "Ambassador of the Beverage Industry" by Spiritz Awards 2019

In the individual capacity he has been concocting and serving cocktails with panache for the rich and famous, Hollywood and Bollywood celebrities, State heads, corporate organizations' and affluent families. Sandy has also been a speaker, curator and has conducted many team building experiences for corporates like Microsoft, Kohler, Nestle and many other brands

Additional Resource

The **Zoom Producer** would virtually sit at, or near the podium. She would monitor Zoom throughout the class. She would

- (1) Check if anyone raises a "blue" hand,
- (2) Poses a question on the chat,
- (3) Reminds a participant he is muted, or not muted.

Moreover, if a participant types a question in the chat, the Zoom Producer can read the question aloud to the host. That way, the host does not waste time squinting at a small display. The teaching assistant can also exercise some discretion: not all comments deserve to be read aloud. Trust me, they don't. Participants put far less thought into a "chat" question than they would into a "live" question.



SANDY VERMA

DRINK RESPONSIBLY

