8 • 1993



Canadiens goalie Les Kuntar and defenseman Christian Proulx (3) make life difficult for Flames grinder Dale Kushner. Photo Kevin G. Porter



Come see the New & Improved Chesnut Try out the New Dance Floor

> 440 York Street, Fredericton 450-1230

Get the Edge on Part-Time & Summer Employment!

Hospitality Employment Preparation II

For Self-starters with an eye on part-time or summer employment in the hospitality industry.

COMPONENTS:

The Art and Science of Bartending:

Classifications of beer, wine and spirits; the properties of alcohol; cocktail mixing; formal wine service; flaming coffees; how to set up a standard commercial bar for a shift.

Techniques for Effective Alcohol Management:

Professionalism and ethical conduct in the sale and service of alcohol; legal implications for the licensed bartender or social host.

National Sanitation Training Program:

Developed by the Canadian Restaurant and Foodservice Association, and covers safe food handling and preparation; sanitary service methods; micro biology and food-born disease; personal hygiene; cleaning and sanitizing.

Customer Service Seminar

Think Like the Customer developed by Tourism Education New Brunswick and covers customer expectations; quality service practices; knowledge of New Brunswick as a tourist destination.

C.P.R.

The Canadian Red Cross Society's Heartsaver program

The final evening of the course—its practical evaluation component—will involve participants in providing food and beverage service at a formal hospitality function.

Those who complete the program will receive:

T.E.A.M. Certificate (Techniques for Effective Alcohol Management) T.L.C. Certificate (Think Like The Customer) National Sanitation Certificate

C.P.R. Certification

Bartending and Wine Service Certificates

Instructors: Ric Cuthbertson and Carl Thibault

For information on how to register:

Call 446-9250 or 455-2254