

Students will be the best, bar none

SOME of the best cocktail shakers of the future are learning their art at a summer school in Magalluf.

The youngsters are taught every aspect of cocktail making by experienced tutors before causing a stir

at some of the biggest and best hotels and bars in the world.

Barskolan is situated in Marina Arcade, near to the centre of the resort's nightlife, and students gain a valuable insight into the world of

bar management, drink composition and cocktail making.

At the end of their course, they sit a detailed examination, which qualifies them to work at five-star hotels and exclusive bars all over the world.

The students are instructed in cocktail theory where they learn all about different spirits and ingredients. This is complemented by tuition in flair bartending – lessons in the flamboyant Tom Cruise-style tricks that captivated moviegoers in the hit film, *Cocktail*.

Tutor Darren Whitehead said most people could pick up the skills to become a bartender.

“However, it’s the same as in sport, the best students possess that

little bit extra which sets them apart from the rest,” he said.

The school environment is designed to replicate a typical cocktail bar. The walls in the theory room are lined with more than 300 varieties of spirits and the practical area features individual bar areas so that students have their own space to learn their skills.

Each student has to learn the recipes to hundreds of cocktails and make a selection against the clock as tutors check on the speed and quality of their work. They also have to create their own drink, which is sampled by their fellow

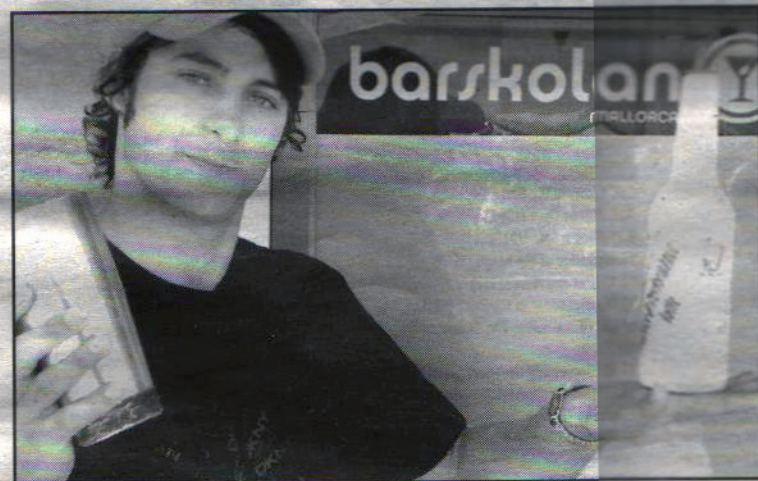
students. But the course is fun and youngsters travel from all over Europe to take part – even though the majority are from Scandinavia.

“The students who come to Barskolan see the work of a cocktail bartender as a highly-skilled profession that requires years of specialised training. We help our students find jobs in some of the most prestigious establishments in the world when they finish in Mallorca,” said principal Karin Bellanti.

For more information, call 971 680 936 or log on to www.barskolan.net



Creating: Tutor Zeke prepares a drink for principal Karin.



Lotta bottle: Darren practises a few cocktail tricks.



Cocktail homework.

Just for us

TOP bartender and school tutor Darren Whitehead has created a special Euro Weekly News cocktail especially for our readers.

Here's his recipe.

INGREDIENTS

One shot Midori melon liqueur

Orange juice

One shot peach schnapps

One shot vodka

One shot Malibu

Cranberry juice

Lots of crushed ice.

Take a large glass and pour Midori over some of the ice. Add more crushed ice and pour over

orange juice. Meanwhile, in cocktail shaker mix vodka, peach schnapps and cranberry juice.

Add more crushed ice to glass and gently pour over vodka, schnapps and juice mixture.

This should create a three-layered effect.

Drink through a straw, beginning at the bottom of the glass and lifting straw through the different layers as you drink to create maximum effect.

Darren says: “It’s a fruity drink designed to reflect a Spanish summer in a glass.”