



**RÉPUBLIQUE  
FRANÇAISE**

*Liberté  
Égalité  
Fraternité*

**) GIP FIPAN )**  
ACADÉMIE DE NICE

## CS - Certificate of specialisation in the bar trade (formerly a complementary qualification)

**CPF** Formation éligible au CPF

**A** Formation réalisable en alternance

Nice

### The benefits of training

Course monitoring and assessment programming based on trainee progress

Learning dynamics based on professional simulations and group mobilisation

Experience of trainers and expertise in the content and expectations of the diploma .

Indicators for school-based training can be consulted on the website :

<https://www.inserjeunes.education.gouv.fr/diffusion/accueil>

1st session of apprenticeship training 2025, we do not have Quality indicators.

## TRAINING

### OBJECTIVES

The trained professional will be able to:

- manage supplies, stocks and relations with suppliers.
- maintain and clean the bar, wash dishes and commission refrigeration and coffee machines.
- prepare and serve drinks and classic cocktails or those he/she creates.
- manage sales: cash in, close accounts and draw up sales statements
- welcome, advise and converse with customers in both French and English

### PROGRAMME

#### Block 1: Making cocktails and preparing drinks

- Setting up premises, equipment and products
- Dosing using suitable glassware
- Mastering the making of cocktails
- Serving and following up service
- Controlling stocks
- Checking the working order of equipment

#### Block 2: Drawing up cocktail technical sheets, legislation and management applied to the bar

- Receiving and checking perishable and non-perishable products
- Drawing up and using technical sheets
- Drawing up a dosing booklet
- Calculating a cost, a ratio
- Determining a selling price

#### Block 3: Communication and marketing applied to the bar

- Recording, invoicing, cashing an order
- Welcoming the customer
- Using sales aids
- Advising and guiding the customer's choice
- Informing to better inform the customer
- Participating in point of sale activities
- Performing cash desk operations

## VALIDATION

- Diploma from the Ministry of National Education and Youth Level 3 (CAP)
- + d'informations sur cette certification (RNCP37379, libellé exact du diplôme, nom du certificateur, date d'enregistrement de la certification) en cliquant sur : <https://www.francecompetences.fr/recherche/rncp/37379/>

## WHO SHOULD ATTEND?

### AUDIENCE

All audiences

### PREREQUISITES

Professional experience in the "hotel-restaurant" sector and/or a good understanding of the job and its constraints (staggered working hours, standing, etc.), a taste for "customer" relations. Basic knowledge and skills in oral and written communication and arithmetic (mastery of the 4 basic operations, proportionality)

## EDUCATIONAL ORGANISATION

### SESSION DATES

from 2 Sep 2024 to 30 June 2025 | **DIVERS FINANCEMENTS**  
**APPRENTICESHIP**

### DURATION

Maximum total duration of 427 hours The duration of the course is indicative and will be determined according to your profile.

### WORKFORCE

14 people

## TEACHING METHODS, EQUIPMENT AND FOLLOW-UP

### Teaching method

- Fully classroom-based training

### Teaching methods

- Group lessons

### Equipment

- Equipped technical platforms
- Room equipped with networked computer workstations
- Unmarked room with video projector

### Monitoring and individualisation

Positioning prior to entry into training.  
For beneficiaries with disabilities: possible adaptation of training and certification arrangements, support from the CFA de l'Académie de Nice disability referent

## EXPERTISE OF PARTICIPANTS

Education Nationale certified teachers, Bac +3 trainers with significant experience in adult education, professional lecturers.

## ASSESSMENT AND CERTIFICATION PROCEDURES

Coursework assessment (CCF)

## FINANCING

### RATE

Total price incl. VAT: euros 7083.00

This price list is for information only. This price is indicative and non-contractual. Depending on your status, this training course may be fully financed. Contact us.

## FINANCING

### Session from 02 September 2024 to 30 June 2025

Training under a sandwich course (apprenticeship or professional training contract).  
Training eligible for the CPF.

This training under an apprenticeship contract is fully funded.

It is also open to other audiences and may be covered by other partners/funders. Please contact us for more information.

## HOW DO I REGISTER?

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Be of legal age

Have at least a level 5 qualification in the catering and hotel sectors or provide proof of 3 years' experience in the relevant profession.

Register by following the link: [https://app.hub3e.com/landing-page/33/lp\\_candidat](https://app.hub3e.com/landing-page/33/lp_candidat)

Apprenticeship: The course is available within a minimum of 48 hours, subject to validation of your application and availability of places, until the end of the 1st month of the course.

## AFTER THE COURSE

Insertion into employment in hotels, palaces, restaurants, theme bars, discotheques, pubs, leisure centres, liners, casinos,... in positions as bar clerk, barman employee, barmaid employee.

## AMENITIES

### Access for people with disabilities

Accessible to people with disabilities

## PRACTICAL INFORMATION

### CONTACTS

Sophie BERETTONI - Vocational Training Advisor - Référent Handicap  
T. 06 12 39 33 19 | [sophie.berettoni@ac-nice.fr](mailto:sophie.berettoni@ac-nice.fr)

## PLACE OF TRAINING

CFA - Lycée Jeanne & Paul Augier | 163 boulevard René Cassin | 06200 Nice

## ORGANIZATION

### GIP FIPAN

Headquarters : GIP FIPAN 06200 Nice

Public reception Monday to Friday from 09.00 to 12.00 and from 14.00 to 17.00

Business registration number : 93060554106