

| Day                | 08.00 -<br>09.00  | 09.00 -<br>10.00  | 10.00 -<br>11.00   | 11.00 -<br>12.00   | 12.00 -<br>13.00                      | 13.00 -<br>14.00                               | 14.00 -<br>15.00  | 15.00 -<br>16.00  | 16.00 -<br>17.00   | 17.00 -<br>18.00                    | 18.00 -<br>19.00              | 19.00 -<br>20.00                              | 20.00 -<br>21.00  |  |
|--------------------|---|---|--|--|---------------------------------------|--|---|---|--|-------------------------------------|-------------------------------|---|-------------------|--|
| sunday<br>06.11    | Arriving of partic  |   |  |  |                                       |  | ipants  |   |  |                                     |                               | Welcome<br>Cocktail<br>by EBA                 | Welcome<br>Dinner |  |
| MONDAY 07.11       | Breakfast   | Course<br>Intro<br>in Center  | Cocktail history and evolution<br>by Peter Dorelli       | <b>Who is bartender?</b><br>By Peter Dorelli   | <b>Mindset</b><br>by Peter Dorelli    | Lunch  | Importand<br>in the second "Golden Era"<br>by Peter Dorelli | <b>Gin</b><br>by Ansis Ancovs                                 | <b>Tequila</b><br>by Ansis Ancovs                                  | Social<br>media<br>and<br>marketing | Freetime                      |   |                   |  |
| TUESDAY<br>08.11   | Breakfast   |   | Reàl Masterclass by Steve Dingley  Personal presentation |  |                                       | Lunch  | Personal present  | ation Aromatic Bitt<br>Andrei Kazak                           |  |                                     | Freetime                      | Happy<br>Hour<br>by Real                      |                   |  |
| wednesday<br>09.11 | Beer Course<br>Breakfast and visit of the Põhjala brewery   |   |  |  |                                       | Lunch  | <b>Coffee in the l</b><br>by Helger Aava and K              |   | <b>Jameson Maste</b><br>by David McCa                              |                                     | Freetime                      | Happy<br>Hour by<br>Jameson                   |                   |  |
| THURSDAY 10.11     | Breakfast   | <b>Crafters Gin Masterclass</b><br>by Taavi Tenso   |  | WorldWideWine -<br>Aperitifs and fortified wines<br>by Urvo Ugandi                                       |                                       | Lunch  | <b>Grape spirits</b><br>by Urvo Ugandi                      | Molecular<br>Gastronomy<br>by Andrus Laaniste                 | <b>Mattoni Masterclass</b><br>by Jan Kolafa and Laur Ihermann      |                                     | Freetime                      | Happy<br>Hour by<br>Crafters                  |                   |  |
| FRIDAY<br>11.11    | Breakfast   | ł   | <b>How to open you bar</b><br>by Hasse Bank Johansen     | Beverage control,<br>business management,<br>economic and financial<br>management<br>by Hasse B.Johansen | Cocktail techniques<br>by Taavi Tenso | Lunch  | <b>Imperial Gold Vodka Masterclass</b> by Vladimir Nikolaev | <b>Rum</b><br>by Taavi Tenso                                  | Fruko-Schulz<br>Gastromixology Masterclass<br>by Vladimir Nikolaev |                                     | Freetime                      | Happy<br>Hour by<br>Ladoga                    |                   |  |
| saturday<br>12.11  | Breakfast   | Complaint Management Beverage Menu Bar and design by Marcus S. Siebert by Marcus S. Siebert |  |  | Lunch                                 | <b>Cocktail Catego</b><br>by Marcus S. Sie     | <b>pries</b><br>bbert                                       | <b>De Kuyper Masterc</b><br>by Arno van Eijmer                |  | Freetime                            | Happy<br>Hour by<br>De Kuyper | National<br>Dinner                            |                   |  |
| sunday<br>13.11    | Freetime  |   |  |  |                                       |  |   |   |  |                                     |                               |   |                   |  |
| MONDAY<br>14.11    | DAY IN HELSINKI Finlandia Vodka (tasting, lecture about the Ageing Cocktails), Kyrö Distillery Company (Graft Gin, Craft Rye Whiskey, lecture about the Ice in differents shapes and techniques), Cocktail Safari |   |  |  |                                       |  |   |   |  |                                     |                               |   |                   |  |
| TUESDAY<br>15.11   | Breakfast   | Team presentation   |  |  | Lunch                                 | Responsible Service of Alcohol<br>by Iain Bell |   | Cocktail garnishes<br>by Kristo Tomingas<br>and Heinar Õispuu |  | Freetime                            | Happy<br>Hour by<br>Monin     |   |                   |  |
| wednesday<br>16.11 | Breakfast   | Written exam  Monin Masterclass by Eric Bouton  |  |  | Lunch                                 |  |   | <b>Bar Magic</b><br>by Stefan Haneder                         | Freetime   |                                     | Diplomas<br>and<br>Awards     | Gala Dinner<br>and Monin<br>Cocktail<br>Party |                   |  |
| THURSDAY<br>17.11  |   | Departure of participants   |  |  |                                       |  |   |   |  |                                     |                               |   |                   |  |