



EUROPEAN BARTENDER SCHOOL

HARD WORK SPIRIT & SOUL

CERTIFICATE OF COMPLETION

THIS CERTIFICATE IS AWARDED TO

Anette Klakegg

IN RECOGNITION OF COMPLETION OF A UNIQUE AND PROFESSIONAL BARTENDER
EDUCATION WITH THE FOLLOWING SUBJECTS AND TESTS:

Teamwork • Bar cleanliness and hygiene • Commodity handling • Guest focus •
Drink mixing techniques • Serving techniques • Free Pouring and Jigger skills •
Speed mixing • Working and exhibition flair • Accuracy and precision •
Stress management

• Spirits and Beer (Presentation, History, Types and Brands, Tasting, Trends)

• Responsible alcohol service, Percentage of alcohol and conduct, Alcohol laws, Serving laws,
permission and supervision, Authorities, Regulations and sobriety, Quality assurance

THE ABOVE MENTIONED STUDENT HAS OBTAINED THE
FOLLOWING GRADES*:


FINAL TESTS:

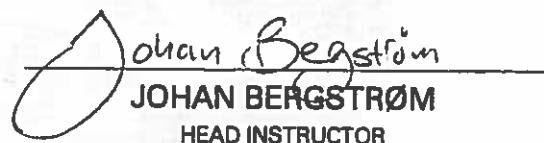
GRADE C WITH AN AVERAGE OF 79%

4 WEEKS

OSLO

29/8 - 2013


STEINAR JENSEN
PRINCIPAL


JOHAN BERGSTRÖM
HEAD INSTRUCTOR