MIXOLOGY
ACADEMY

YOUR ROADMAP TO A SUCCESSFUL CAREER IN THE BAR INDUSTRY



DISCOVER THE TRAINING, MINDSET AND OPPORTUNITIES
THAT CAN TURN YOUR AMBITION INTO A REAL PROFESSION

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Bartending is one of the most in-demand jobs worldwide and it's made for young people. You work with people, make good money, and open doors to real career opportunities in any country you want to explore.





LET'S START WITH A PROPER INTRODUCTION

WHAT DOES YOUR FUTURE LOOK LIKE?
HERE'S WHAT YOU CAN AIM FOR



Let's be honest: today's job market is a mess.

And right after high school, most young people are left with just a few real options.

1) Go to university… and wait 3 to 5 years before earning your first paycheck

Even with a degree, landing a job quickly isn't guaranteed anymore.
Financial independence keeps getting pushed further and further away, so much that, for many young people, it seems unreachable.

And while society expects you to move out, build a life, maybe even start a family… how are you supposed to do that without a job you can actually do now, while studying or while waiting to start your "real" career?

2) Go to university… and risk being replaced by artificial intelligence

This is the part nobody warned you about.

Many office jobs, digital roles, and "safe" careers are already being automated or reduced because of AI. And in a few years, no one really knows which roles will still exist.

But jobs that are human, practical, and based on real interaction — like bartending — can't be replaced by AI.
A robot can't read the room, build a vibe, connect with people, or create an experience.

That's why today, the bartender is one of the most secure and in-demand jobs in the world — something you can actually rely on while everything else keeps changing.

3) Start working right away… but where?

Finding a company willing to invest in you is incredibly difficult, especially if you don't have training or experience yet.
And that's true even for jobs that don't require a degree.

You risk ending up in a warehouse, a call center, a factory, or a shop — taking whatever comes your way just to make enough money to survive.
But these jobs rarely offer what a young, motivated person is really looking for: energy, growth, and real opportunities.

4) Stay home and do nothing

It's sad, but more and more young people don't even get the chance to prove themselves or find a job they actually enjoy — one that lets them pay rent and live on their own.

So they stay at home, not by choice, but because they genuinely don't see a way out.
And this isn't just a "young people" issue anymore — it's affecting adults well into their 30s too.

But here's the real question

Is there a path that actually helps people — of any age — build a future, earn well, gain independence, and enjoy what they do?

A career that's fun, dynamic, and pays properly?



Bartending is one of the most in-demand professions worldwide
and one of the few that AI cannot replace.
It offers solid earnings, human connection and real personal freedom,
which is why more and more people are choosing this career.

After many years of training thousands of students, **MIXOLOGY Academy** has found a clear and practical answer: a path designed to help you reach your goals — whether you want to earn while studying, move out on your own, work abroad, or support a family.

The path to follow is a career that never goes out of demand worldwide: **bartending**.

Bartenders are among the most sought-after professionals in the world — and it's a role that naturally fits young people.
You work directly with guests, earn good money, and can build a career in any city or country you choose.

Over the years, MIXOLOGY Academy has trained more than 12,000 students, helping them find jobs and grow professionally in the venues, cities, and countries where they wanted to live.

And after all this time — after seeing the results our students have achieved — we can say it with confidence: bartending is one of the best career paths for young people today. It combines solid income, energy, fun, and real personal freedom.

And do you wanna know the best part?
You can learn it even if you're starting from absolute zero.

That was true for me too — and in the next chapter, I'll tell you my full story.



WHY I OPENED MIXOLOGY ACADEMY
THE STORY OF A KID JUST LIKE YOU

I was 25 years old when I founded MIXOLOGY Academy. What I didn't know back then was that this small idea would become the biggest bartending school in Europe.

Hi, I'm Luca Malizia, founder of MIXOLOGY Academy — the first and biggest academy in Europe, fully dedicated to bartending. Today, we have over 600 square meters of training facilities in Rome and Milan, and we train thousands of students every year.

But MIXOLOGY Academy is not just a bartending school.

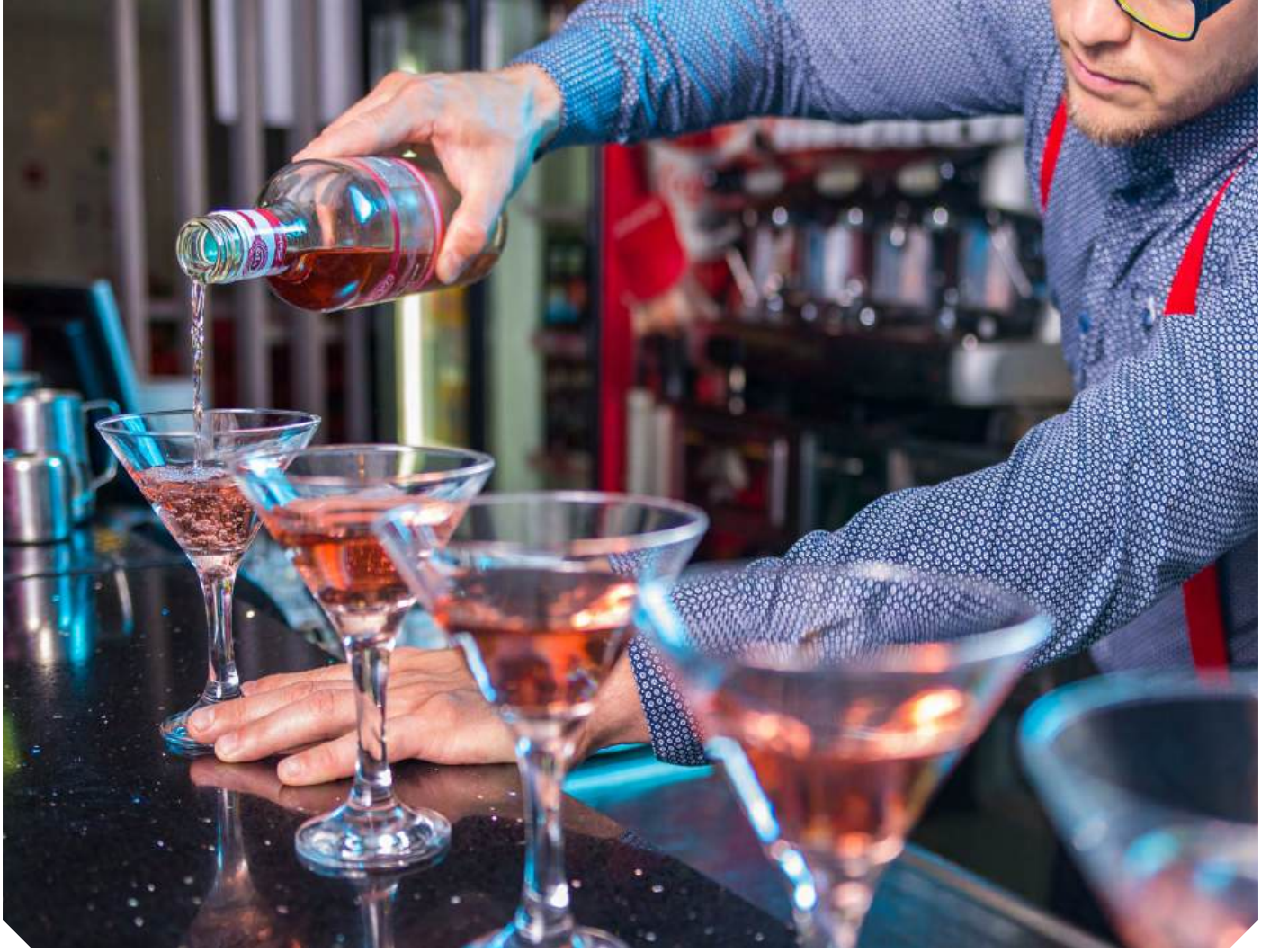
It's a place where people like you can build a real, concrete future. And by "concrete," I mean well-paid job, in top-tier venues and hotels, with a lifestyle that actually lets you enjoy your life.

If you're reading this, it probably means you need to make a decision about your future. And honestly, I admire that. Giving yourself permission to think bigger and follow your ambitions is already a powerful first step.





**One thing life has taught me is this:
we don't get to choose where we start,
but we do have to choose where we're going.**



So why should you even consider bartending instead of a traditional university path?

The answer is simple.

When your parents were your age, life was more straightforward. They studied, maybe got a degree — and sooner or later, a good, well-paid job was almost guaranteed. That world doesn't exist anymore. And that choice matters more than ever today.

Today, even if you graduate the best you can usually hope for is an internship with a symbolic allowance. And of course, it's sold to you as a "great opportunity to gain experience".

Meanwhile, artificial intelligence is already reshaping the job market—automating tasks, cutting entry-level roles, and making many jobs less stable than they once seemed.

And if things go worse, you end up in retail or a call center, earning barely enough to live, while getting yelled at all day... despite the degree that was supposed to open the doors to success.



That's why, at twenty, I walked away from university to reinvent myself. I decided to open a bar with a group of friends. That decision completely changed my life.
Today I'm an entrepreneur in the training industry, and MIXOLOGY Academy is the project I'm most proud of.

Honestly, if it hadn't been for my first job as a bartender, I have no idea where I'd be now. Probably stuck in some boring office, slowly turning into a frustrated, unhappy version of myself.

Instead, I chose a path that kept me happy, dynamic, and in control of my future.

With a mix of courage — and a bit of luck — my three business partners and I managed to secure a small loan and open our own cocktail bar in Rome.

At the beginning, we did everything ourselves. Day and night. Seven days a week. No breaks, no shortcuts. In a very short time, we went from that chaos to running a team of ten people.

And that's exactly where the real problem started. Finding good staff was incredibly hard. After a series of disappointing interviews and failed probationary periods with supposedly "experienced" bartenders, I realized something important.

Skills can be taught. Mindset, reliability, and human quality are much harder to find—especially in a world that keeps pushing automation and shortcuts. If I wanted people I could truly rely on, with the right attitude and real skills, I had to train them myself.
What started almost as a game quickly turned into something much bigger.
Requests kept coming in. Word spread fast and people wanted to train with us.

That's when I decided to open the doors of the very first basic course open to anyone who wanted to learn, grow, and build something real.

And that's where everything truly began.

Not long after, I closed the bar and began searching for a space to build what would later become **MIXOLOGY Academy**. From that moment on, everything grew incredibly fast. We added new courses, specializations, master programs, and tasting sessions.

Little by little, an entire ecosystem took shape. Before I knew it, I was managing a team of more than 30 people and training thousands of students who choose to rely on us every single year.

And it was exactly this growth that pushed me to evolve, and transform **MIXOLOGY Academy** into what it is today: the first true Professional Bartending Academy, built to give people real skills, proper training, and a clear path to become professionals and build a real career.

Every year, thousands of students train with us. And 99.4% of them find a job within three months after completing their program. These aren't marketing claims.
They're verified results, certified by our international quality standard ISO 9001.

One thing I've learned is this: we don't choose where we start, but we are free — and responsible — to decide where we want to go.

Not everyone wants to spend years at university. And not everyone dreams of a lifetime in front of a computer doing a job that slowly drains their energy. And that's fine.

The truth is, there are countless opportunities out there that are still unexplored paths that can bring out your hidden talents and help you grow, both as a person and as a professional.

A fulfilling life and a successful career are built by following your ambitions, not by forcing yourself into someone else's expectations.

And if you're reading this, it's because deep down you already know it.
You're not willing to settle for the path that "everyone else" expects you to follow.
You want more. And you have the right — and the responsibility — to go and get it.

On this journey, I'm not here to tell you what to do. I'm simply a guide—someone who helps you move from point A to point B in your personal and professional growth.

That's why today I want to take the first step together with you, starting with this guide. But I also want to give you something concrete right away. You can speak directly with one of our tutors — people who work in this world every day and can help you understand if bartending is truly the right fit for you. No pressure.

Just real answers to the questions already running through your mind. And from there, you decide.

Our Tutors are the best people to guide you through this transformation. And the one assigned to you will be by your side from day one.





How will they support you?

- By helping you understand the different paths ahead of you and which one truly fits your goals.
- By answering the questions you may have.
- By guiding you not just during the course, but even after your training.
- By supporting you at every step and becoming your point of reference (and yes, your number one fan).

They understand exactly what you're going through because they've been there themselves. They've worked in the bar industry, faced the same doubts and challenges, and made the same choices you're facing now. Just like everyone at MIXOLOGY Academy, they started their journey as a student here. They know what it really takes to build a successful career in this field. And they've already guided thousands of students — from their very first day in the classroom to the moment their careers truly took off.

And honestly, I could spend hours telling you about the incredible results our students have achieved — but that's exactly why we've created **YouTube interviews**, **blog articles**, *and our* **Success Stories book**. *You'll have plenty of time to explore all of that.*



What really matters is this: we know exactly what we're doing. And the people who trained with MIXOLOGY Academy achieved exactly what they set out to achieve.

Mark my words: the same can happen for you. It has already happened for so many students—not by chance, but because they wanted it and because our programs helped them turn that intention into something real. So the real question is…

Why wouldn't it happen for you too?

I hope you now understand the real value of this opportunity. If you want, you can take advantage of a FREE consultation with the Tutor who will be assigned to you.

Someone who can help you understand if this path is right for you — no pressure, just clarity.

To book your appointment — by phone, video call or live — simply scan the QR code below and fill out the form that will open (it takes a couple of minutes).

https://jo.my/request-info-eng

And if you prefer to keep reading first, explore the industry in depth, and meet your Tutor already prepared, with clear questions in mind, that's perfectly fine too.

I'll leave you to the rest of this guide.

Keep growing
and help others grow, always.



Luca Malizia
Founder of MIXOLOGY Academy


“Keep growing and
help others grow, always.”

TURN YOUR PLANS INTO REALITY:
THE VALUES THAT HELP YOU SUCCEED AT WORK AND IN LIFE

If you've ever been to Italy, you've probably noticed a very common mindset:

"It can't be done."
"It's too hard."
"It's too complicated."
"There are too many obstacles."

For years, society has been repeating the same message over and over:

"You can't."
"You can't find a job that's both well paid and enjoyable."
"You can't make your ideas real."
"Success is for others."
"Happiness?"
"That's not for adults. At best, you just learn how to survive the daily stress."

The problem is that these ideas are dangerous, especially when you start believing them. Because once you do, they become the perfect excuse not to even try.

The truth is simple: you are the one driving your life. You are the one choosing where it goes. And no, this isn't a motivational cliché promising that everything will be easy. It won't be. It takes effort. It takes discipline. It takes courage. But if you truly want something, you owe it to yourself to try. Because the alternative is staying stuck, complaining, and slowly accepting a mediocre life.

That's exactly why we created an environment designed to support the growth of every individual student at any age. Not just professionally, but personally too.

At MIXOLOGY Academy, we believe that real success comes from growing in every direction.

That's why we've built our entire approach around a clear set of values—values that guide our staff, our trainers, and our students every single day.

Our core values:

GROWTH
COURTESY
THE WOW FACTOR
EFFICIENCY

These words are the foundation of everything we do.

These are the values we strive to embody in everything we do at MIXOLOGY Academy—in the way we work, and in the way we commit every day to getting better.

Here's why they matter so much:

GROWTH
PUSH BEYOND YOUR LIMITS

Our first — and most important — value is growth: the habit of pushing past your comfort zone and building, step by step, the life you actually want.
Every day, we help our students trust themselves and trust the process too.
Because progress doesn't come from talent alone. It comes from showing up, training, and leveling up one skill at a time.

Maybe you're not where you want to be yet. That's normal. What matters is this: a different life is always possible — as long as you choose the path that takes you beyond your limits.

COURTESY
HELP OTHERS EVERY TIME YOU CAN

Courtesy means paying attention to the people around you, taking care of them, and helping whenever you can.

In any profession, this matters more than you think. People are willing to pay you when you're able to solve a problem and make their life easier.
Training yourself to notice what others need makes you a better professional—and a better human being.

And very often, it's exactly when you go one step further for someone else that life gives something back.

That's the real power of courtesy.

THE WOW FACTOR
UNIQUENESS & EXCELLENCE

At MIXOLOGY Academy, we believe every person is unique and that uniqueness is exactly what makes the difference.

Standing out in the real world doesn't come from copying others.

It comes from knowing who you are and having the courage to express it.
That's why we encourage our students to do things their own way, without being afraid of showing personality, style, and strength.
Because excellence isn't about being perfect, it's about being authentic and doing things well.

Even if you're shy, you can learn how to bring out the best version of yourself and be appreciated for what makes you different.

You only get one life. Don't be afraid to live it fully. There's a value that only you can bring into the world. And that's your real WOW factor.

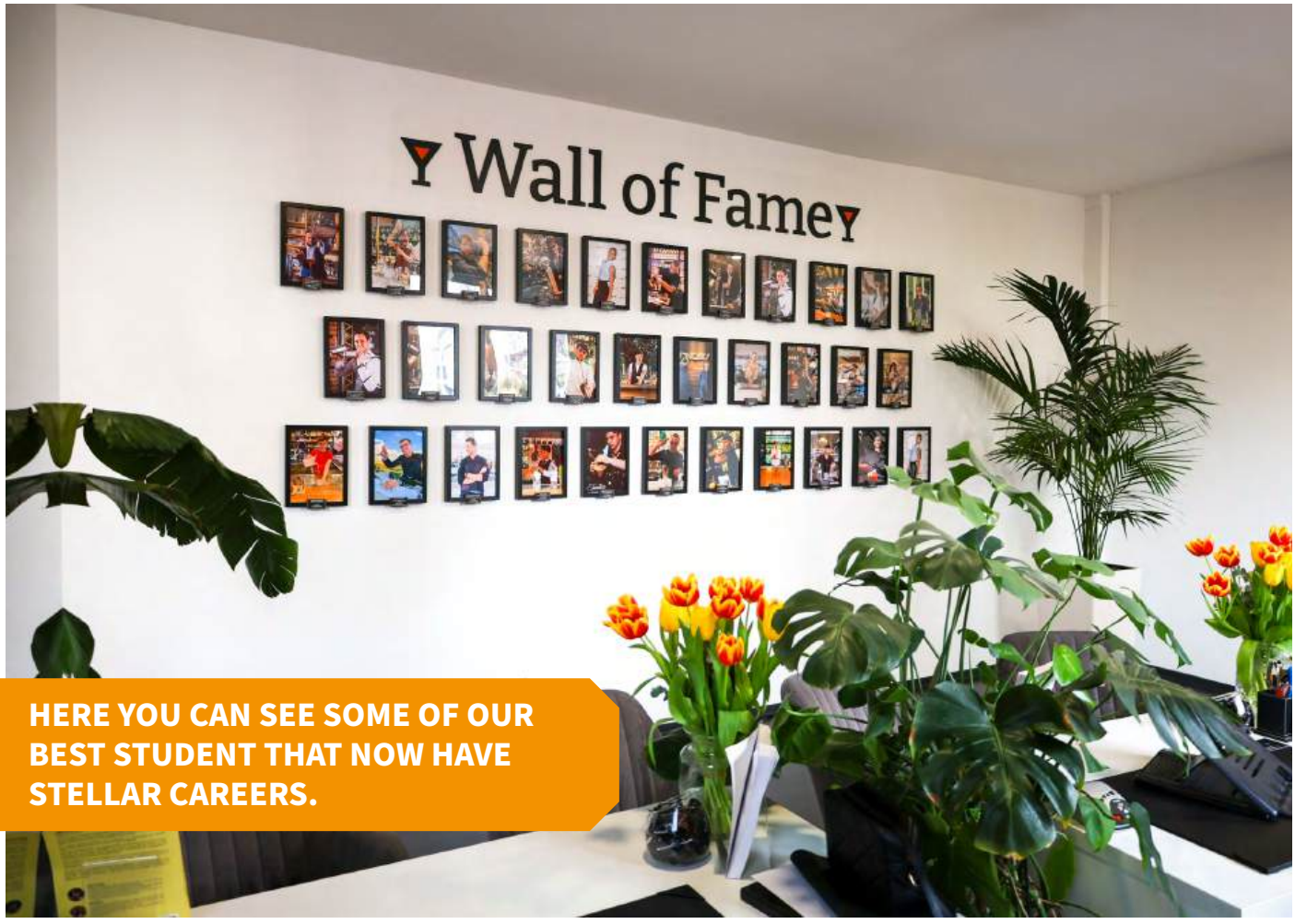
EFFICIENCY
BEING PROFESSIONAL

Efficiency is what separates a true professional from someone who just improvises on the job.

Knowing your tools, mastering recipes, and following the right working methods gives you confidence and allows you to perform at your best, even under pressure.
That's why every training program at MIXOLOGY Academy is designed to make you efficient behind the bar.

Not just fast, but precise, organized, and reliable.

Because when you truly know what you're doing, people notice.
And that's how you earn respect, trust, and you are recognised as a real professional.



HERE YOU CAN SEE SOME OF OUR BEST STUDENT THAT NOW HAVE STELLAR CAREERS.

THE HEART OF MIXOLOGY ACADEMY:
OUR TEAM





GROWTH. COURTESY. WOW FACTOR. EFFICIENCY.

Cultivating these values is how you turn plans into reality. They don't just guide our students, they guide us too.

At MIXOLOGY Academy, these values shape every decision we make, including how we choose the people who become part of our team.
That's why many of the people that work with us — especially our trainers — started exactly where you are now: as students of the Academy.
From day one, they stood out for their talent, dedication, and character.
They went on to build successful careers in the industry and eventually chose to come back bringing their experience, passion, and skills to support the next generation of students.

These are the people who will guide you.

And these are their stories.



ALESSIO BARCHIESI

Chief Executive Officer

My father owned a restaurant, and ever since I was a kid, that place felt like a second home. Some days I helped however I could. Other days, I just watched him work his ass off.

When I was 12, my father decided to close the restaurant for reasons I won't go into here.
But that moment stayed with me. It shaped me more than I realized at the time. At 13, while still in high school, I started working weekends as an extra waiter in a local pizzeria.
I did everything. I peeled potatoes. Chopped tomatoes and mozzarella. Blended liters and liters of tomato sauce. Climbed inside the kitchen hood to clean it. Scrubbed bathrooms. Cleaned and set up the dining room. And then, finally, I worked the actual shift —taking orders and serving tables. All of that for €20–25 a day.

I never felt exploited. I wasn't afraid to work hard. I was earning my own money, helping my family, and paying for the life I wanted.

I knew it was my choice and I knew it wouldn't last forever.

The following year, I changed restaurants. I walked in with the confidence that only your first real experience can give you, and I offered full availability for the entire summer. That was just the beginning. That restaurant was more structured. I worked as a commis, earned more, and focused only on the dining room. After a few years—working every summer and 3–4 shifts a week during the school year—someone offered me a Supervisor role. And, contrary to what you might expect, I said no. It wasn't what I wanted.

When I finished school, my computer science teacher kept telling me — and my family — how talented I was in her subject. Yes, I studied industrial technical engineering with a focus on IT. To be clear: I was good only in that subject. In every other subject, I paid attention in class but never opened a book at home. My grades were always just enough to pass. So I enrolled in university: Computer Science, of course.

Obviously, it wasn't what I wanted to do. I just hadn't admitted it to myself yet.
I kept doing what I'd always done: study

(kind of) and work. In the meantime, I found a job as a technician in an IT and telecommunications company. After less than two years, they offered me—again—a Supervisor position. And once more, contrary to what you might expect, I calmly said no. It still wasn't what I wanted.

On weekends, I kept working in restaurants. At university, every now and then I'd take an exam — just enough to be able to say I was going on with it. At the same time, I was spending a lot of time with my friends, so you can imagine how little actual studying I did.

Talking with my best friend, we often were always saying the same thing: We were unhappy with our jobs. One day, almost out of nowhere, he decided to buy two coupons so we could try two different training courses together:

- a bartending course
- a DJ course.

In the end, though, we only attended one of the two. Guess which one. That moment changed my life for the better.

Back then, MIXOLOGY Academy wasn't what it is today. There was only one location: a small ground-floor room, maybe 30 square meters, and another space downstairs that technically wasn't even open to the public yet. And yet, from the moment you walked in, you could feel something different. A sense of welcome.



Enthusiasm. The desire to create something no one could yet imagine. It was an atomic kind of energy — an atmosphere unlike anything else. Not because of the facilities. Not because of the staff (there basically wasn't any—just a couple of helpers). And definitely not because of the crowds of students you see today.

That energy existed thanks to one person: Luca Malizia. I didn't fully realize it at the time, but I had found my place in the world. And I would have done anything to work there. (In fact, I did.)

After finishing the course — which I attended in the evenings, since both my best friend and I still worked during the day — I started working as a bartender on weekends and on call.

I already had some experience with cocktails and coffee from my years as a waiter. But now I was doing it with real skills. And most importantly, I was having fun.
That's when I made the real leap. I quit my permanent job as a technician and became a full-time bartender.

Even though the course was over, I kept going to MIXOLOGY Academy every day.

For no specific reason. No one asked me to. There were no classes I could attend. It wasn't that I had nothing else to do. Between work and spending time with friends, my days were full. But the Academy was overflowing with energy, and I wanted to be part of it. I wanted to contribute. So I showed up whenever I could—and stayed as long as possible.

At first, I'd go just to practice, talk with Luca or other students, or simply hang out.

Then I started noticing small things that were broken or out of place. I figured it would be useful if someone took care of them. So I did.

I hammered in a few nails. Added glue or cable ties where needed. Fixed equipment at the workstations. Basically, I took care of anything that needed to be done.

Meanwhile, the Academy kept growing month after month. And at the same time, I was gaining more and more experience in





venues — first as a bartender, then as a bar manager. And one day, they finally asked me to work with them.

Once I joined the team — and again, without anyone asking — I naturally started taking responsibility, handling situations as best I could, and giving everything I had to help the project grow.

First as a trainer apprentice. Then as an official trainer. Later, as a master trainer.

I kept working, studying, and pushing myself — nonstop. From that moment on, we truly came a long way.

We moved from that tiny shop to a facility of over 600 square meters nearby. We achieved ISO 9001 certification.

We opened another equally large campus in Milan. We received accreditation from the Lazio and Lombardy Regions.

We ended up on TV, in newspapers, and became the largest bartending academy.

Most importantly, we trained thousands of students who went on to build real careers in this industry — all the way to creating the first-ever "Bar University" for anyone who wants to succeed in this world, whether as an employee or as a true entrepreneur. And who knows what else we'll achieve.

Today, I'm the General Manager and Chief Executive Officer — CEO, to say it the American way — of MIXOLOGY Academy.
And looking back, there's something that still makes me smile.

Over the years, in many of the places where I worked, I always gave my best. But every time they offered me a Supervisor position, my answer was always the same: "No, thank you." Because deep down, I was always waiting for the right place to say yes.

I've always had this instinct to work hard and take responsibility for situations not to stand out, but simply to do things well.
But here's the truth: you can't force a path you don't truly feel.

First, you have to feel what you're doing. Only then can you make it real. It doesn't work the other way around.

I'm sure that, at some point, you'll feel it too — that inner voice saying, "This is your path." When that happens, act immediately. Don't waste a single minute. Push hard. That's the only way to get what you really want. Do whatever is necessary. Accept reality as it is. Keep the goal clear in your mind. And take control right now doing everything required to make it real.

I'll see you at the Academy.

P.S. The best friend who bought me that coupon — the one who started all of this — works today at MIXOLOGY Academy as well. He's now the Director of our Milan campus. We've walked this entire journey together. And honestly, he's the reason everything started for me.

Just like Luca Malizia was at the very beginning, and like the rest of the team is today, the reason MIXOLOGY Academy is what it is.

Because the truth is simple: you don't get anywhere on your own.





ALESSANDRO LEONI

Chief Operating Officer - Milan Campus

When I look back at my story, I realize how close I feel to the young people sitting in our classrooms today. Because just like them, I had to do a lot of work on myself to truly find my path. I was never a model student. From a very young age, I always combined my studies with different jobs. Right after graduating from high school, I found a permanent position at a well-known company in the field I had studied.

At 19, having a full-time contract and a steady salary felt like a big achievement. But deep down, I knew that my life couldn't be spent driving around Rome all day in a van, stuck in traffic. So in 2010, at the age of 20 and against the advice of friends and family, I resigned.
A few days later, I began my journey at MIXOLOGY Academy. From the very beginning, it became clear to me what I was looking for: a job that was dynamic, fun, and well paid. And that's exactly what I found. After completing the course, I never spent a single day without working. And more importantly, not a single day without waking up with a smile.

The passion I developed for this industry and my desire to help young people like me find the right path, led me to start collaborating with MIXOLOGY, becoming part of this big family as a Trainer. From there, everything began to grow. I experienced deep changes and improvements in every area of my life. I found my purpose, set clear goals, and finally understood where I wanted to go. That made a huge difference, not only in my career, but also in my personal life. Over the years, I've met countless students who, after completing their training, are now managers in prestigious hotels or bar managers in historic venues.
Knowing that I played a role in their journey is something I'm deeply proud of.

In 2018, when we opened the Milan campus, I accepted the role of Campus Director. Without hesitation, I packed my bags, got on a train, and moved, ready once again to follow a project I believed in and that I still see growing day after day.
My greatest wish for all current and future students is this: that together with us, they can find the path that truly fits them, discover their purpose, and achieve wealth, fulfillment, and professional satisfaction, with our support.

My advice to you? Find the courage to evolve. If you do, you'll never spend a single second of your life looking back with regret.



TIZIANO SERANGELI

Chief Operating Officer - Rome Campus

My career began many years ago. While still a student at the Hospitality School in Spoleto - specializing in Dining & Bar Service - I was already traveling around Italy for work at just 15 years old.

At 19, after finishing school, my desire to travel pushed me beyond borders. First New York. Then Philadelphia. A year later, it was London's turn. And after just two weeks, I found myself working in the dining room team of the Michelin-starred restaurant Locanda Locatelli.

In 2012, after returning from London, I left again—this time for Australia. That's where I stepped behind the bar for the very first time.
In the mornings, I worked as a barista. In the evenings, I was a dining room manager.

And that's exactly where my story with MIXOLOGY Academy truly begins. Despite all those experiences, something still felt missing. I was skilled. Accomplished. Successful. And yet, it wasn't enough. There was a void and that void was filled by MIXOLOGY Academy.

I joined first as a student. Then I became an instructor. And today, I'm the Director of the Rome Campus.

Over the years, I've come to deeply understand what growth really means. Before anything else, I worked on myself on my personal growth. Only after that did my professional development truly take off. Today, after many sacrifices and a few well-deserved kicks in the ass (which never hurt anyone) I've learned something essential: Before moving forward, you must define a goal. Before judging others, you must stay quiet, observe, and understand yourself.

Before this experience, I had never stayed in the same workplace for more than two years.
Now, I find myself part of a big family—one I've shared joy, challenges, and achievements with for over seven years.

My greatest wish for all Academy students is this: that thanks to us—but above all thanks to themselves—they find the path that leads them exactly where they want to go. Because success is not a single act. It's a habit.



ALICE AUSILI

Human Resources Manager

I enrolled at MIXOLOGY Academy shortly after finishing high school for two simple reasons: I didn't feel like going to university and I loved going out to bars at night.

I started with the bartending course. As soon as I finished, the Academy team offered me a seasonal job in a bar. There was just one requirement: I needed coffee training as well.

So I accepted the offer, completed the coffee course, and that April I started my very first real job behind the bar.

After surviving the first week of pure anxiety, I lived through five of the most intense, fun, and formative months of my life.
What impressed me the most wasn't just the job itself but the teamwork.
The collaboration between colleagues, the support, the sense of being part of something bigger.

That experience stayed with me. And it's exactly what eventually led me to join the MIXOLOGY Academy team.

After a period of internship, I started teaching. And from that moment on, my career at the Academy truly began.
Today, after many years in the company, I'm the Human Resources Manager (and yes—it really does sound cool).

Looking back, I can honestly say that every result I've achieved comes from constant training and continuous learning the foundation of any real growth.

Today, I know myself better. I know how to relate to people. I've met thousands of individuals. I've learned how to listen, take responsibility, and communicate clearly. All of this is thanks to the people who supported me and guided me throughout my journey at the Academy, starting from the very first day I walked through the door.

And of course — on top of everything else — I also know how to recognize a great coffee and a great cocktail. What I mean is this: whatever your goal may be, everyone should experience this place at least once. Because here, you'll find much more than what looks like "just a bartending or barista course" from the outside.



CHARIS MINNITI

Master Trainer – Rome Campus

When I was 19, I enrolled in Law school and started working as a waitress in a pub to pay for my studies and my nights out.

After a short time, almost by accident, I found myself working behind the bar.

I learned the job by copying my boss, who had taken a bartending course somewhere… about thirty years earlier.

I loved being a barlady. I loved being around people. What I didn't love was university. Very quickly, I realized it wasn't for me. After two years, I dropped out and kept working at the pub.

But as time passed, nothing really changed. Same place. Same routine. Same limits. After five years, that situation started to suffocate me. Not just because there was no growth but because everything stayed exactly the same.
I began having panic attacks before going to work. That's when I knew something had to change. I decided to leave the pub and finally take proper training. I wanted to truly understand the job and become better at it.
I chose MIXOLOGY Academy because one of my closest friends, Francesco, was already working there as a trainer.
As soon as I completed the basic course, I started working immediately.

That was more than five years ago. Since then, I've worked in almost every major nightclub in Rome.

I became head bartender of a venue, collaborated with Diageo for World Class, worked private events, and took part in Hendrick's Nights organized by Patrick Pistolesi. A lot of experience. A lot of growth.

Today, after working as a Trainer at the Rome campus, I'm a Master Trainer, proof that at MIXOLOGY Academy, not only students grow, but collaborators do too.

And I can honestly say that I've never been happier to be part of this company.

P.S.
I no longer have panic attacks.
I prefer a contagious smile.



ANA CLARA MATOS

Master Trainer of Milan Campus

I was born in Santo Domingo, a beautiful city where I lived until I was five. Then I moved to a small town in the Marche region, where my life became quieter, almost static, while a thousand dreams slowly ended up hidden away in a drawer. In high school, against my parents' expectations, I chose hospitality school. That world fascinated me. I saw it as the perfect way to challenge my deep shyness and step out of my comfort zone. By taking part in several competitions, I quickly started achieving great results. Those experiences led me to my first professional role as a Sommelier.
Later on, I worked in luxury catering, major hotel chains, and even managed a well-known pub in my town. On paper, I had everything a 23-year-old could want. Even a permanent contract. And yet… something wasn't right. That drawer full of dreams had been sealed shut and forgotten. I felt stuck. I even started resenting the very job that had once inspired me to become who I was.

At the peak of that stagnation, I made a decision. I took myself by the hand and asked a simple question: why stay still, when you can train, grow, and evolve? That's when I started looking for a bartending course.
And that's how I found MIXOLOGY Academy.

From the very first phone call with my tutor, I knew I was on the right path. When I arrived in Rome, I had my confirmation. The moment I walked into the campus, I felt an energy so strong it pushed me to leave my comfort zone, reopen that long-forgotten drawer, and turn my dreams into REALITY.

If I had to describe my journey at MIXOLOGY with just one word, it would be: UNMATCHED.

I discovered an environment where people move forward together toward a shared goal, an atmosphere that felt like breathing pure oxygen. Exactly what I needed. I wanted to be part of that world. And I wanted to give others the same feeling I experienced the first time I walked into that classroom.

Today, I'm part of this big family. I'm a Master Trainer at the Milan campus, proud to have achieved one of my greatest goals: passing on what I've learned. Because by helping others grow, I continue to grow myself, becoming the best version of who I can be, together with them.



MARCO ARDENGO

Trainer of Milan Campus

My passion for the world of hospitality was born during a trip to Florence with my parents, when I was just 10 years old. For the first time, we stayed in a luxury hotel. And in that moment, something clicked. The elegance, the attention to detail, the way guests were welcomed and cared for—it all fascinated me.
That feeling became a mission I still carry with me today:to share passion, technique, elegance, and inspiration through excellent hospitality.

I enrolled in Hospitality School in Vittorio Veneto, and by the age of 14 I had already started my first work experiences in restaurants. Over the years, I worked in different venues and hotels across the Triveneto region, building a solid foundation in the industry. Driven by curiosity, I also decided to earn a degree in Economics. I wanted to gain management skills I knew would be useful in the future.
But once I graduated, I asked myself a simple question: Do you really want to spend your life in an office, behind a computer? The answer was clear. No, I don't want this life.

In 2018, I moved to Milan and was hired as a night porter in an international hotel chain. With consistency and a strong focus on my goals, in just 12 months I was promoted to Food & Beverage Manager, managing and organizing a team of 18 people. Yet something was missing. My training had been mostly on the job, practical, yes, but without a clear structure. I knew how things were done, but not always why they were done that way.

That's when I first approached MIXOLOGY Academy, in 2020. I wanted to deepen my skills, refine my techniques, and truly understand my profession. That journey was interrupted by work commitments and the COVID period. But at the end of 2022, that inner voice spoke to me again. After five years in the hotel industry, I decided it was time to change my life and my daily routine. In 2023, I completed the Global Bartender Program. And I can honestly say that MIXOLOGY Academy changed my life, turning long-held dreams into something real. I absorbed insights, opportunities, and ideas that helped me grow, not just professionally, but personally as well.

Today, I'm a Trainer at the Milan campus.
And I deeply believe in the power of sharing. Here, I feel the ground is fertile to fulfill my mission and responsibility:
to share my story, my skills, my knowledge, and my experience and help shape the next generation of bar and hospitality professionals.



DANIEL DE VINCENZO

Trainer – Rome Campus

My story with MIXOLOGY Academy began when I was just 19. After graduating from a science-focused high school, everyone expected me to go straight to university. But my goals were very different.

After school, I wanted three things very clearly:

- financial independence, so I wouldn't have to rely on my parents anymore
- to move to another city, because my hometown of 50,000 people felt too limiting
- to do something that truly fulfilled me

University couldn't give me any of that, especially not in the short term. So I made a clear decision: I went all in on becoming a bartender.

It was a world that fascinated me, even though I had no prior experience.

That's why I enrolled in the Global Bartender Program at MIXOLOGY Academy. After just one month, something incredible happened. I was already offered a job as a bartender in a really great venue in the Parioli district of Rome and I hadn't even finished the course yet.

Just like that, in a little over a month, I had achieved all three goals I had set for myself. After a few months of work, I started aiming even higher. I changed cities again: Ponza in the summer, Naples in the winter and then returned to Rome in 2022.

In the end, you always find your way back to the places where you felt good. And MIXOLOGY Academy had left a mark on me. So when the opportunity to work with them came up, I didn't think twice.

Today, I'm the youngest Trainer at MIXOLOGY Academy. And I'm proud of it.

Because this company taught me something fundamental: with the right training — and the willingness to work hard — you can achieve absolutely anything.

"Keep growing, and help others grow. Always."



CHIARA POMPEI

Trainer – Rome Campus

I enrolled at MIXOLOGY Academy after I had already started working as a barista. Like many people who enter this industry, I had no real idea of what the job actually involved. But I loved how I felt behind the bar. And deep down, something kept telling me that this was my path that I had finally found my place in the world.

With a lot of sacrifice, I decided to enroll in the Global Course and complete it as quickly as possible. I wanted to start working as a barlady and finally give real skills and structure to the instinctive passion I felt at the beginning.

Once I completed the Academy, everything changed. I felt more confident. both in my work and in myself as a person.

And very quickly, I realized that MIXOLOGY Academy had given me much more than professional bartending skills. It pushed me to open up, to understand myself better, and to move toward the person I truly wanted to become.

That feeling stayed with me. So strong, in fact, that after a few years I decided to come back, this time to challenge myself even further and become a Trainer.

I wanted to be for others what my Trainers had been for me.

Today, I can honestly say there's no other place where I could be 100% myself the way I am here.
No other place where I could have grown this much or started turning my dreams into reality.

I never imagined that one day I would become a point of reference for people who are now exactly where I was just a few years ago.

And it's an incredible feeling.

All of this was possible thanks to MIXOLOGY Academy. And for that, I will always be grateful.



MALIKA OUKHIAT

Trainer – Milan Campus

My passion for the bar world began when I was 18, during my fourth year of classical high school in Potenza, Basilicata. It all started by chance. I was watching the bartender at a local nightclub—the way he moved, the passion he put into his work, his energy, his presence. I was instantly fascinated. Driven by curiosity, I asked him if I could try working a few shifts with him. My very first time behind the bar is something I'll never forget. A mix of pure happiness and adrenaline.

In that moment, I understood something very clearly: this was my place, the space where I could truly express myself and give my best.
With the goal of growing in this field and one day working in prestigious venues, such as luxury hotels, I decided to follow my passion. Against the expectations of those who thought I would choose a university path, in November 2023 I made a clear decision: to train seriously and completely by enrolling at MIXOLOGY Academy.

That journey turned out to be much more than a professional change. It was, above all, a personal transformation.
After completing the Global Bartender Program, I moved permanently to Milan the following month. I immediately started working as a barlady in one of the city's most well-known clubs.

Just three months later, I reached the position of Bar Manager, a milestone that gave me even more motivation to keep pushing forward.
In June 2024, I achieved another major goal: working as a bartender in a luxury hotel.

I joined a well-known five-star hotel chain in the heart of Milan, right by the Duomo - an experience that allowed me to refine my skills and immerse myself in a truly high-level environment.

My dedication, combined with the desire to share what I had learned, naturally led me back to MIXOLOGY Academy, this time as a Trainer.

Today, at just 20 years old, I have the opportunity to help future bartenders turn their dreams into reality.
And that is an immense satisfaction.
Because with determination, proper training, and real passion, every goal is within reach.

Keep growing, and help others grow, always.



LUCIA PISTILLO

Trainer – Rome Campus

Before taking the course, at just 19 years old, I found myself working in a bar with zero experience. I tried to learn by observing others, doing my best to copy what I saw, but I didn't truly understand what I was doing or why I was doing it.

After three years, I managed to become a bar manager. From the outside, it looked like a big achievement. But deep down, I felt something else. A strong push to grow. To learn more. To finally understand this job at a deeper level. That's exactly why I decided to take a barlady course at MIXOLOGY Academy.

And from the very beginning, I fell in love with this new world. I realized that proper training makes all the difference, and that there was an entire universe behind the bar waiting to be discovered. I started working in cocktail bars while continuing to attend advanced courses at the Academy. My professional growth was huge. But even more important was how much I grew as a person.

When the opportunity to become a Trainer came up, I didn't hesitate for a second. I knew that was the next step.

Today, I've been part of this company for four years. And I've never stopped studying, training, and improving. I truly believe that each of us has enormous potential - it just needs the right environment to come out. I believe in growth. I believe in setting clear goals. And I remind myself of this every single day when I step into the classroom. I work hard to pass this mindset on to the students I meet, helping them find their own path.

My wish for anyone who's still searching for direction is this: choose a job that never feels like a burden, a job that gives you new stimulation every single day. That's what bartending gave me. And that's what teaching gives me today. Never stop in front of a challenge.

When the goal is clear, there is always a way forward. There's a phrase that has always pushed me to give my best: "Either you train yourself, or you stay stuck."

And I'll never stop repeating it:

"Keep growing, and help others grow. Always."



NICOLÒ SIMONETTI

Trainer – Milan Campus

I began my journey as an athlete.
I practiced five sports at the same time while attending a sports-focused scientific high school. Unfortunately, due to the pandemic, I wasn't able to continue my studies after high school, but I was able to carry with me the philosophy and intrinsic spirit of sport: discipline, ethical values, respect, and resilience.

All of these qualities are the same ones I later found behind the bar. From my very first experiences in the beverage industry, I discovered a natural talent for guest care and product attention, always aiming to enhance the overall experience of the people I interact with.

After a short but intense career in my home region of Liguria, I decided to invest seriously in this vocation by enrolling in the Global Bartender program at Mixology Academy. Thanks to this path, I discovered that behind my passion there was an entire world of depth, nuances, and complexity I had never imagined, something that marked a true turning point for me, both professionally and personally.

In mixology, just like in my beloved basketball, training, commitment, and discipline are the keys to achieving great results and deep satisfaction.

Once I completed all the exams and earned the Gold Framed certification, I played all my cards to become an active part of the Academy, a place where you can truly enjoy a supportive and stimulating environment, both as a student and as part of the team.

Today, as a Trainer, my goal is not only to teach techniques, but also to pass on ethical values and respect for the guest, elements that transform this profession into an art.



ADRIANO STORARO

Trainer – Rome Campus

After deciding to completely change my life and leave the film industry, where I had been working, I chose to dedicate myself to something that had always fascinated me: organizing parties and events.

I took a leap into the unknown. And even though I achieved great results, I quickly realized something important. I needed proper training. I needed a complete, 360-degree understanding of this world.

That's when I decided to enroll in the Global Bartender Program at MIXOLOGY Academy.
And from the very beginning, I met people who truly changed my life, not only professionally, but on a personal level as well.

I immediately felt like I had stepped into a second family. As soon as I completed the program, I started working in a rooftop bar in the heart of Rome.

At the same time, I kept spending time at the Academy,staying close to the trainers and the people I had met along the way.

Around that period, applications opened for new team members. Driven by the desire to grow and to help others grow, I decided to take another step forward and apply.

That decision changed my life completely.
Turning your passion into your job is one of the greatest satisfactions you can experience.

And being able to help people who, just like me, are still searching for their path… that's priceless.

Never stop believing in your dreams.
And never convince yourself that they can't come true. Do whatever you can to make them real. Because there's always a moment when you feel it clearly: if you truly want something from life, you have to take action.

And that moment is now.



JACOPO BERARDOZZI

Trainer – Milan Campus

My interest in mixology began back in 2015, when a bar manager from Milan came to my school to give a live demonstration, presenting a cocktail using the throwing technique: something clicked. I was instantly fascinated and decided to start studying and learning everything I could about the world of cocktails.

I realized it was more than just curiosity when, the following year, I took part in a competition organized by my school and won first place. That victory allowed me to represent the school at a national competition, which I also win.

After finishing school, between one catering service and another for major fashion brands, I continued to study relentlessly until I eventually found myself working for the very same bar manager who had first made me fall in love with this world.

Under his guidance, I absorbed as much knowledge as possible, experimenting with advanced techniques and learning how to work on the floor as well as behind the bar.

Later on, I began my longest professional experience, which lasted four years, in the restaurant industry — starting as a chef de rang and eventually moving into the role of bartender.

I decided to enroll at MIXOLOGY Academy after coming across their Instagram page and being struck by the environment and the breadth of their educational offering, from basic courses to advanced programs. That's when I chose to start the Global Bartender path, with the clear goal of taking my career to the next level.

After earning my diploma, I still clearly remember the moment when the Master Trainer mentioned that the Academy was looking for a new trainer and casually put the idea in my head. A couple of months later, I submitted my application — and that's how I became part of this great family.

To me, MIXOLOGY Academy represents being part of a strong, united team that grows together and helps others grow. It's not just a mixology school — it's a place where you can express yourself, redefine your professional path, and learn to truly believe in yourself.


“There’s a moment when you start feeling
that you need to take action
if you really want to get what you desire from life.”

MIXOLOGY ACADEMY' COURSES CATALOGUE



BARTENDING & MIXOLOGY PROGRAMS

PROFESSIONAL BARTENDER — CORE FOUNDATION

40 HOURS

COURSE OVERVIEW

The **Professional Bartender** course introduces you to the real operational standards of a modern American-style bar.
You'll learn how to work behind the bar in a structured, efficient, and professional way, from day one.

The course covers:

- workstation setup and organization
- bar tools and glassware
- pouring and mixing techniques
- workflow and speed-working principles
- cocktail preparation technique and cocktail garnish
- professional bar routines used in real venues

This is where technique meets method and where instinct turns into real skill.

PREREQUISITES: None.

This is the essential starting point for anyone who wants to build a solid bartending career and access all advanced **MIXOLOGY Academy** programs.

CAREER OUTCOMES:

After completing the course, you'll be qualified for **entry-level bartender positions** in:

- clubs
- pubs

A concrete first step to start working, gaining experience, and growing in the industry.

SPIRITS KNOWLEDGE — ADVANCED LEVEL 1

20 HOURS

COURSE OVERVIEW

This Advanced program offers an in-depth technical exploration of the world of spirits. You'll dive into the core processes behind spirit production, including fermentation, distillation methods, and still types. The course also covers the production, classification, and professional tasting of the world's main spirit categories, such as:

- whisky
- rum
- gin
- brandy
- tequila
- vodka
- and other major spirits

The goal is to help you understand what's inside the bottle—not just how to pour it, so you can speak confidently, recommend accurately, and work at a higher professional level.

PREREQUISITES:

Completion of the **Professional Bartender — Core Foundation** course is required.
This program is designed for those who already master the basics and want to deepen their technical and product knowledge.

CAREER OUTCOMES:

This course prepares you for roles in **premium venues** where advanced product knowledge makes the difference, including:

- high-end cocktail bars
- luxury hotels
- premium bars and lounges
- venues focused on spirits, tasting, and mixology culture

A key step toward positioning yourself as a knowledgeable and credible professional in the industry.

VINTAGE MIXOLOGY — ADVANCED LEVEL 2

20 HOURS

COURSE OVERVIEW

This program focuses on the foundations of classic and contemporary cocktail culture, combining historical techniques with modern execution.

You'll refine essential bartending methods such as:

- shaking, stirring, and throwing
- advanced builds and balanced structures
- classic cocktail frameworks and modern "twists on classics"
- homemade preparations, including syrups, shrubs, sherbets, bitters, and infusions

The course helps you understand why classic cocktails work and how to reinterpret them with confidence and creativity.

PREREQUISITES:

Completion of both **Professional Bartender — Core Foundation** and **Spirits Knowledge — Advanced Level 1** is required.

CAREER OUTCOMES:

This program prepares you for roles in venues where classic technique and signature style are essential, including:

- speakeasies
- high-end cocktail bars
- venues focused on classic and vintage-inspired mixology
- Luxury hotels

A key step toward developing your personal style behind the bar.

MOLECULAR MIXOLOGY — ADVANCED LEVEL 3

20 HOURS

COURSE OVERVIEW

This course explores contemporary creative techniques used in modern and experimental mixology.

You'll work with advanced methods such as:

- clarifications
- gels and foams
- basic and reverse spherification
- rapid infusions

The focus is on technique, precision, and creativity—learning how to enhance flavor, texture, and presentation while maintaining balance and drinkability.

PREREQUISITES:

Completion of **Vintage Mixology — Advanced Level 2** is required.

CAREER OUTCOMES:

This program prepares you for positions in innovative and high-level environments, including:

- luxury hotel bars and fine-dining restaurants
- experimental and concept bars
- consulting roles within advanced beverage programs

Ideal for those aiming to push creative boundaries in the industry.

ADVANCED MIXOLOGY — ADVANCED LEVEL 4

20 HOURS

COURSE OVERVIEW

This is a high-level program focused on advanced product knowledge and professional beverage management.

You'll study in depth:

- liqueurs, vermouths, bitters, amari, and triple sec
- advanced tasting and evaluation techniques
- structured drink list creation
- fundamental drink cost analysis and profitability logic

The course bridges creativity and business, giving you the tools to design menus that are both innovative and sustainable.

PREREQUISITES:

Completion of all previous programs is required:

- Professional Bartender — Core Foundation
- Spirits Knowledge — Advanced Level 1
- Vintage Mixology — Advanced Level 2
- Molecular Mixology — Advanced Level 3

CAREER OUTCOMES:

This program prepares you for leadership and strategic roles, including:

- head bartender
- bar manager
- drink list developer
- beverage consultant

A decisive step toward senior positions in the bartending and hospitality industry.


MIXOLOGY
ACADEMY
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ACADEMY

COFFEE & DAYTIME SERVICE PROGRAMS

BARISTA COFFEE — BARISTA TRAINING

20 HOURS

COURSE OVERVIEW

This program offers a complete introduction to professional coffee service, focusing on the skills required to work confidently in cafés and daytime hospitality environments.

You'll learn:

- espresso extraction and grinder calibration
- milk steaming and beverage balance
- preparation of espresso-based drinks
- teas, hot chocolate and ginseng
- espresso machine maintenance

The course builds solid technical foundations and professional routines used in real coffee bars.

PREREQUISITES: None.

This is the starting point for all advanced coffee programs.

CAREER OUTCOMES:

After completing the course, you'll be qualified for barista positions in:

- cafés and coffee bars
- hotel breakfast service
- pastry cafés
- day bars and daytime venues

LATTE ART

20 HOURS

COURSE OVERVIEW

This advanced course focuses on milk texture control and free-pouring techniques to elevate the visual quality of coffee service.

You'll master:

- advanced milk steaming techniques
- free-pouring decoration such as hearts, rosettas, and tulips
- complex figures and creative pours
- etching and topping art

The goal is to combine precision, consistency, and aesthetics for premium coffee presentation.

PREREQUISITES:

Completion of **Barista Coffee — Barista Training** is required.

CAREER OUTCOMES:

This program prepares you for roles in:

- specialty coffee shops
- premium cafés
- coffee competitions
- high-level hospitality venues

COFFEE LAB — ADVANCED COFFEE TECHNIQUES

20 HOURS

COURSE OVERVIEW

This advanced program dives into specialty coffee techniques and sensory development. You'll work with:

- filter brewing methods (pour-over, syphon, cold brew)
- extraction parameters (brew ratio, TDS, yield)
- sensory analysis and flavor profiling
- introduction to tea varieties
- use of coffee and tea in mixology

The course is designed for those who want a deeper technical and analytical understanding of coffee.

PREREQUISITES:

Completion of **Barista Coffee — Barista Training** is required.

CAREER OUTCOMES:

This program prepares you for advanced roles such as:

- specialty coffee barista
- coffee trainer
- high-level café professional
- hybrid coffee & mixology environments


SUNSE

SPECIALIZATIONS

COCKTAIL GARNISH

4 HOURS

COURSE OVERVIEW

This specialization focuses on professional garnishing and visual presentation techniques for cocktails.

You'll learn how to work with:

- fresh fruit and dried elements
- edible flowers and spices
- advanced cutting and finishing techniques
- visual plating methods for signature cocktails

The goal is to enhance the visual impact of drinks while maintaining balance, elegance, and consistency.

PREREQUISITES:

Completion of **Professional Bartender — Core Foundation** is required.

CAREER OUTCOMES:

Ideal for roles in:

- cocktail bars with a strong focus on presentation
- events and catering services
- signature drink and menu development

SPECIALIZATIONS

INTERNATIONAL COFFEE

4 HOURS

COURSE OVERVIEW

This course explores modern international coffee trends and contemporary beverage styles.

You'll learn how to prepare:

- frappuccino-style and blended coffee drinks
- matcha and chai-based beverages
- bubble tea
- Australian-style café drinks
- flavored and modern coffee creations

A fast-paced program designed to expand your versatility in international and concept-driven coffee environments.

PREREQUISITES:

Completion of **Barista Coffee — Barista Training** is required.

CAREER OUTCOMES:

Ideal for roles in:

- modern cafés
- international coffee chains
- concept coffee shops
- trend-focused daytime venues

SPECIALIZATIONS

BAR MANAGER

16 HOURS

COURSE OVERVIEW

This program provides the essential managerial tools needed to run a bar efficiently and professionally.

Key topics include:

- venue organization and daily operations
- team management and staff coordination
- inventory and warehouse control
- supplier relations
- sales strategies and basic marketing principles
- operational procedures and workflows

The course is designed to bridge the gap between bartending skills and management responsibilities.

PREREQUISITES: None.

This program is open to both experienced bartenders and hospitality professionals aiming for leadership roles.

CAREER OUTCOMES:

Prepares you for positions such as:

- bar manager
- assistant manager
- supervisor

in bars, hotels, restaurants, and hospitality venues.

SPECIALIZATIONS

SOCIAL MEDIA BARTENDER

16 HOURS

COURSE OVERVIEW

This course focuses on building a strong digital presence within the beverage and hospitality industry.

You'll learn how to:

- build and position a personal brand
- create professional social media content
- structure formats and storytelling
- manage your online identity
- understand digital opportunities in the beverage world

Designed for professionals who want to combine hospitality skills with modern communication.

PREREQUISITES: None.

CAREER OUTCOMES:

This specialization prepares you for roles such as:

- brand ambassador
- content creator
- community manager
- consultant for beverage and hospitality brands


MIXOLOGY
ACADEMY

MASTERCLASSES

4-hour sessions.

Short-format, hands-on modules designed for focused specialization. Each Masterclass targets a specific skill or style and is fully aligned with the official MIXOLOGY Academy training catalog.

These sessions are ideal if you want to:

- upgrade a specific technique
- explore a new mixology style
- add immediately usable skills to your professional profile

AVAILABLE MASTERCLASSES

- Mojito & Muddled Techniques
- Low Alcohol Mixology
- Amari Style
- Sour Family
- Tiki & Caribbean Mixology
- Pre-Batch & High-Volume Production
- Coladas & Blended Cocktails
- Punch Techniques
- Shot Mixology
- Aperitif Mixology
- Mocktail Creation
- Coffee Skills for Bartenders
- Bar Seller (Sales & Upselling Techniques)
- CV writing & Job Research

Each Masterclass is practical, concrete, and designed to deliver results you can apply immediately behind the bar.

TASTING MASTERCLASSES

2-hour sessions.

Our Tasting Masterclasses are guided sensory journeys through bottles, brands, and production styles, always combined with a curated food-pairing moment.

These sessions help you:

- develop tasting vocabulary
- improve product knowledge
- understand quality differences
- communicate more confidently with guests

Available Tasting Masterclasses

- Rum Tasting Masterclass
- Whisky Tasting Masterclass
- Tequila & Mezcal Tasting Masterclass
- Gin Tasting Masterclass

A perfect balance between education, experience, and enjoyment.

MILAN

Come Meet the Trainers, the Tutors, and the People Behind MIXOLOGY Academy



Step inside the world of MIXOLOGY Academy and meet the Trainers, the Tutors, and the entire team that will guide you through your journey.
The people who teach here are not just instructors, they're professionals who have walked the same path you're about to start and who will be by your side from day one.

ROME

Come Meet the Trainers, the Tutors, and the People Behind MIXOLOGY Academy



Step inside the world of MIXOLOGY Academy and meet the Trainers, the Tutors, and the entire team that will guide you through your journey.
The people who teach here are not just instructors, they're professionals who have walked the same path you're about to start and who will be by your side from day one.

600 SQM ACADEMIES

LEARN INSIDE THE WORLD'S LARGEST BAR TRAINING FACILITIES



You'll train inside the only 2 facilities of their kind in the industry:

MIXOLOGY Academy Rome and MIXOLOGY Academy Milan.

Each campus has:

- over **600 square meters** of dedicated training space
- **93+ professional workstations**
- **5 modern classrooms** designed to simulate real bar environments

These are not standard classrooms.
They're fully equipped, operational spaces built to let you train exactly the way you'll work in real venues.

You won't find bar training facilities this large, this advanced, or this specialized anywhere else in the world.

Come and experience it for yourself.



10 Students per Trainer — MAX
Get the Highest Level of Attention During Your Training

Each Trainer works with a maximum of 10 students per class.

This allows them to truly get to know you, understand your goals, and support you step by step, helping you grow at your own pace and reach your highest potential.

This approach makes a real difference.

Unlike traditional classroom-style lessons, where one instructor speaks to dozens of students at once, our method ensures:

- constant feedback
- real interaction
- immediate correction
- personalized guidance

Your progress is never overlooked.



A Team That Never Stops Growing

Our staff is continuously trained and updated. Our Trainers don't just teach—they keep learning.

They regularly refine their techniques, update their skills, and stay aligned with real industry standards, so what you learn in class reflects what actually happens behind the bar.

Excellence isn't something you reach once.
It's something you build every day.

MIXOLOGY UNIVERSITY

Throughout your entire journey at **MIXOLOGY Academy**, you are guided by professionals who don't just know the industry, they continuously train to stay at the highest level.

Every month, our Trainers complete dedicated training and refresher sessions to stay up to date with the latest techniques, trends, and real-world standards required to build a solid career in hospitality.

But technical skills are only part of the equation.

That's why we've created an *internal development program* called:
MIXOLOGY University.

It's a structured training path of over **300 hours per year**, for all staff members and focused on the human qualities that truly make the difference: **personal growth, good communication, leadership, responsibility, and the ability to support others** in their journey.

MIXOLOGY University allows us to constantly develop new competencies, not only for ourselves, but also for our students. Because the skills we grow internally are the same ones we pass on to our students.

This is how we ensure that the people guiding you, are always growing, evolving, and leading by example.



JOBS & CAREER

THE BEST MOMENT TO BECOME A BARTENDER IS NOW

(DON'T MISS THE JOB OPPORTUNITIES OUT THERE)

Becoming a bartender is one of the smartest career moves you can make today.
And here's why.

1. The bar industry is growing fast and it needs people now

The bar and hospitality industry is one of the richest and fastest-growing sectors in the world.

Even after the pandemic, demand for skilled professionals never slowed down. New venues keep opening, hotel groups are expanding, and the entire industry is restarting stronger than ever. During the lockdowns, many bartenders left the sector and changed careers.

What they left behind is a massive generational gap. Today, that gap has turned into a global shortage. From New York to the UK, Australia, and across Europe, the message is always the same: there simply aren't enough well trained bartenders.

We see this every single day through our internal job-placement service, Bartender Job, available and free exclusively for MIXOLOGY Academy students.
For months, it has been flooded with job offers and urgent requests for staff behind the bar.

So yes, bars are everywhere and they constantly need young, motivated people to keep running.

2. There's real and fast career growth

Many students who start as bartenders move into higher-level and higher-paid roles in just a few years.

Positions such as:

- Head Bartender
- Bar Manager
- Beverage Manager

This is a career where commitment, skills, and attitude are noticed quickly.

3. It's a job you can take anywhere in the world

Bartending gives you freedom.You can work in almost any country, choose the lifestyle you want, or move to places where salaries are higher.
If you love traveling, you can change cities or countries every 3–6 months by following tourist seasons.

Your job will move with you.

4. It's a job built on human connection

Here's a truth few people tell you: One of the most powerful ways to create opportunities and grow professionally is by building relationships.

The more people you meet, the more doors open. That's why bartending is very similar to working in public relations. A PR Bartender isn't just someone who serves drinks.
It's someone who knows how to manage guests, build connections, increase tips, organize events, and grow fast inside a venue.

5. It's a job that shapes you—inside and out

Bartending teaches you:

- how to sell yourself and your products
- how to stay organized under pressure
- how to solve problems quickly
- how to communicate effectively
- how to set goals and actually reach them

It's not just a job. It's a real school of life.

And just like I told you earlier, before dedicating my life to professional training, I started exactly where you're starting now: behind the bar, as a young bartender.

I began while I was still at university, at a time when I had absolutely no idea what I wanted to do with my life. Maybe you feel the same way right now and if that's the case, my story might resonate more than you expect. At the beginning, I told myself I was doing it "just for fun." That I simply wanted to try something new. The truth was different.

What I really wanted was independence. I wanted to build my own life, one step at a time. The nightlife world fascinated me because it was full of possibilities: new people, new experiences, new energy.

And that's exactly what happened.

Night after night behind the bar, I met hundreds of interesting people.
I learned how to communicate, how to read situations, how to manage pressure and I genuinely enjoyed it.
I also earned good money, in fact enough money to open my first bar.

It was a leap into the unknown, yes. But it was also the decision that completely changed my life and brought me to where I am today.

This job transformed me. Not only professionally, but personally.

Because being a bartender isn't just "being a bartender." It's a 360° transformation.

You grow.
You challenge yourself every day.
You learn how to deal with people.
You sharpen your communication.
You build a mindset that stays with you for the rest of your life.

What I can tell you is simple: bartending has always been a highly requested profession and right now, it's the best moment to get started.

Of course, you still need to understand whether this is truly your path. But what I can guarantee is this: the opportunities are real, the demand is high, and if you commit seriously, you can achieve extraordinary results — while doing a job that is genuinely fulfilling.

And yes: fun and well paid too, especially when you work in the right venues.

Because bartending is not just a job.

"

The MIXOLOGY Academy is one of the best school I have come across in Italy.
The secretaries, staff and no-staff are so kind and very respectful.The school has lots of commodities to offer in therms of professional bartender and barista coffee.

My lessons as a barista were so good because the teacher was so friendly and when I could not understand anything, I was free to ask and I was shown whenever I made a mistake.
The teacnings and talking i found them helpful because I was able to understand everything about coffee which will suit lots of customers.

The academy itself I rank it at 100% as a professional one. I would like to thank all the staff in the academy for their effort to make youngsters successful.

Zacharia Kiarie
Barista Coffee
Africa




It's a career built on connections and real human energy.

BUT... CAN YOU REALLY FIND A JOB?
YES. AND ALL YEAR ROUND.

This is probably the question you care about the most.

So let's be clear from the start: yes, there is work out there. And a lot of it.
The food & beverage industry keeps hiring bartenders every single month, in every season of the year.

Here's why.

Unlike many other sectors, bars, cafés, and hospitality venues are in constant movement.
On average, most venues change ownership roughly every two years.
What happens when ownership changes?

New capital is invested. The venue is refreshed, rebranded, relaunched. And staff is kept — or expanded — to make sure operations continue without interruption.

Even when a venue struggles, it rarely disappears. Someone buys it. Someone reinvests. Someone restarts it. And this continuous cycle of investment is exactly what has kept bars alive and hiring, over the years.

Which means one simple thing: **there is always a bar to work behind. Always.**

> *Fue una magnífica experiencia ya que he aprendido tanto como es esta arte de ser barman, y al tiempo que he estado haciendo el curso me he sentido muy a gusto. El grupo de profesores cuentan un gran carisma y gran conocimiento de la materia y se transmite muy bien a los alumnos. Fue una experiencia indimenticable y de la que nunca me voy a olvidar.*
>
> **ERNESTO FIGUEROA**
> Professional Bartender
> Mexico

The Numbers Speak Clearly

According to official placement data from recent years:

- **2017–2019**: 94.3% of students found a job within 3 months of completing their course
- **2020**: despite the global economic and health crisis, placement still reached **78.71%**
- **2021-2022**: results not only recovered, but surpassed pre-pandemic levels, rising to **96.93%**
- **Recent years**: placement has remained consistently high at **99.41%**

In practical terms, this means that **almost every student who trains with us finds a job within three months of receiving their MIXOLOGY Academy certification**.



"I'm from Livorno, and I was looking for a bartending course that could give me solid foundations to start this job the right way. While searching online, MIXOLOGY Academy in Rome immediately stood out.
What can I say? The days spent at the Academy were fantastic. The trainers were friendly, respectful, incredibly helpful, and highly skilled. I had a great time, and the teaching method is truly on another level.
When you walk out of there, you genuinely feel one step ahead— even compared to bartenders who have been working for years but never trained properly, or who took courses that simply can't compare to MIXOLOGY.
The front desk team was also excellent. If I could go back, I would choose this experience again without hesitation. Absolutely recommended."

GIANMARCO GARGIULO
Professional Bartender Course

Not promises. Not opinions. **Real data.**



> *I'm really satisfied with the program and the quality of the process and teaching style: friendly, professional, dynamic.*
> *Everyone was patient with me (and my lack of italian). I would do the extended course too.*

AGATHA PRODAN
Coffee Master
España

HOW MUCH CAN YOU EARN?

BEWARE OF THE "DO-IT-YOURSELF" APPROACH

A REAL PROFESSIONAL IS EASY TO SPOT AND GETS PAID ACCORDINGLY

The biggest difference in earnings comes down to one simple factor: **those who improvise vs. those who are professionally trained**.

MIXOLOGY Academy is a certified institution, internationally recognised for the design and delivery of professional training programs. Our teaching method and training facilities have obtained the **ISO 9001 Quality Certification, a globally acknowledged standard of excellence**.

In addition, **Stairs SRL**, the company that owns the MIXOLOGY Academy brand, is an **officially accredited training body** recognised by both the **Lazio Region** and the **Lombardy Region**.

These certifications matter more than you might think.

Not every training institution can claim to have them — and there's a reason for that.



You can't simply "buy" a certification. To obtain it, an academy must pass official audits and meet strict quality standards across **every aspect of its work**:

- training programs
- facilities
- internal processes
- staff development
- and management systems.

Most schools simply don't meet these requirements.

They lack large, fully equipped classrooms, structured programs, internal trainer development, or the organisational standards required for ISO 9001 or regional accreditation.

At the end of every MIXOLOGY Academy course, students receive an **official certificate** confirming that their training took place inside an institution recognised for its **high educational and quality standards**.

And this makes a real difference.

It means **more doors open**, and faster compared to someone who tries to learn everything on their own.



WHY TRAINED PROFESSIONALS EARN MORE

A professionally trained bartender has 3 essential qualities that employers actively look for:

- **Productivity**
  They work fast, clean, and without waste, respecting workflow and service timing.

- **Knowledge**
  They understand the bar station inside out, often knowing more than the venue owner about products, techniques, and service logic.

- **Professionalism**
  They know how to connect with customers to increase tips, and how to communicate with management to grow within the venue.

And employers notice.

If you're trained like a professional, you get paid like a professional.

There was a time when you could walk into a bar as an apprentice and slowly learn by shadowing someone more experienced. That world no longer exists.

Today, bar owners don't have time nor will to train newcomers in their craft.

Even when job ads say "no experience required", the reality is different: they still expect candidates to have **proper professional training**.

Why?
Because training someone takes time and budget. A lot of it. And modern bars can't afford that. The science, technique, and standards behind contemporary bartending have evolved enormously.

Anyone stepping behind a bar without real training is now far **below the level required to perform well**.

For a venue, hiring an untrained person is a heavy burden in a workflow that must serve increasingly demanding guests.

So… the right question is:
HOW MUCH DOES A CERTIFIED BARTENDER EARN?

In Italy, a certified bartender with a **regular contract** — not off-the-books work —typically earns between **€1,300 and €1,600 per month.**

But that's just the starting point.

If you enter **high-end venues**, such as luxury hotels or resorts, earnings increase significantly.

And abroad, salaries are often **much higher**.

On top of base pay, bartenders also earn **tips (as you just saw)**—which, in many Italian and international venues, can represent a substantial additional income.

Of course, as we teach in our programs, choosing the **right venue** is crucial.
Working in a random bar is not a career strategy.

Country	Base Salary	In Hotels / Premium Venues	Tips	Total Earning
Switzerland	CHF 4,500 – 5,500	CHF 5,500 – 6,500	CHF 500 – 1,200	CHF 5,000 – 7,500+
Dubai (UAE)	€2,000 – 2,800 (tax free)	€3,200 – 4,000+	€300 – 600	€2,800 – 4,500+
United States	$2,500 – 3,500	$3,500 – 4,500	$2,000 – 4,000+	$4,500 – 7,000+
United Kingdom	£2,200 – 3,000	£3,000 – 3,800	£600 – 1,200	£3,000 – 4,500+
Australia	AUD 3,200 – 4,000	AUD 4,200 – 5,000	AUD 400 – 800	AUD 3,800 – 5,500
Spain (Tourism areas)	€1,400 – 1,800	€1,800 – 2,300	€300 – 600	€1,800 – 2,500

HOW YOUR INCOME GROWS OVER TIME

Beyond entry-level numbers, your income doesn't stay the same. It grows - fast - based on 3 key factors.

1. Your skills

Professional training means one simple thing: you get paid like a professional from day one.

Bars don't pay more because you've "been around longer". They pay more because you're faster, cleaner, more reliable, and easier to trust behind the bar.

2. Your ability to be a "PR Bartender"

This is where the real difference is made.

A PR Bartender is someone who:

- attracts and retains customers
- helps organise events
- increases venue revenue
- builds real relationships with guests

That's exactly what we train in our **Personal Branding** and **Bar Seller** programs. The better you are at this, the more tips, bonuses, and opportunities you'll get.

3. The venue you choose

Once you're a true professional, you're no longer forced to "take whatever you find."

You get to choose.

Top-tier venues offer:

- higher salaries
- faster career growth
- better working conditions

Not all venues are the same. Some are badly managed, struggling financially, or unable to attract customers — and they simply can't pay well.

You don't have to accept that.

Because you're going to have what most people don't: **real professional training.**

And that's exactly what venue owners are desperately looking for today, especially in a market where finding reliable, skilled staff has become extremely difficult.

The same logic applies if you want to work abroad.
In many countries, the demand for trained bartenders is even higher than in Italy.

Your skills travel with you.

"But am I supposed to be a bartender forever?"

That depends entirely on your goals.

With the right training, you can grow quickly into roles such as **Head Bartender** or **Bar Manager**, taking responsibility for the entire staff and venue.

Bartending is a profession that offers: **solid income, multiple earning opportunities, real career growth**, and — if you want — the possibility to open your own venue.

At MIXOLOGY Academy, we don't just train you to be recognised and paid as a professional from day one. We give you the tools to **choose the right venues, present yourself effectively, and fully express your potential**.



Before starting the Professional Bartender course at MIXOLOGY Academy, I was really worried. It felt completely different from anything I had studied before, and I was scared of doing everything wrong.
That fear disappeared the moment I met the Academy team — both the trainers and the front desk.

Calling MIXOLOGY Academy 'fantastic' would honestly be an understatement. It's an incredibly welcoming environment, where you feel at home from day one.

The staff isn't just highly skilled—they're approachable, fun, and genuinely easy to talk to, even about things that have nothing to do with school or work.

I honestly can't wait to attend all the other courses I still have ahead of me.

EMANUELE MAGI
Mixologist


MIXOLOGY
ACADEMY

LIVING AND WORKING ABROAD?

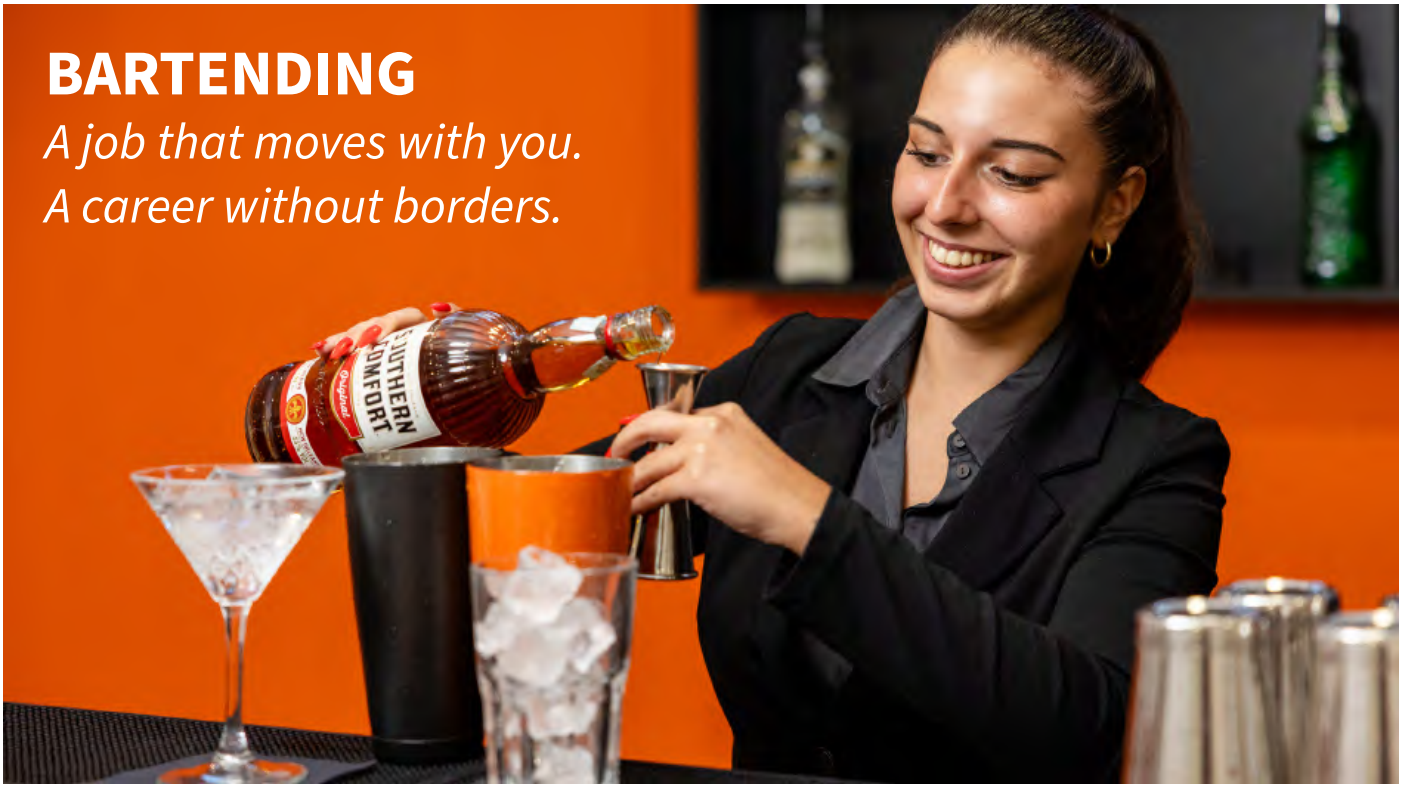
AS A BARTENDER, IT'S ABSOLUTELY POSSIBLE

If your dream is to move abroad, pay your own rent, or travel the world while working, bartending is one of the smartest careers you can choose.

Every year, MIXOLOGY Academy partners up with major players in the hospitality business all over the world, providing them with our highly skilled bartenders.

Today, many MIXOLOGY Academy students live and work full-time in: England, Ireland, Scotland, Spain and the Canary Islands, France, Portugal, Greece, Switzerland, Germany, Australia, Canada, USA, Dubai, Peru, and Costa Rica.

And because bartenders are needed everywhere, some graduates have chosen an even more flexible path: the "travelling bartender" lifestyle moving from country to country every 12–24 months, gaining experience, meeting new people, and exploring the world while working.



LET'S TAKE THE FIRST STEP TOGETHER

If reading this sparked something inside you—and you want to understand **how you could work abroad**, or simply whether this path is right for you — the next step is simple.

Get in touch and book a call with one of our **MIXOLOGY Tutors**.

They'll help you:

- understand your options
- choose the right training path
- answer every question you have
- see clearly whether this world fits your goals

No pressure.

Because every journey starts with one decision. And this might be yours.

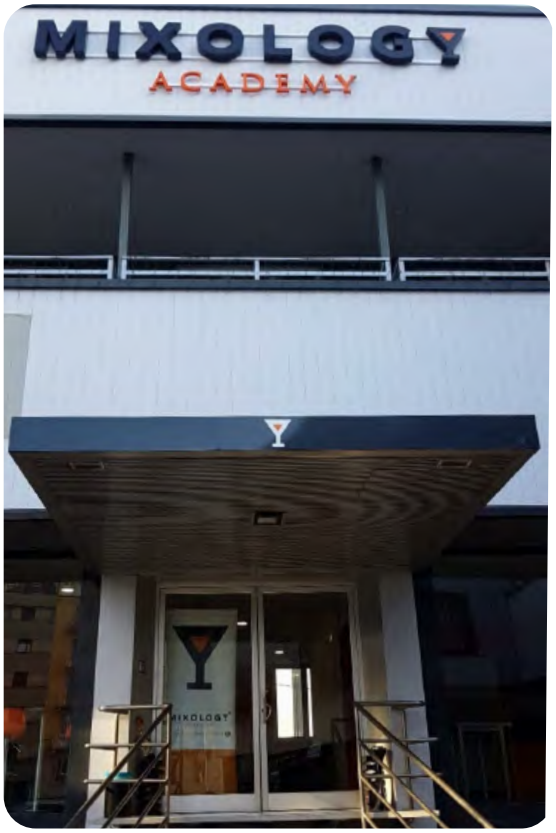
Keep growing. And help others grow. Always.



BOOK YOUR APPOINTMENT NOW

https://jo.my/request-info-eng

Giorgia Testa
Tutor



MIXOLOGY ACADEMY

MILAN CAMPUS

Call us: (+39) 02 36707838

Email us: milano@corsiperbarman.it

Or come **visit us** in person:

Viale Monza 258, Milan (MI)

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Or come **visit us** in person:

Via Ostiense 230, Roma (RM)

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FINDING A JOB RIGHT AFTER THE COURSE?
EASY! THANKS TO YOUR PROFESSIONAL CERTIFICATION AND OUR BARTENDER JOB SERVICE

Why do so many young people struggle to find a job today?

Because they make the same mistakes over and over: **no one has ever taught them how to look for a job properly**.

That's exactly why we created **Bartender Job**.

Bartender Job is our **internal job-placement service**, completely free for all students of **MIXOLOGY Academy**.
And it's one of the reasons our students find work so quickly all over the world.

Every day, on Bartender Jobs website and social media channels, you will find dozens of new job opportunities spread all over the world.

This means one simple thing: you're never left on your own: not during your training, and not once you've completed it.

Thanks to Bartender Job, you will:

- **Receive a free consultation**, where we help you build a CV that actually gets noticed by venue owners and managers.
- **Get access to all job openings** published on our platform and social networks, and receive them directly by email every week, so you can apply easily without wasting hours searching online.
- **Receive ongoing guidance and support** on how to apply, how to present yourself, and how to handle job interviews with confidence.

Bartender Job supports you, guides you, and helps you land the job you're aiming for as quickly as possible.

WHY PROFESSIONAL CERTIFICATIONS MAKE ALL THE DIFFERENCE?

Training professionally and earning a recognised certification requires commitment. It's an investment in yourself and in your future.

But the return is immediate.

A certified professional starts with the **right salary from day one**, because they're already able to:

- work efficiently
- solve problems
- support the venue
- contribute to revenue

That's exactly what employers are looking for.

A Free Masterclass on How to Find a Job

On top of that, all MIXOLOGY Academy students receive access to a **free monthly Masterclass called "How to Find a Job".**

The 2-hours lessons, you'll learn:

- how to use your certifications strategically
- how to avoid the most common mistakes
- how to position yourself to work exactly where you want

It's 100% free for our students, because we believe that **great training deserves great opportunities**.

The Bottom Line

Thanks to your certification and the support of Bartender Job, **most students repay their initial investment within just a couple of months of work**.

From that point on, everything you earn is growth and freedom.
You're going to build the foundation for the life you want.

STUDENT SPOTLIGHT:
RENATO TONELLI



Italian-American and full of ambition, Renato moved to Italy to attend the university.
Like many students, he needed a job that could help him pay for his studies while still allowing him to attend classes and keep up with exams.

Naturally, he looked to the nightlife industry, and everything began in a bar in Campo de' Fiori, in Rome, where he offered to work for free as a bartender in exchange for training.

At that time, he wasn't the professional he is today, and the best idea he could come up with was to trade manual labour for experience.

Not ideal, because his boss took advantage of him for a few months, but it allowed him to take his very first steps behind a bar and fall in love with the world of bartending.
Back then, he still didn't know us.

After finishing his degree, Renato moved again, working as a bartender in New York and Brussels, determined to grow as a professional, all while dreaming of the city that had welcomed him and nurtured him for 4 unforgettable years.

That's why, not long after, he decided to move back to Rome, his second home.

And it was during this new roman chapter that Renato walked through the doors of MIXOLOGY Academy, where he chose the Global Bartender program, the boost his career truly needed.

He always says that the Academy gave him the tools to build a serious career as a bartender, and we immediately recognised his potential.
That's exactly why we offered him the opportunity to become a trainer.

One thing we've always sensed about Renato is that he's a restless soul, he can't stay still in one place.BHe needs stimulation, new challenges, and the feeling of pushing himself forward.

In short, he has always needed to grow.

So when he told us he was planning to leave again, we weren't surprised at all.

His desire to travel and evolve was absolutely legitimate, and of course we supported him, after making him promise he would continue collaborating with us.

What has always excited Renato is the idea that, as a bartender, he could work anywhere in the world (and honestly, we think that's a strength of this career).

Renato never stopped.

He kept studying, training, and improving his craft, because that's what allowed him to move freely, change cities, and find new jobs with ease.

Once he understood he had both a wandering spirit and the perfect profession for it, he opened up a world map and chose his next destination.
Maybe it was the distance, maybe the allure of untouched landscapes, but Renato decided to go work as a **bartender in Australia**.

After two years, he was convinced he would come back to Rome to join us again.

But when the pandemic hit, the best choice for him and his wife Azzurra was **New York**. And once he arrived in New York, finding a job was incredibly easy, thanks to his international experience and the certifications he earned in our classrooms.



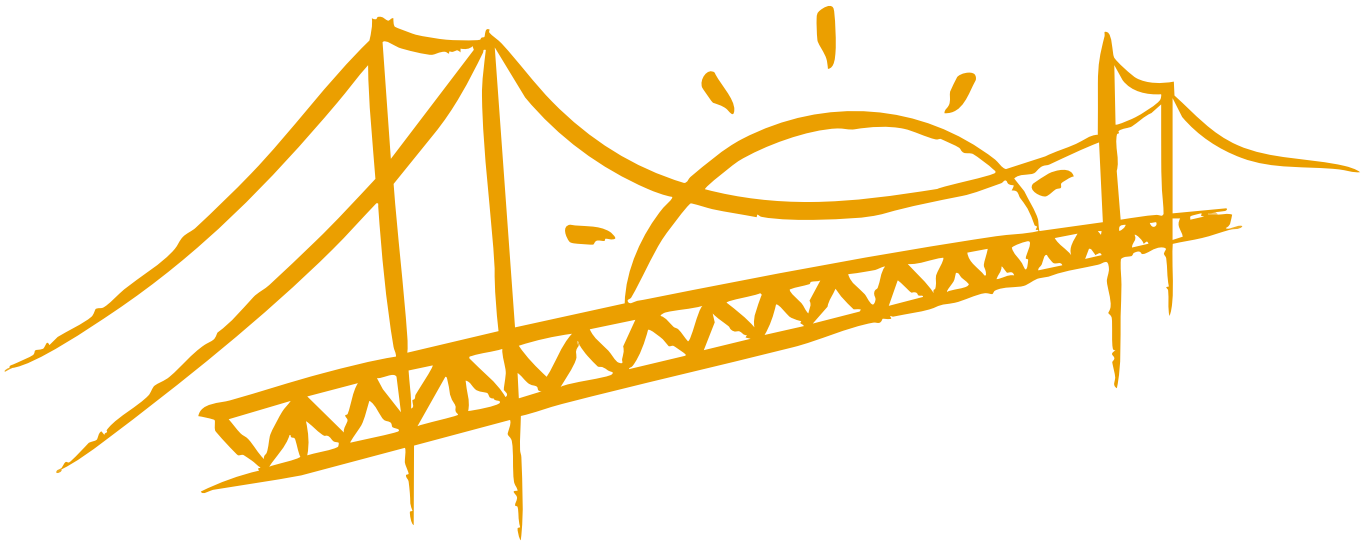
Evelina, Brooklyn

That's how he landed a bartending position in **Brooklyn**, at Evelina.
Are you curious about what Renato earns nowadays?

Let's just say his paycheque doesn't stop at his full bartender salary, far from it.
On a good night, he can walk out with up to $400 in tips alone.

Put everything together - salary + tips - and Renato lives comfortably, sustainably, and with the best part of all: **he gets to do a job he genuinely loves**.

From a student willing to work for free just to learn, to an international professional, mentor, and point of reference for the American market: **Renato's story is proof that when training meets ambition, borders simply disappear**.





I signed up for this course on a friend's recommendation, because I knew I wanted this to become my job.

On the first day I was so shy and awkward that I honestly thought I'd never be able to hold two bottles at once or remember a single recipe. But thanks to the trainers, always patient and ready to help, within just a few days

I was already pouring with two bottles, and not long after I started remembering all the recipes too.

In just one month I learned so much and had incredible experiences that helped me grow both professionally and personally.

I even overcame my shyness, which had always been one of my biggest obstacles.

I also felt truly supported by the secretary staff, who were always helpful and kind.

After a month, MIXOLOGY Academy felt a little bit like home, and I'm really going to miss it.

CHIARA SCHIFANI
Professional Bartender

READY TO TAKE THE NEXT STEP?

Book a call with one of our **MIXOLOGY Tutors** and get a **personalised training plan**, built around your goals, your ambitions, and the career you want to create.

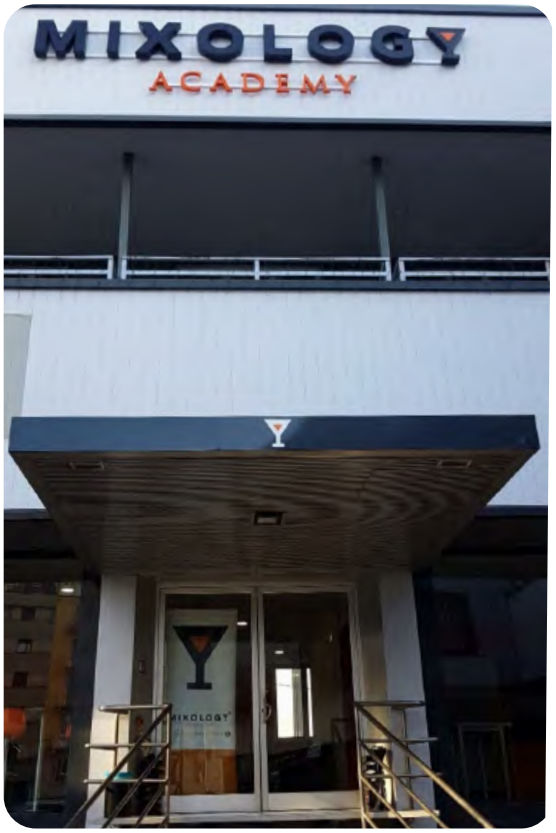
This is not a generic consultation.
It's a real conversation designed to help you understand the best path for you and how to turn your objectives into **concrete, real results**.

Places are limited, so secure your spot now and take the first step toward the future you want to build.

BOOK YOUR APPOINTMENT NOW

https://jo.my/request-info-eng





MIXOLOGY ACADEMY

MILAN CAMPUS

Call us: (+39) 02 36707838

Email us: milano@corsiperbarman.it

Or come **visit us** in person:

Viale Monza 258, Milan (MI)

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MIXOLOGY ACADEMY

ROME CAMPUS

Call us: (+39) 06 89017461

Email us: roma@corsiperbarman.it

Or come **visit us** in person:

Via Ostiense 230, Roma (RM)

BOOK YOUR APPOINTMENT NOW

https://jo.my/request-info-eng

MEET OUR TUTORS

Your Tutor is the first person you'll meet on your journey with MIXOLOGY Academy.
Their role is simple — but essential: helping you understand **which path truly fits you**.

During your first call, a Tutor will take the time to listen to you, understand your goals, your current situation, and what you want to build through this experience.

Whether you:

- want to work in **high-level venues** or luxury hotels,
- dream of **traveling and working abroad**,
- aim to build a **long-term career** in the hospitality industry,
- simply want to **work on weekends while studying at university**.

Our Tutors will guide you in choosing the training program that makes the most sense for you.

There's no *one-size-fits-all path* here.

Every student has different needs, ambitions, and timing and our job is to help you turn those into a clear, concrete plan.

With the right guidance from the start, your journey becomes faster, more focused, and far more effective.



GIORGIA TESTA

Tutor, Sales & Customer Care Manager

Hi, I'm Giorgia, Tutor at the Milan campus of MIXOLOGY Academy.

My story, just like the ones you'll find throughout these pages, is made of wins and failures that shaped me into the guide I am today for anyone trying to find their path in the bartending world.

I started from zero, with a million doubts, constantly asking myself whether this was really the right road for me.
I left university during my final year and felt the full weight of a choice that went against what my parents wanted — and even what some friends I once considered "the best" expected from me.
I started working in a bar almost by accident. Partly because I couldn't stand feeling stuck, partly because I wanted independence, to move out, and finally start building my own life.And honestly… for a thousand other reasons too.
From the very beginning, I realised that becoming a bartender wasn't just a "temporary job" for me. It was a real opportunity for change.
That's when it hit me: there was so much more to learn, and it was time to stop settling for mediocrity and start aiming higher.
That's when I discovered MIXOLOGY Academy — ten years ago.

I expected theoretical lessons about spirits, mixology and the history of drinking culture. And of course, I found all of that. But I also found something deeper: personal growth, the kind no school or university had ever given me.
I found a family that grows together. And by staying close to a team of people who work every day with passion, cohesion and genuine love for what they build, I grew with them.
A few years later, after completing my courses, they asked me to become part of that family.
I still remember jumping off my bedroom chair in Rome and shouting, "Mum, they picked me!"
I can honestly say that I've never regretted saying yes — not even for a single day.
Over the years, I've met students from all over Italy and beyond. Thanks to the Academy, I kept studying, evolving, and growing.
And for the last five years, I've been the Tutor I once needed myself.
I hope you always follow your dreams.
And I truly hope to meet you in person soon, if you feel that this could be your path too.



CHIARA MORONI

Tutor - Rome Campus

Hi, I'm Chiara, Tutor at the Rome campus of MIXOLOGY Academy.

My career started at 15, completely by accident. My best friend was working in a bar and asked me to help out one afternoon. Back then, I was shy, quiet, and incredibly awkward. But from that very first day, I realised that beyond giving me my first taste of independence, that job would help me break out of my shell.

And that's exactly what happened.

Over time, that first experience turned into a genuine love for hospitality and for taking care of people.
I worked as a barista throughout high school and into university, only to realise very quickly that I had enrolled in something I didn't care about at all — simply to follow the path everyone around me was taking.
Once I became aware of it, I walked away from university without hesitation.
That very same day, I walked into MIXOLOGY Academy, determined to enrol.
From the moment I stepped inside, I felt that this place would give me much more than technical skills to use behind a bar. And I was right.

After a period of studying, they offered me a role inside the company. There was a catch, though: it was a position I knew nothing about and, honestly, it didn't seem connected to my passion at all. But I wanted so badly to be part of this project that I told myself: "Two years, then I'll go back to being a bartender."

And here I am, nine years later.
Working with an Academy that never kept me stuck behind a desk — quite the opposite.

From starting as a barista, through years of training, courses, and travel, MIXOLOGY helped me become an independent sales professional, opening doors and opportunities I never could have imagined.

That's where I discovered the art of selling. Which, in reality, is the art of truly listening to someone — with one clear purpose: helping them break through the limits they place on themselves, so they can finally build the life they want.
Today, my purpose — both personally and with every student who joins MIXOLOGY Academy — is exactly this: to help you choose who you want to become, with your heart.

Because in life, you can achieve anything.
Discipline and consistency are the only real formula for success. You don't need anything else.



FEDERICA FERRANTE

Tutor - Rome Campus

My name is Federica, and I'm a Tutor at the Rome campus of MIXOLOGY Academy.

I want to share my story because it might help anyone who feels that it's "too late" to change their life.

Before becoming a Tutor, I spent most of my life trying to please everyone — except myself.

I chose to study Law simply to become a "doctor", as if that title alone would somehow define my value or make me happier.
In the meantime, I settled for whatever jobs I could find: waitressing, retail, anything that paid the bills, but without any real purpose or excitement.
Everything changed when I started working in the Ho.Re.Ca. world — especially when I helped organise the Rome Whisky Festival.

That experience lit a spark inside me. For the first time, I clearly felt that this was the world I wanted to belong to.

But it was thanks to MIXOLOGY Academy that I truly understood what growth really means.

I realised that investing in myself and in my skills was the only way to get real results in a field I genuinely loved. And that's when something fundamental clicked: age is just a number.

What really matters is how much time and energy you decide to dedicate to your goals.

I learned how to define a purpose and, most importantly, how to take the right steps to reach it.

I also understood something crucial: everyone has their own timing — but time itself doesn't come back. So if you've ever thought about changing your life, the moment to start is now.

Today, I'm deeply grateful for the work I do, because it allows me to connect with so many different people.

Every person has their own story, their own pace, their own doubts — and I'm proud to guide them through a journey of growth and transformation.

I truly hope you find your place. The place where you feel aligned, fulfilled, and finally free to be yourself — without having to please anyone but you.



PINA D'ADDEO

Tutor - Milan Campus

Hi, I'm Pina, and I'm a Tutor at the Milan campus of MIXOLOGY Academy.

I took my first steps in this industry when I was 21. Before that? I worked as a tester for stereo equipment. A stable job, good pay, benefits, paid sick days, holidays, even a fourteenth-month bonus.

On paper, everything was perfect.
But every single morning looked exactly the same. Same office. Same faces. Same tasks. And the same feeling of going home unsatisfied. It was monotonous, painfully monotonous.

One summer, after realising I had three full months of holidays ahead of me, an idea hit me: leave with a friend and work a season in a seaside restaurant.
You can imagine my family's reaction.
They had always supported my independence, but seeing their daughter leave a secure job for something uncertain would make any parent panic.

Still, they wanted me to find something that truly excited me — something that could reignite my ambition.
I've always believed one simple thing: if I can imagine something, then I can make it happen. After that summer season, I never stopped.

I began studying, expanding my skills in the beverage world, and working in different roles, across different cities — and even different countries.

Building a career takes dedication, but it is possible. You just have to believe in it. And I did.
My search for proper, serious training led me to MIXOLOGY Academy.
I immediately understood that MIXOLOGY would give me much more than the ability to make a great cocktail or recommend a good whisky.

It taught me how to make things happen.

Exactly that. I trained. I worked as a barlady. Then as a manager. And eventually… I joined the Academy as a Tutor.

If someone had told me ten years ago that I would be helping hundreds of students find their direction, I would have laughed and said, "I wish!" And yet, here I am. I believed in it. I trained for it.

And today, I'm proud to be part of MIXOLOGY Academy.

So imagine it.
Truly imagine it.
And then — make it happen.



VALENTINA PERTECARINI

Tutor - Rome Campus

Hi, I'm Valentina, and I'm a Tutor at MIXOLOGY Academy.

My journey into the world of hospitality began back in 2009.
Right after graduating high school, I started working as a waitress in a cocktail bar in Trastevere. And yes, that cocktail bar was the same one Luca told you about.
I'm one of the "oldest" people still working in what Luca founded and what later became MIXOLOGY Academy.
At the time, my goal was very simple.
I wanted financial independence while attending university, nothing more, nothing less. I wasn't chasing a career yet. I wasn't thinking about the future in big terms.
I just wanted to stand on my own feet and support myself. I had no idea that such a simple decision would eventually shape my entire professional life. That cocktail bar happened to be Luca's very first venue, the founder of MIXOLOGY Academy. At the time, I could never have imagined that this experience would shape my entire future.
What happened next was simple.
Luca saw potential in me and suggested I take a Bartender course, so I could move from the floor to behind the bar. That's when my love for mixology truly exploded — along with my passion for everything that transforms a good drink into a complete guest experience.
Years went by. The venue was sold, and Luca shifted his focus toward education.
I, on the other hand, made a choice that many people didn't understand: I decided not to finish university.
As a barlady, I was already earning more than I ever would have in the job I thought I wanted when I was a teenager. And more importantly, I was doing something I genuinely loved.
By 2019, though, I hit a plateau. I was tired of working nights — but far too in love with this profession to walk away from an industry that had been part of my life for over ten years.
And then, almost out of nowhere, MIXOLOGY Academy reached out and asked me to stop by their new campus. I happily accepted, thinking it would be just a quick hello.
It turned into a job interview.
From that moment on, for the second time thanks to them, my life changed completely.
Today, I find myself in a role I didn't even know existed when I was twenty.
I have the privilege of working every day with young people who, just like I once did, dream of building a career in this industry — and who need someone to help them understand which direction to take.

Thanks to MIXOLOGY Academy, I truly understood how important it is to pursue your dreams, even when others don't understand them.

If you believe in what you do and trust the process, every sacrifice will eventually come back to reward you.



FLAVIO BRESCIA

Tutor - Milan Campus

I'm originally from Campania, where I took my first steps in the hospitality world working as a waiter and later as a barista and barman.
Thanks to this job, I've had the chance to live and work in several cities across Italy and even abroad.
I graduated from hospitality school and, from that moment on, I devoured everything I could learn about this field, entirely on my own. For years, I learned by observing, experimenting, and improvising.

It took me a long time before deciding to invest both time and money into proper professional training and to entrust my growth to real experts.

That moment arrived in 2014, when I decided to enroll in a professional bartending course at MIXOLOGY Academy in Rome. It was the first real professional course I had ever taken.

I chose to do it because I started to realise how often I improvised at work.

I felt insecure, and many times I didn't feel up to the role I was covering.

I knew I had to level up my knowledge and my skills.

The training lasted about a month and I completed it with the highest score.
It was a huge satisfaction—especially because shortly after, I realised how deeply that experience had transformed the way I approached this profession.
Not just in terms of technique and skills, but as a person.
I met so many people - young students with an incredible desire to improve their lives.
That energy became one of the strongest motivations I had ever felt.

Something completely new to me.

And today, many of those people are colleagues I work with every single day.
I can proudly say that I'm part of the MIXOLOGY Academy family.

I first became a professional Trainer and later a Tutor at the Milan campus.

It's a career that fulfills me deeply, a dynamic role inside an environment where growth is the foundation of everything.

Knowing that I can help and guide students on their journey, just like someone once did for me, is what makes me grateful every day to be part of MIXOLOGY Academy.

To MIXOLOGY Academy;

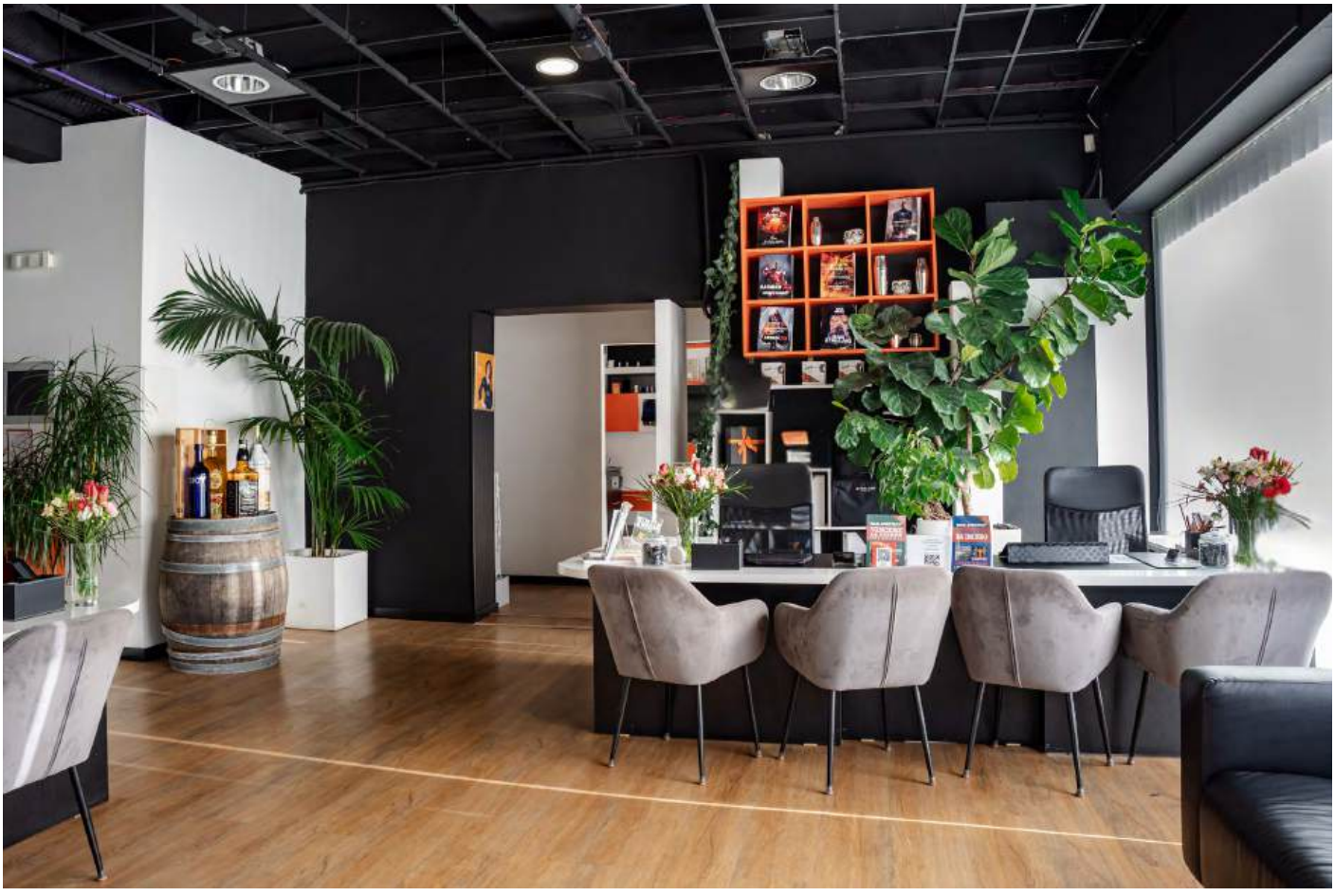
I am writing this message to express my sincere gratitude for the exceptional support that you have provided to me during my time in this academy; for your guidance, patience and encouragement have played a pivotal role in helping me to navigate through the challenges that I have faced during that time.

Your support has not only helped me to achieve my professional or global goals, but it has also taught me the true meaning of teamwork, I always felt confident in knowing that I could rely on you whether I needed assistance or guidance, and for that, I am grateful.

I really appreciate the time and effort that you've taken to help me from your tutor, Giorgia&Pina, the secretaries, Cristina&Martina, to all trainers, to help me grow. Once again, thank you for all that you have done for me, your support has been instrumental in my professional growth.

ROXAS P.
Google review


MIXOLOGY
ACADEMY
MIXOLOGY
ACADEMY
CORSO
con degustazione GRAPPA



MIXOLOGY
ACADEMY

HERE'S THE MIXOLOGY FAM.

We won't stop until every person who wants to build a career in the bar industry has truly succeeded.

Keep growing and help others grow, always.

If you need support or feedback, don't hesitate to talk to us.
We are here for you, to help and guide you throughout your growth journey.
For us, it's essential that you always feel welcomed, supported, and met with a smile.



From now on, you'll always have people you can count on, whenever you need them.

TUTOR

For any need related to your professional path or personal growth, you can always rely on your Tutor.
Your Tutor will guide you step by step throughout the development of your career, helping you make the most of the opportunities you encounter along the way.

STUDENT CARE

For any organizational needs, information about lesson schedules, or general questions, you can always contact the Academy Student care.
They will help you find the most suitable solution for your situation as quickly as possible.

TRAINERS

During lessons, our Trainers are always available to support you.
If you need clarification, feedback, or practical help, you'll always find someone ready to assist you.

BARTENDER JOB

To help you find the right venue and grow your career, the Bartender Job team is always at your disposal.
They will support you in building your CV, preparing for job interviews, and accessing job opportunities aligned with your goals.

ACADEMY DIRECTORS

Each area has a Director.
For any type of feedback — positive or constructive — you can always ask to speak with them. You will find someone ready to listen, welcome your ideas, and help resolve any difficulties.



STEER YOUR BARTENDING CAREER IN THE RIGHT DIRECTION

THE SMART WAY TO BUILD A BRILLIANT CAREER AND EARN FAR BEYOND YOUR BASE SALARY

TIPS:
YOUR SECOND PAYCHECK

One of the biggest differences between a true professional and someone who “learned on the job” is simple: **professionals know how to earn tips**.

Alongside technical skills, a professional bartender is trained in something even more valuable, the ability to communicate with guests.

Even if you think you’re shy or “not good with people”, you’ll learn how to serve, interact, and entertain like a real bartender, turning communication into concrete income.

Depending on the venue and the type of bar, monthly tips can easily equal - or exceed - your base salary.

In other words: it’s like getting paid twice every single month.



WANT TO LEVEL UP?
EARN FROM EVENTS TOO

If you want to go beyond your bartender salary — and beyond tips — the PR Bartender skills taught in the Bar University three-year program open the door to real entrepreneurial income.

You'll become the kind of PR every venue wants:

- the one who brings people in
- the one they trust to organise events
- the one who earns a percentage of the revenue generated

If you want to maximize tips, accelerate your career, and start creating events that actually pay you, talk to your MIXOLOGY Tutor and continue your training in hospitality entrepreneurship.



STUDENT SPOTLIGHT
GIANLUCA FRANZOSO



Gianluca Franzoso is twenty-three years old — and that matters.
Because it proves that age is never a limit when you know what you want, you're willing to fight for it, and you're ready to put in the work.

Gianluca shares a dream with many students: opening his own venue one day.
But he also understands a crucial truth — without the right skills and a clear vision, opening a bar isn't a business move. It's a disaster waiting to happen.

Today, Gianluca is a travelling bartender.
He doesn't own a venue yet. Instead, he works independently, organising events across Lombardy and beyond.

His journey started elsewhere.

He originally trained as a chef, enrolling in culinary school and working in kitchens.

Then Covid hit.
Instead of standing still during lockdown, Gianluca used that time to rethink his path. Doing nothing was never an option.

That's when he discovered mixology.

As soon as the world reopened, he left the kitchen and enrolled at MIXOLOGY Academy, including the **Barman PR program**, designed to turn a bartender into a true freelance professional.

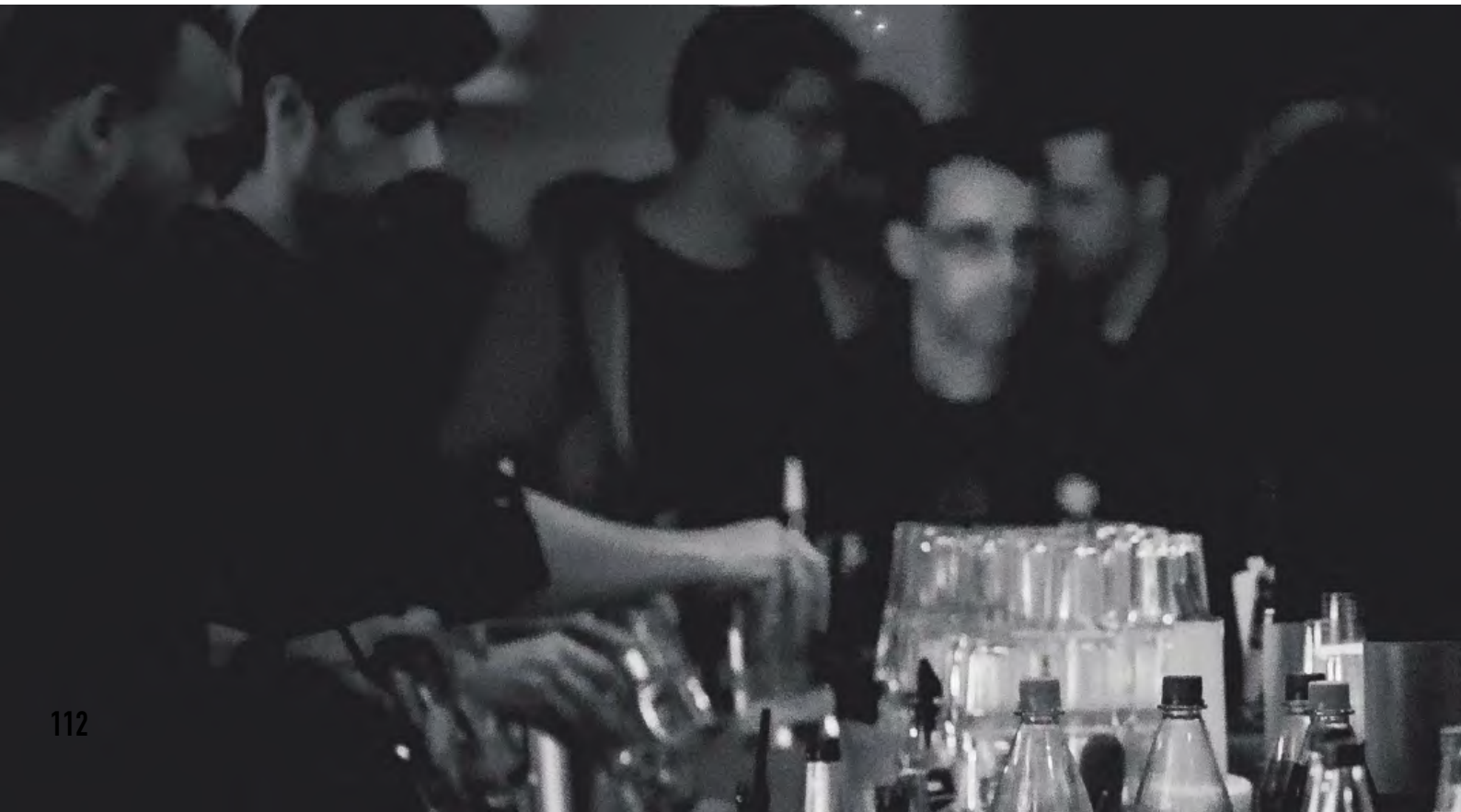
From there, he started building his personal brand from scratch.

His winning idea?
A line of *"fit" aperitifs* designed for athletes and anyone looking for low-calorie drinks.

He tested the concept with his sporty network and immediately realised he had tapped into a powerful niche—people actively looking for exactly what he was offering.

So he went all in. He studied, refined his skills, and began turning that idea into a real, concrete project.

Once his project was ready, Gianluca officially registered his business and started reaching out to bars and gyms. About a year and a half ago, he landed his very first event—and that's when things truly took off.



Today, he spends his weekends working in a bar in Monza, while during the week he organises events across Lombardy.

That's where his **Aperi Fit** concept comes to life: each event built around a different theme, with a custom drink list designed to be light, balanced, and diet-friendly.

People often assume that a "fit" cocktail must be alcohol-free or low-alcohol. Gianluca is quick to clarify that this isn't the case.

His recipes are simply designed to be **healthier and lower in calories**.

"*I avoid liqueurs and bitters, and I work with non-alcoholic spirits or white spirits because they contain no sugar. Then I use teas and infusions, spices, fresh seasonal fruit and vegetable extracts, and fermented drinks like kombucha, which is full of beneficial properties*" he explains.

Thanks to his consistency and vision, the format is booming.

And the key takeaway — for him and for you — is simple: **have a clear project and work toward it with intention.**

From his very first event, Gianluca realised that his life was changing and that he had finally found the right path.



So what's different now compared to when he was just a young cook with a contract?

He built his **own brand** and he keeps pushing it forward. He constantly thinks about how to grow, refine his services, and take everything to the next level.

Every single day, his focus is on progress and on hitting his goals.

He invests in himself and in continuous training, without ever losing sight of where he wants to go.Today, he has a small team he's training, and his business is expanding — both internally and externally.

His goals keep getting bigger, because once growth starts, it becomes limitless.

The frustrations of being an employee are far behind him. Now, he feels fulfilled, confident, and genuinely excited about the future.

And all of this became possible the moment he changed perspective.

Just think about it: a guy who once felt stuck is now featured in newspapers as an example for other young people to follow.



During the research for a barista course, I came across MIXOLOGY Academy and found it to be the most comprehensive course offered, if not the only one available. Doing it over the course over two weeks was relaxing and made it possible to let the knowledge learned in the morning, sink in the afternoon while enjoying Rome, its many cafès and the Italian language all around me.

Thank you to all the friendly staff at MIXOLOGY Academy for these two weeks and the work you do. I would definitely recommend the course.

SVEN ANDRISKE
Barista Pro
Sweden


Changing your perspective changes everything.
It's the key to finally living life on your own terms.

LEVEL UP:
YOUR PERSONAL "NETFLIX" FOR CONTINUOUS TRAINING

Want to improve the way you study and learn faster?

Want to master sales techniques that increase customer spending and boost your tips?

Want to understand exactly how to get hired by top-tier venues and position yourself for managerial roles?

In short:

Do you want to develop the kind of skills that truly make you stand out in the job market and accelerate your career?

LEVEL UP is your on-demand training platform, designed to support your continuous growth long after your in-class training is completed.

It gives you access to a curated library of short, focused mini-courses built to help you improve fast, including:

- Counter-sales and upselling techniques
- How to create a profitable drink list for venues and events
- Communication and interpersonal skills
- Personal development and mindset training

Everything you need to stay one step ahead of the average professional.

All courses are available online, anytime and anywhere, so you can train at your own pace — just like Netflix, but for your professional growth.

MAKE THE MOST OF YOUR PLATFORM

FROM YOUR PERSONAL COURSE LIBRARY, YOU CAN WATCH — AND REWATCH — ALL YOUR TRAINING MATERIALS WHENEVER YOU WANT.

ACCESS EVERYTHING FROM ANY DEVICE, AS LONG AS YOU'RE CONNECTED TO THE INTERNET.

Whether you decide to work abroad, return to your hometown, or build your career in the city you love, your training stays with you.

With **LEVEL UP**, you have continuous, ongoing education always at hand, almost like having a "*Netflix for your career.*"

Inside the platform, you'll find both live sessions and on-demand lessons, designed to help you:

- keep your skills sharp
- stay professionally updated
- continue growing even when you can't physically attend one of our campuses



FAQ: FIND YOUR CAREER DIRECTION



WHICH COURSE IS RIGHT FOR YOU?
MEET THE MIXOLOGY ACADEMY TUTORS

All MIXOLOGY Academy programs share one clear mission:
helping you find a job and build a real career, aligned with your goals, your needs, and the life you want to create.

To make this possible, we've designed **clear and structured training paths**, so every student can start in the right way — without confusion, wasted time, or wrong choices.

OUR MAIN TRAINING PATHWAYS

- **Professional Bartender**

  The essential foundation.
  This is the starting point if you want to learn how to work behind the bar, gain solid skills, and land your first job in the industry.

- **Global Bartender**

  The complete journey.
  A structured path that takes you from absolute beginner to certified professional, ready to work in high-level venues in Italy and abroad.

Your Path, Guided by a Tutor

Choosing the right course is not about picking "the most complete" one — it's about choosing **the most coherent path for you**.

That's why every student is supported by a **MIXOLOGY Tutor**.

Your Tutor will:

- help you clarify your personal situation
- understand your goals and ambitions
- recommend the most effective training path for you

Whether you want to:

- find a job quickly
- work while studying at university
- become financially independent
- travel and work abroad
- grow into management roles
- open and manage your own venue

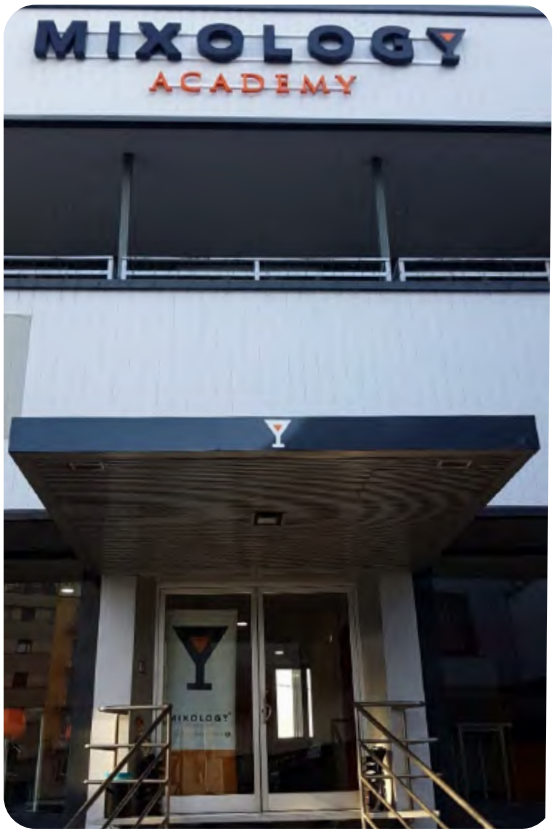
your Tutor will help you choose the path that truly fits your life.

BOOK A MEETING WITH A MIXOLOGY TUTOR

https://jo.my/request-info-eng



SPEAK DIRECTLY WITH ONE OF OUR TUTORS AND
MAP OUT THE BEST TRAINING PLAN FOR YOUR PROFESSIONAL FUTURE.
THIS IS THE FIRST REAL STEP TOWARD TURNING YOUR GOALS
INTO CONCRETE RESULTS.



MIXOLOGY ACADEMY

MILAN CAMPUS

Call us: (+39) 02 36707838

Email us: milano@corsiperbarman.it

Or come **visit us** in person:

Viale Monza 258, Milan (MI)

BOOK YOUR APPOINTMENT NOW

https://jo.my/request-info-eng



MIXOLOGY ACADEMY

ROME CAMPUS

Call us: (+39) 06 89017461

Email us: roma@corsiperbarman.it

Or come **visit us** in person:

Via Ostiense 230, Roma (RM)

BOOK YOUR APPOINTMENT NOW

https://jo.my/request-info-eng

HOW LONG DOES THE COURSE LAST? CAN I FOLLOW IT EVEN IF I HAVE A BUSY SCHEDULE?

Absolutely. Our practical courses are designed to **adapt to your life, not the other way around**.

To make things as simple and flexible as possible, you can build your own timetable by choosing from **four different time slots**, plus a **super-intensive option** if you prefer to concentrate more hours into fewer days.

AVAILABLE SCHEDULES

- Monday to Friday — **morning, afternoon or evening**
- Saturday — **from morning to early afternoon**

If you choose the morning slot but something unexpected comes up, you can simply contact our secretaries and **switch to the afternoon or evening session for that day**.

If weekdays are impossible for you, you can follow the **weekend track**, with classes every Saturday.

And if none of the standard options fits your schedule, you can **fully customize the days** and times of your course with our secretaries so everything aligns with your availability.

A MODULAR SYSTEM THAT WORKS FOR REAL LIFE

Each lesson is structured in **precise modules**.
This means that even if you miss a class, you won't fall behind.

You can easily re-attend the lesson by coordinating with the secretaries and continuing your training smoothly.

During every class:

- you'll always have your own exclusive workstation
- there is more than one instructor present, ensuring constant supervision

You'll never be rushed, overlooked or left behind. You'll receive the time, attention and guidance needed to truly learn every skill.

COMMITMENT BRINGS RESULTS

If you've decided that professional training matters to you, showing up consistently is the smartest choice you can make.
Following the program day by day is the fastest and most effective way to achieve real results.

LET'S BUILD YOUR SCHEDULE TOGETHER

Share your needs with your MIXOLOGY Tutor and we'll create the perfect class schedule together one that truly fits your life, your goals and your pace.

BOOK A MEETING WITH A MIXOLOGY TUTOR

https://jo.my/request-info-eng



SPEAK DIRECTLY WITH ONE OF OUR TUTORS AND
MAP OUT THE BEST TRAINING PLAN FOR YOUR PROFESSIONAL FUTURE.
THIS IS THE FIRST REAL STEP TOWARD TURNING YOUR GOALS
INTO CONCRETE RESULTS.

DO I GET MY OWN TRAINING STATION DURING THE COURSE?

Absolutely yes.

If you want to become a real professional, **you need a workstation that's entirely at your exclusive disposal**.

Sharing a station slows your learning down dramatically.
You lose time, rhythm, focus and real practice.

That's exactly why, at **MIXOLOGY Academy**, every student trains at **their own dedicated workstation**, fully equipped with **all the professional tools you need**, without ever having to wait for someone else to finish an exercise.

Both our Rome and Milan campuses feature:

- **5 fully equipped training rooms**
- **90+ individual workstations**
- spaces designed specifically for **hands-on, real-world training**

"

Todo Excelente, trato personal de primera calidad, profesores profesionale e instalaciones optimas. 100% recomendable.

HECTOR BARRAGAN
Professional Bartender
Mexico

DO I ACTUALLY MAKE REAL COCKTAILS DURING THE COURSE?

Absolutely and it's not optional.

Preparing and tasting **real cocktails** is essential if you want to learn how to work in real venues.

Technique only becomes skill when you apply it under real conditions.
That's why, at **MIXOLOGY Academy**, you prepare and taste different cocktails **every single day** of your training.

Beyond regular lessons, we also run dedicated **full-immersion sessions** where, for 4 straight hours, you work exactly as you would in a real bar:

- real alcohol
- real ingredients
- real garnishes
- real service rhythms

Because learning mixology means **doing**, tasting, adjusting, and repeating, not just watching or memorising recipes.

> *Thank you very much Very motivated people and enthusiastic.*
> *Lots of learning.*
>
> **GERARD COOPS**
> Barista Coffee
> Canada

AM I SUPPORTED WITH WORK AND CAREER EVEN AFTER THE COURSE IS OVER?

Yes, absolutely.

At **MIXOLOGY Academy,** your support does not end when the course finishes.

Our structure is designed so you're **never left on your own**, even long after your last lesson.

Thanks to your **Academic Year**, you can return to the Academy to train, practise, or refresh your skills whenever you want even months or a full year after completing your course. Your growth doesn't stop with certification.

You'll also continue to receive:

- Ongoing support from the **Bartender JOB team**
- Direct guidance from your **Tutor**, available for career advice, job decisions and next steps
- Continued access to your **Trainers**, who remain a real point of reference for feedback, ideas, and practical solutions to challenges you face behind the bar

This isn't a one-time experience.
It's an ecosystem designed to support your evolution.

IS THE ACADEMY CERTIFIED AND DOES IT ISSUE A PROFESSIONAL CERTIFICATE?

Yes. **MIXOLOGY Academy is ISO 9001:2015 certified**.

ISO 9001 is an internationally recognised certification that guarantees excellence in:

- teaching procedures
- training delivery
- quality standards of educational facilities

In our case, it also certifies the **structural and organisational quality of our campuses**.

In addition to this, **MIXOLOGY Academy is an officially accredited training institution in both the Lazio and Lombardy Regions**, where our campuses are located.

We take great pride in offering our students a training experience that is **truly certified at an international level**.





What does this really mean?

- An international certification **cannot simply be "bought."**
- To obtain it, an organisation must meet strict quality standards and pass **rigorous external audits**.
- Very few training centres actually meet all the requirements needed to even apply for certification.

Unfortunately, many schools and academies claim to be "certified" without ever having been evaluated by any official national or international authority.

Only **ISO 9001 certification** and **Regional accreditation** truly demonstrate that an institution meets extremely high quality standards, including:

- continuous staff training
- constant updates to educational programs
- structured teaching methods
- analysis of student outcomes and real workplace results

In line with the ISO 9001 philosophy of continuous improvement, the entire MIXOLOGY Academy team trains, studies and evolves every single day to refine our academic services and maximise student success.

At the end of every course, **MIXOLOGY Academy issues an official certificate** confirming that your training was completed within an institution that meets **high educational and quality standards**, in accordance with **Regional, National and European guidelines**.

This is what makes your certification meaningful, credible and recognised, both in Italy and abroad.

I'M OVER 30 OR 40, IS IT STILL A GOOD TIME TO START?

Absolutely, yes.

A great example is **Pablo Giancristiano**, who after many years in the fashion industry — and seeing that market slowly shrink — decided to completely change his life and become a bartender at 40.

Pablo trained professionally at MIXOLOGY Academy, then took off on an international journey that eventually led him to open his own bar in Ibiza.
Today, that choice allows him to live well, work on his own terms and enjoy life with his family.

And becoming a bartender at 30 or 40 doesn't necessarily mean packing your bags and leaving everything behind.

Take **Cinzia Pedditzi**, for example.

For Cinzia, becoming a professional bartender — or better, a *barlady* — was a way to stay close to the sea and to her beloved Sardinia, working in some of the island's most beautiful resorts.

During our How to Find a Job Masterclass at MIXOLOGY Academy, this question comes up often.

Stories like Cinzia's allow us to give a very concrete answer.

Luxury resorts and high-end hotels — which, in our experience, offer some of the best career opportunities both in Italy and abroad — often prefer more mature staff when interacting with a high-end clientele.

Why?

Because one of the most important aspects of bartending is the relationship with the guest. And between a 30, 40 or even 50 year-old bartender and a guest in a five-star hotel (who is often over 45), trust and rapport tend to develop much faster than with a very young, inexperienced bartender.

That said, nothing prevents you from becoming a bartender after 30 and working in nightclubs or glamorous venues.

Take **Jacopo Raffaele**, for example.

Jacopo is a charismatic presence in Rome's nightlife scene — serving drinks, style and smiles in equal measure.
He's an architect by day, a personal trainer on the side, and a full-fledged nightlife professional once the sun goes down.

Another great example is **Giovanni dell'Armi**, who used bartending in London to support himself while attending an extremely expensive economics program at a top UK university.

Then there are those who choose bartending at 30 or 40 as a strategic step — to gain experience, build savings and eventually open their own venue.

Just like Guido Bolaffi or Pablo Giancristiano, mentioned earlier.

And this path is absolutely open to both men and women.

Many women believe this industry is designed only for very young people, but that couldn't be further from the truth.

Take **Adriana Bosco**, for instance. She joined MIXOLOGY Academy just before turning forty and, after completing her training, built a remarkable career in some of the most prestigious venues in the Campania region.

In short:

If you have motivation, desire, and the willingness to learn — and you're looking for a job that not only pays well but also gives you real satisfaction — you can start this profession at 30, 40 or even 50.

As someone much wiser than me once said:

"**If you can dream it, you can do it.**"

Walt Disney

"

Hello, my name is Sean, I did the Mixology class in June 2022.

Honestly that's the best experience so far , something I would tell myself three years ago would be to stay longer and really take advantage of the resources they provide. I had the opportunity to try and go to the World Cup in Qatar but I unfortunately had to finish classes.

One thing I would have said to myself is "just do it, just go and take that opportunity", I wouldn't have that opportunity without the people at MIXOLOGY Academy.

In the United States it's hard to get bartending jobs at a very young age, but the MIXOLOGY Academy gave me the skills to be able to accelerate my career and also I feel like I could go anywhere in the world and take these skills with me, and be able to work live and study abroad.

SEAN RYAN
Professional Bartender
San Francisco, CA

IF I STRUGGLE TO LEARN DURING THE COURSE, WILL THE TRAINERS ACTUALLY SUPPORT ME?

Absolutely, yes.

Struggling at the beginning is completely normal when you start something new and it's something we expect.

That's why MIXOLOGY Academy Trainers are not just experts behind the bar, but also professionals trained to **teach, guide and support** every student throughout the learning process.

You'll never be left alone with doubts, mistakes or difficulties.
Our Trainers are there to answer your questions in real time, correct you, encourage you and help you improve step by step at your own pace.

"

The best course I've ever taken in my life was at MIXOLOGY Academy. From the registration process to the training itself, everything was simply perfect.

A calm environment, fully equipped tools, English Taught lessons, exceptional staff, and excellent instructors. All these made the experience truly priceless. I'm so happy to have been part of this flawless and inspiring family, learning alongside such a professional team.

Huge thanks to the lovely Chiara, the beautiful and amazing Lucia, and the talented Daniel and Adriano.

FATEMEH AHMADI
Professional Bartender
Iran

HOW MUCH DOES THE COURSE COST?

The investment depends on the training path you choose and on the professional goals you want to achieve.

At MIXOLOGY Academy, each program is designed first and foremost as an **investment in yourself and in your future career**, not simply as a course you attend and forget.

All our programs are built to help you:

- Find a job quickly
- Build real, spendable skills
- Enter the industry as a trained professional
- Receive an official certificate from an accredited institution

For this reason, the cost varies based on the level of training, the duration of the program and the objectives you want to reach — whether that's starting from zero, working abroad, growing into management or building a long-term career in hospitality.

What matters most is:

The commitment and investment you make in the first months are typically **recovered very quickly** through your first salaries and the career opportunities that open up once you have the right skills and certifications.

Your MIXOLOGY Tutor will help you understand which program best fits your goals and explain the investment clearly, transparently and without obligation — so you can make the right choice for your future.

Every month you spend without a proper salary or stuck in a job that underpays you, is a month of missed opportunity.
It's income you could already be earning as a certified professional, working through

our exclusive job opportunities and actively building your career.

To understand the best option for you, based on your goals, your current situation and the available payment solutions, you can book a meeting with a MIXOLOGY Tutor. Together, you'll find the training path that fits you best and allows you to move forward with clarity and confidence.

Here's a **clean, fluid and emotionally strong revision**, keeping the warmth and credibility of the original while making it tighter and more reassuring for a shy reader.

"

My name is Aman Varghese, and I'm from India.

After I graduated in Italy I looked on Google for this course, and when I looked on the website I felt they were more friendly than others.

I have nothing to say other than they were all very friendly. Before I came here I didn't know anything about this profession and they taught me everything that I have to know.

I can tell that MIXOLOGY Academy is very good for beginners and if you want to take the course you should do it because they are all friendly .
If someone came from another country and wants to learn here I will recommend them, because every trainer in this academy will support you with everything they have.

AMAN VARGHESE MOONJELY
Professional Bartender + Caffetteria
India

CAN I BECOME A BARTENDER EVEN IF I'M REALLY SHY?

Yes, and we're genuinely happy to answer this question, because we know exactly how heavy shyness can feel.

We know it because a lot of us considered ourselves shy too. Or at least, they grew up believing they were.

But something unexpected happened.

After just a couple of weeks behind the bar, they were already different people. They were talking to people naturally, enjoying interactions, discovering sides of themselves they didn't even know existed.

Bartending pushed them to grow.
It helped them open up.
It trained communication, confidence, presence.

So if you're shy you may have found exactly the right path.
This profession allows you to build a solid career, earn well, have fun, and most importantly, overcome your shyness day by day. You learn to express who you really are, even when surrounded by strangers.

And that feeling is priceless.

CAN I JOIN THE COURSE EVEN IF I HAVE ZERO EXPERIENCE?

Absolutely.

Our training programs are designed specifically to take you from complete beginner to certified professional, ready to work in any type of venue.

Our teaching method is built to accelerate learning, and it has already helped over **10,000 students** become confident, capable bartenders.

The MIXOLOGY Academy Trainers are trained not just to teach techniques, but to guide you step by step, especially if you feel underconfident.

Even if you think you're "not cut out for this", they'll help you discover your strengths and walk out of the course ready to step behind any bar with confidence.

"

Je recommande le cours de Barista Coffee à tous ceux qui veulent exercer le métier de façon professionnelle.

Les enseignants de la MIXOLOGY Academy sont très bien formés et transmettent leur savoir de façon simple et professionnelle pour qu'il sont accessibles à tous.

ANGELINE GRAF DEL TORO
Barista Coffee
France

CAN I TAKE THE COURSE EVEN IF I ALREADY WORK IN THE INDUSTRY?

Of course.

If you already work behind the bar, you probably know how easy it is to get stuck repeating the same habits without really improving.

At MIXOLOGY Academy you can:

- Upgrade your technique
- Optimise your workflow
- Stay updated on modern mixology
- Become a **certified professional**

And if you're considering changing venue or working abroad, you'll also gain access to our **exclusive job opportunities** reserved for students.

Hi my name is Ania, and I've been living here in Italy a year now. I have only words of love and gratitude for this academy.
Starting a new path could entail anxieties, fears and doubts (many doubts), that completely dissipated once I entered the MIXOLOGY Academy because every person I met was smiley , always in a good mood, always well-disposed.
I can tell everyone who is interested in subscribing to the academy that beyond any doubt, fear… YES! They should sign up and just do it. You won't regret it.

ANIA LUCIA GALINOVSKY
Global Bartender
Argentina

IF I WANT TO OPEN OR MANAGE MY OWN VENUE, WHICH COURSE SHOULD I TAKE?

If your goal is to open or manage a venue, the first step is clarity.

Running a bar requires **3 core skill sets**:

- **Technical skills** — cocktails, coffee, service standards
- **Managerial skills** — staff, stock, organisation
- **Entrepreneurial skills** — attracting customers, increasing revenue, making the business profitable

There are no shortcuts.

Most schools only teach fragments of this. Very few offer full, structured training that covers the entire picture.

That's exactly why MIXOLOGY Academy was built the way it is: to train you technically, managerially and entrepreneurially — so you can open or manage a venue with real competence, not guesswork.

Get in touch and share your goals with a MIXOLOGY Tutor.
Together, you'll map out the right path and build a training plan that truly supports your vision — with clarity, structure and confidence.



BOOK A MEETING WITH A MIXOLOGY TUTOR

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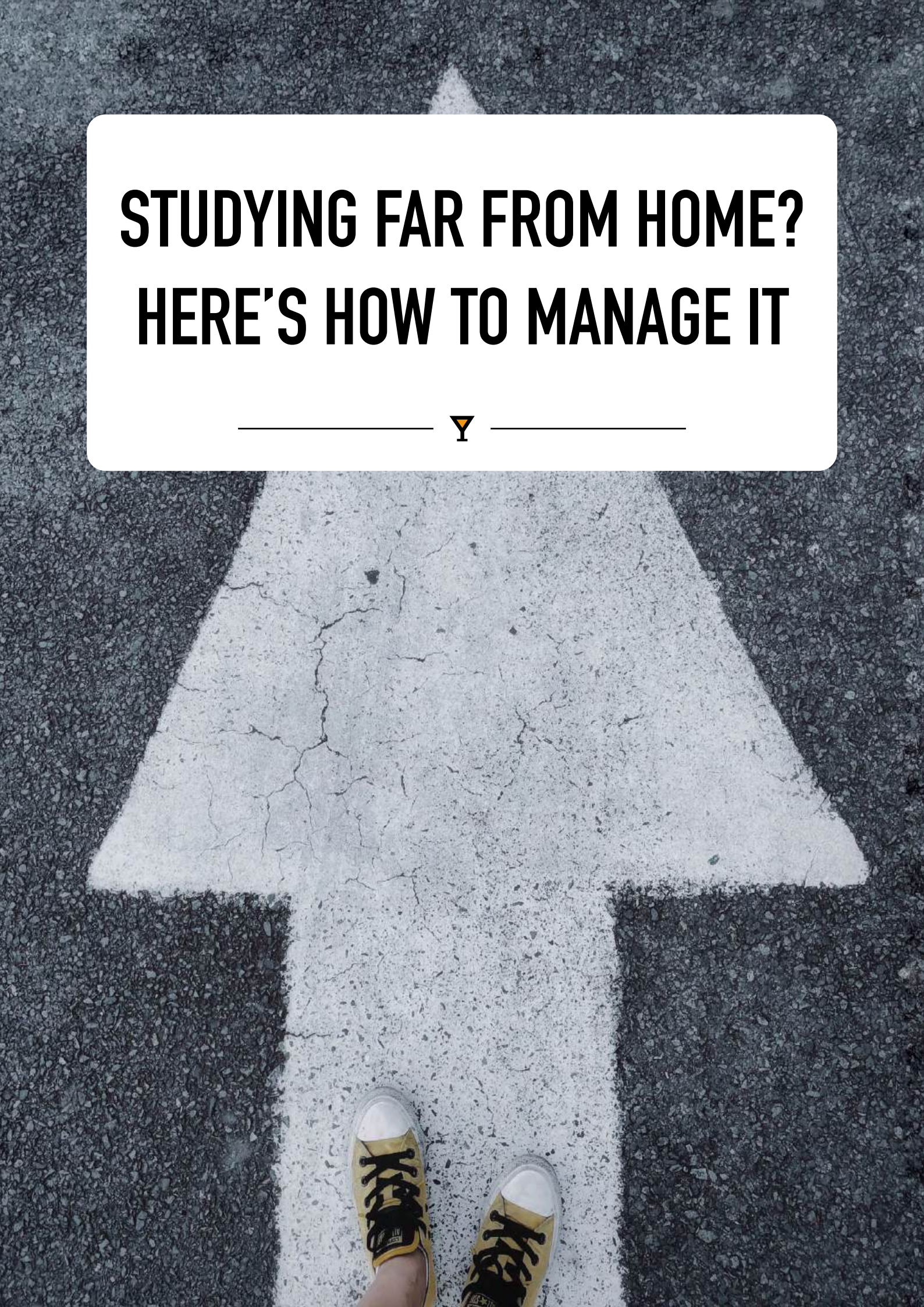


Federica Ferrante
Tutor



ONE GOAL BEHIND EVERY COURSE: LAND A JOB AND MOVE UP FAST

STUDYING FAR FROM HOME? HERE'S HOW TO MANAGE IT



HOW CAN I ATTEND THE COURSE IF THERE'S NO ACADEMY IN MY CITY?

If you don't live near our campuses in Rome or Milan, don't worry — we've built a solution specifically for you.

1. TRAINING + FREE ACCOMMODATION

You can attend our courses with a formula created for students who travel from all over Italy or abroad every single month.

With this option:

- You train up to **8 hours per day**
- You complete your program in fewer days
- You reduce both **travel time and accommodation costs**

To make this even easier, **MIXOLOGY Academy offers free accommodation** through selected partner residences, reserved exclusively for out-of-town students.

This formula was designed to let you focus 100% on your training, without worrying about logistics.



Or you can join our:

2. INTENSIVE PROGRAM

Enjoy both professional training and city life.

Accommodation is always included.

- You train up to **4 hours per day**, leaving time to explore and enjoy the city
- You complete your program with a more relaxed pace
- You experience **Rome or Milan** — two of the most iconic cities in the world — while building your professional future.

COMING FROM OUTSIDE ITALY?

If you're travelling from abroad, we support you even further.

Eligible international students can receive a **Flight Voucher**, a contribution that helps cover part of your travel expenses.

This is a **real scholarship** for highly motivated students, because we believe that talent, ambition and determination should never be limited by the cost of a plane ticket.

And just like that, we'll be there to welcome you at the airport.

From the moment you arrive, you'll feel 100% taken care of.

You're not just a student: **you're our guest, and you're at home with us**.

Our goal is simple:
to give you the opportunity to start your journey in the best possible conditions — even if you live hundreds or thousands of kilometres away.

Want to know more?

If you'd like to understand:

- how the **Super Intensive schedule** works
- how to book your **free accommodation**
- whether you qualify for the **Flight Voucher**

just speak with your **MIXOLOGY Tutor**.

Together, you'll build the solution that fits your situation perfectly.

BOOK A MEETING WITH A MIXOLOGY TUTOR

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LIVE FAR FROM OUR CAMPUSES?

WE'VE GOT YOU COVERED

INTENSIVE SCHEDULE • FREE ACCOMMODATION
FROM ABROAD? FLIGHT VOUCHER + FREE STAY + PICK-UP FROM AIRPORT

Train with us in **Rome or Milan**, even if you don't live nearby.



ARE YOU MOVING FROM OUT OF TOWN? HERE'S HOW IT WORKS AND WHERE YOU'LL STAY

If you don't have friends or family who can host you in Rome or Milan, don't worry for a second.

When you join one of our professional programs, you don't just receive top-level training to become a bartender, **you also receive free accommodation for the entire duration of your course**.

Yes, you read that right.

If you're coming from another city, we'll take care of your stay in accommodation located close to our campuses or perfectly connected to them.
This means you can focus 100% on your training, without the stress of searching for a room, signing short-term contracts or facing extra living costs.

We know that big opportunities don't come around often.
And when they do, nothing should stand between you and the chance to seize them.

That's why we include free accommodation for the whole duration of course:
to remove every obstacle and allow you to fully commit to your training, your growth and the future you want to build, professionally and financially.

My name is Benjamin, I am 25 years old, I come from Switzerland, Lausanne. I came to Rome to study at the MIXOLOGY Academy . So before coming to Italy, I already work in hospitality: I worked as a waiter, dish washer, ecc….

I definitely wanted to improve my skills and get ahead and work at the bar, that's why I looked for a worthy school that can give me good training and all the knowledge I needed in order to grow professionally.

I came across the MIXOLOGY Academy and I came to visit the academy and it was great.

I fell in love with it the 1st time I visited it and I remember my first thought was to take the Global Bartender course.

I felt very welcome, the trainers are super professional, they know what they are talking about, they are motivated , the secretaries are very caring and always ready to listen and make you feel welcome. If we have doubts or if we have problems they answer everything.

It's more than a traditional academy, it's a place with very passionate people. People who, above all, care about you and who are really motivated to impart all their knowledge.

Thanks to the journey I had here and all the knowledge I have gained, I feel really ready to go on into the bartending world whether it's somewhere around the world or only in Switzerland.

I am very excited to start working and take advantage of all the knowledge I've gained here.

BENJAMIN VAUCHER
Global Bartender
Lusanne, Svizzera



START WORKING NOW AND GROW YOUR CAREER FAST

Now that you've discovered what a career in bartending can truly offer and you're ready to combine financial stability with personal freedom — the next step is simple.

BOOK A MEETING WITH A MIXOLOGY TUTOR

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Chiara Moroni
Tutor

They'll help you clearly map out the path that fits your goals, your lifestyle and the kind of career you want to build — whether you want to work in high-level venues, travel, grow fast or simply earn well while studying.

TO GUARANTEE THE HIGHEST TEACHING QUALITY AND THE RIGHT AMOUNT OF INDIVIDUAL ATTENTION, WE KEEP A LIMITED NUMBER OF SPOTS AVAILABLE EACH MONTH.

THAT'S WHY WE RECOMMEND GETTING IN TOUCH AS SOON AS POSSIBLE IF YOU WANT TO START WITHOUT WAITING.



If you prefer, you're also welcome to visit the MIXOLOGY Academy campus closest to you and experience the environment firsthand: the training spaces, your future workstations and the energy that fills our classrooms every day.

You'll be able to speak with one of our Tutors, share your ambitions and receive clear, personalized guidance on the best training path to turn your goals into reality.

And if you're still unsure about your direction, don't worry.

That's exactly what our Tutors are here for: helping you gain clarity, showing you what's possible and guiding you step by step — just like they've done for thousands of successful students over the years.

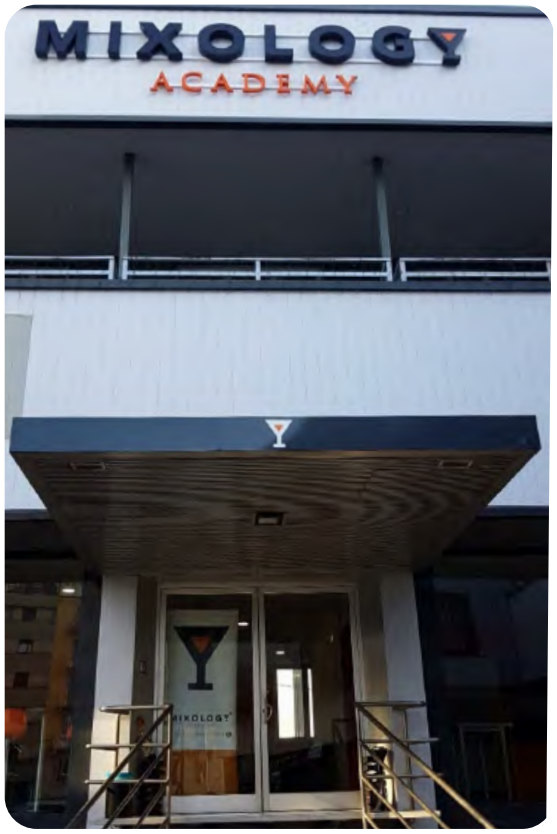


Start building the career you want, with a clear plan and the right support.

BOOK A MEETING WITH A MIXOLOGY TUTOR

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Flavio Brescia
Tutor



MIXOLOGY ACADEMY

MILAN CAMPUS

Call us: (+39) 02 36707838

Email us: milano@corsiperbarman.it

Or come **visit us** in person:

Viale Monza 258, Milan (MI)

BOOK YOUR APPOINTMENT NOW

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ROME CAMPUS

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Email us: roma@corsiperbarman.it

Or come **visit us** in person:

Via Ostiense 230, Roma (RM)

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Keep growing
and help others grow,
always.

MIXOLOGY
ACADEMY

