



Cleveland Bartending School



# 2025 SCHOOL CATALOG

# CLEVELAND BARTENDING SCHOOL

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## MESSAGE FROM THE DIRECTOR

Thank you for requesting information about our school. I am very proud of our facility and our staff. Our goal is to provide you with the finest training available today. We recognize our responsibility to you and gladly accept it.

We strive to provide you with the opportunity to begin a career in the bar industry. It has provided a full and satisfying career for me and many of my staff members. I have worked in a variety of business, but I have particularly enjoyed the food and beverage industry immensely. One of my greatest joys now is introducing others to a fun, exciting and profitable career in the bar industry. We truly enjoy and take pride in watching you develop and succeed in this business.

Whether you simply want to improve your social life by bartending, are looking for a new full-time career, or just want to supplement your income with a part-time job, we believe bartending can be the answer to your needs.

One of the advantages of being a small school is we are able to get to know each and every student. We pledge to do whatever it takes to help you succeed. Our instructors are dedicated to providing you with the knowledge and hands on experience necessary to excel in this career.

I have over twenty years' experience in the food and beverage industry and our Cleveland school has trained well over 10,000 bartenders since 1995. We have trained the owners and managers of some of Cleveland's finest bars and nightclubs.

To my knowledge, our school is one of the lowest priced trade schools in Cleveland. Even though our tuition is low, we offer the highest quality training and service by being organized and efficient. We train hundreds of professional bartenders each year. You may not know it, but the bartender who gave you such good service, was probably one of our graduates.

To sum up, we love what we do at our school. We are very good at training bartenders and we are very serious about it. We accept the responsibility to give you your money's worth. There are now dozens of schools across the country that train over 10,000 each year with the same textbook and program.

Our school is recognized among the best in the country. As the school director, I will work with each of you personally. We look forward to having you in the program.

*William J. Cobbin*

Director

Cleveland Bartending School

## *Choosing a Bartending School*

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We present the following information for your consideration of a Bartending School:

- We opened our doors to the public in Cleveland in 1995.
- We are part of a nationwide affiliation of over 80 schools.
- Our affiliation has graduated over 100,000 students nationwide since 1986.
- Our graduates can receive job placement assistance in over 80 cities nationwide.
- William Cobbin, the Director, placed second runner-up in the Ohio Bartending Championships, sponsored by Ohio Beverage Commission, in 1998.
- Cleveland Bartending School was featured on National Nightly News for new career alternatives.
- March 1995, Director, William Cobbin was a featured instructor on a new “Learn Bartending” video training system for nationwide distribution to the bar and restaurant industry.
- William Cobbin is a graduate of the home office in Cincinnati, and has over twenty years’ experience in the food and beverage industry. William Cobbin has worked in the industry as a waiter, bartender, and a general manager of a million dollar plus operation.
- Our graduates work in some of the finest bars in the nation such as: The Sands, Mirage, and Hard Rock Hotel in Las Vegas; Planet Hollywood, Opryland and Hard Rock Café in Nashville, TN; Hogs Breath Inn in Key West, FL; Disneyworld and Pleasure Island in Orlando; 1996 Summer Olympic Games, and Peachtree Ave. in Atlanta, GA; Republican National Convention 2016 Cleveland, OH: ATP Tennis Tournaments and PGA Tournaments in Cincinnati, OH.

## *Meet Our Staff*

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### **William Cobbin – Director**

William is a 1982 University of Cincinnati graduate who has worked within the bar & restaurant industry over the last fifteen years. He graduated from the Professional Bartending School in Cincinnati in 1992. Also, having been an Ohio State certified teacher for many years, he practiced teaching while bartending part-time in the Cleveland area. William has also worked as a waiter, assistant manager and general manager within the food and beverage industry. William finished 4<sup>th</sup> in the “Best Bartending in Ohio” contest in 1998.

### **Robert Turek – Instructor**

Robbie (Flair) graduated from Cleveland Bartending School and went on to a career in the industry to a national level as a re-nowned FLAIR bartender. Most recently performing and bartending at several Cleveland HOT Spots. We are honored to have him back as an instructor.

### **Milton Wyley-Instructor**

As one of the earliest Graduates of Cleveland Bartending School, Milton has been an instructor at the school since 1998. Milton has been a steadfast presence behind the bar. He has always been everyone’s favorite instructor.

## ***Who Hires Our Graduates***

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Our commitment to a high quality behind the bar education is reflected in the success of our graduates. Our graduates get, and hold the best bartending jobs in the area.

In addition, we have had graduates leave the area to tend bar in great areas such as: Las Vegas, Denver, New Orleans, San Diego, San Francisco, New York City, Orlando, Tampa, Sarasota, Saint Petersburg, Key West, West Palm Beach, Fort Lauderdale, Nashville, Dallas, Myrtle Beach, Hilton Head, Phoenix, Atlanta, and many others.

These are a small sample of the great establishments that have hired our graduates:

### ***Hotels***

*Hilton  
Sheraton  
Holiday Inn – Strongsville*

*Holiday Inn Airport  
Marriott  
Ritz Carlton*

*Embassy Suites  
Aloft Downtown  
Hyatt Regency*

### ***Nightclubs***

*Dive Bar  
Society Lounge  
Fin and Feather  
Tequila Ranch*

*Suite Six  
Shooter's Flats  
Buckeye Beer Engine  
Bodega*

*Wonder Bar  
Barroom  
Barley House  
Fire 45*

### ***Restaurants***

*Outback Steakhouse  
TGI Friday's  
Applebee's*

*Texas Road House  
Hodge's  
Houlihan's*

*Olive Garden  
Red Lobster  
Taste*

### ***Neighborhood Bars***

*Night Town  
Panini's  
Johnny Malloy's*

*The Loft  
RE:Bar  
Winking Lizard*

*Tommy's  
Sam Syllk's  
Wings Warehouse*

### ***Country Clubs***

*Shaker Heights C/C  
Beechmont C/C*

*Tangle Wood C/C  
Cleveland Racquet Club*

*Pine Ridge C/C  
C/C on Lander Rd*

## ***Career Outlook: Bartending***

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Bartending may very well be the recession and export-proof career of the new millennium. Bartending offers flexible scheduling, great pay, and job security.

Bartending has reached a record level of popularity since the movie *Cocktail*, starring Tom Cruise, *Coyote Ugly*, and the long-running *Cheers* television series. Both have shown that bartending offers excitement, challenge and good, clean fun.

Bars are always busy. People enjoy the bar atmosphere when they are celebrating good times, or to lift their spirits during the bad times.

A career in bartending offers so many choices and built-in benefits that hundreds of people have given up traditional careers, or are augmenting their income with part-time bartending work. Many people are questioning the high stress and long hours of sales and management jobs, and deciding to bartend for a year or two as a break. People skills acquired on these types of jobs fit nicely into bartending.

Cleveland Bartending School has trained attorneys, retired judges, semi-pro baseball players, airline pilots, micro-biologists, nuclear scientist, architects, business owners, musicians, plumbers, electricians, students, housewives, and retirees. Bartending can appeal to everyone, young and old.

Pay is always a consideration when choosing a career, and bartenders have great earning potential. A friendly, skilled bartender can earn two to four hundred dollars a week part-time, and between three hundred and fifty and eight hundred dollars a week full time, depending on the location and clientele. These figures are considerably higher than many entry level positions with large corporations and other careers that require more extensive (and expensive!) education and training.

In addition, many larger bars and restaurants offer full benefits for full time employees, and bartenders working for major hotels or airlines receive additional perks like greatly reduced lodging and air fare.

Bartending offers people a type of flexibility seldom seen in other occupations. The best money and tips are usually available during night time hours, but bartenders can work days, weekends and split shifts to keep time free for other jobs, family, hobbies and school.

Bartending allows people the freedom to choose a work environment that matches their personality. A good bartender can work anywhere in the country, or in the world. Some bartenders prefer the hotel or country club environment, others want to be in the hottest nightclubs, and some just want to work in their friendly neighborhood pub. If you are bored with the boardroom, tired of a low paying, dead-end job, or just want to meet people and have fun, consider bartending.



## *Testimonials*

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**We would like to share the following testimonials from students, graduates, and beverage industry professionals:**

**Mike - Sept 2019**

“Great Experience. Hands on training. My instructor Will was an amazing teacher.”

**Abigail - July 2019**

“This was an amazing experience and I am so glad I chose to do this. I had absolutely no bar experience before this class and now I am extremely confident with my new skills. The instructors were awesome and the classes were taught at a good pace. It never got boring and we learned so much! This is a place I will be recommending to friends who are looking for a fun change in their career.”

**Robert - June 2019**

“The instructors provided very thorough hands-on training and assured we were all learning what they were teaching us. This school brings out the best in your abilities both as a bartender and as a representative of the customer service industry as a whole. I’ll be recommending this school to anyone I know with aspirations to be a bartender. Thank You, CBS.”

**Uzi – June 2019**

“I wanted to learn a way to gross a bigger income. I decided to attend the school in Cleveland, OH to train as a bartender and it was the best investment I ever made. I graduated in 2014 & I can still call them for assistance. Really great team and fun teachers. “

**Devante – May 2021**

“Got a job soon as I graduated.”

**Gigi – May 2021**

“Very great learning environment. Very cheap for what you learn. Friendly and fun place. Teachers are outstanding. I strongly recommend this school and their course.”

**Mike – April 2021**

“As a person who enjoys a fast pace work environment, I thought bartending would be a wise career. With very little alcohol experience, on top of never actually pouring a drink before, I needed to find somewhere that I could learn the art and have solid flexibility. Cleveland Bartending School caught my eye. Not only could I drive to school, but the reviews were great. So without hesitation, I signed up. And what a wise decision that was. I was able to learn how to not only be behind the bar and make good drinks in a short amount of time, but I was taught by an expert. An expert who happens to be a great guy and amazing instructor: Will Cobbin.”

## *School History*

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In 1994, the owner of the Professional Bartending School of Cincinnati, Roger Oldham, designed and wrote a top quality, up-to-date mixology textbook to professionally train their students. In 1995, the Professional Bartending School of Cincinnati began offering its' textbook and curriculum to independently owned bartending schools across the country. The book has been so well received that now dozens of other schools have joined our affiliation of schools. This program is now taught to over 10,000 students in thirteen states each year.

The Cleveland Bartending School opened in 1995 in the Cleveland Heights area. Our Director, William Cobbin graduated and worked at the Cincinnati Campus and brings a strong background in both teaching and the service industry to our program.

The Cleveland Bartending School prides itself on its' low student to instructor ratio of a maximum of eight to one. This allows our instructors to give each student plenty of one on one instruction, and any special help that may be needed. We feel our instructors are the best trainers available.

Professional Bartending Schools of America is the fastest growing network of bartending schools in the nation. PBSA teaches the traditional and professional methods of bartending along with today's most popular drinks.

Professional Bartending Schools are the predominate group of schools in the state of Ohio. We now have campuses in Cleveland, Columbus and Cincinnati.



## *Course Description*

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### ***Professional Mixology***

This is Cleveland Bartending School's most popular course. This course is forty clock hours in length and is designed to give the graduate all of the necessary skills to work as a professional mixologist.

This course consists of ten separate lessons taught over two weeks, either in a day, evening, or weekend time period. The lessons cover over one hundred and fifty drinks, as well as beers, wines, customer service, private parties and responsible liquor service.

The lesson plan is included below:

<b>Lesson #1</b>	Cream Drinks	This lesson teaches 12 after dinner cream and ice cream drinks. They are popular in upscale restaurants.
<b>Lesson #2</b>	Martinis & Manhattans	This lesson teaches 17 martinis, manhattans and rob roys. These are served in the finest bars.
<b>Lesson #3</b>	Shooters	This lesson teaches 29 of the most popular shooters. These are the latest party atmosphere drinks.
<b>Lesson #4</b>	Tall Drinks	This lesson teaches 24 of the tall, fancy drinks served in resorts, hotels, nightclubs and on the riverfront.
<b>Lesson #5</b>	Highballs	This lesson teaches 27 of the most often made drinks such as rum & coke, screwdrivers and fuzzy navels.
<b>Lesson #6</b>	2 Oz. Cocktails	This lesson teaches 12 of the straight alcohol drinks.
<b>Lesson #7</b>	Mocktails & Hot Coffee Drinks	This lesson teaches non-alcohol and hot coffee drinks. Customer service and private parties are also covered.
<b>Lesson #8</b>	Sours, Daiquiris, Margaritas	This lesson teaches 12 different sours, daiquiris and margaritas. These drinks are made in all bars.
<b>Lesson #9</b>	Beer & Wine	This lesson teaches the basics of beer and wine. The beer section was written by Anheuser-Busch.
<b>Lesson #10</b>	Responsible Alcohol Service	This lesson teaches the student how alcohol affects the body and how to recognize signs of intoxication. The lesson includes video training and legal handouts.

## ***Job Placement Program***

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Our job is not considered complete until every effort is made to assist the graduate in finding employment in the bar and restaurant industry. **The Cleveland campus placed 87% of its graduates who sought work in our industry in 2019.**

While some students take our course for personal reasons such as meeting people, home use, or to bolster their restaurant management resume, most attend seeking a career. Job placement assistance is provided whether the graduate is seeking full time, part time or private parties only.

**The greater Cleveland area has over 2500 liquor establishments and employees over 10,000 bartenders.** The employment outlook has been very good over the last three years. The school constantly has more job openings than it does graduates. The school cannot guarantee employment by Ohio law, but most graduates find employment within two weeks of graduation.

The Job Placement Director receives calls from bar owners and managers who request our graduates for interviews. The Job Placement Director also calls local managers and owners to check on the progress of our graduates, as well as to check on any current openings that exist.

The graduate can count on jobs to apply for on the day of graduation. The graduate's enthusiasm, personality, people skills, and aggressiveness determine how quickly they find employment. The graduate will have all the necessary bartending skills to work at the finest establishments. The school gives tips on finding employment, including dress code, conduct and follow up.

The school will have a list of bars who are currently hiring bartenders. The list is updated daily, and will be available to graduates Monday through Friday from 10:00am to 5:00pm. The list will include the bar name, address, phone number, name of person to contact and time to contact, as well as detailed information about the job. This will include pay, hours, dress and full or part time information.

The graduate may then go to the bar and apply. The Job Placement Director will also hand pick graduates based on their ability for certain jobs. The job placement assistance program may be used by a student for as long as they remain in good standing.

The job placement assistance program is focused on a fifty-mile radius from Cleveland, but the school will work with students outside that territory. The student is also able to use the placement services of schools in over 75 other cities. We have listed these cities on page 15.

The student simply notifies the Job Placement Director in Cleveland that they are relocating, and the student will be given the address, phone number and contact name of our affiliated school in that city. We have schools in some of the nicest cities in the US. A list of current applicable schools is available from the Job Placement Director.

## ***Graduation Requirements***

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All graduation requirements must be met in order for a student to graduate. Our course is graded on a pass/fail system. The course will have daily quizzes, and the student will know if they have passed or failed on a daily basis. The student may retake any failed quizzes. Attendance is taken at the beginning of class. All students in class are marked present for class.

The Professional Mixology course will have a mid-term test on the first Monday, and a final written test on the second Monday. The weekend class will have a mid-term test on the third Saturday, and a final exam on the fifth Saturday.

The pass/fail threshold is 90%. After successfully passing the quizzes and written tests, the student will take a practical test which simulates actual high-volume experience. The student must prepare 12 or more drinks within 8 minutes called at random by the instructor.

In the event the student does not pass on time, the student will be allowed at least two additional weeks to sit in on additional classes, and retake tests. As long as the student is making a good faith effort to improve their scores, they will be allowed whatever time necessary to graduate.

There will be no additional cost to the student to retake classes or test.

### ***Class Schedule***

#### ***Professional Mixology***

ONE WEEK COURSE (40 Hour Day Time Course)	Monday to Friday	9:00am to 5:00pm
TWO WEEK COURSE (40 Hour Evening schedule)	Tuesday to Monday	6:00pm to 10:00pm
FIVE WEEK COURSE (40 Hour Saturday session teaches two four-hour classes each day)	Saturday Only (5 weeks)	10:00am to 6:00pm

### ***School Office Hours***

Monday to Thursday	10:00am to 7:00pm
Friday	10:00am to 5:00pm

Late night and Saturday enrollment interviews are granted on an appointment only basis. The school will make every effort to meet with you to conduct the required personal interview.

## ***Training Facilities***

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The Cleveland Bartending School consist of 1,500 square feet of well let, air-conditioned classrooms. Located at 5010 Mayfield Rd, Suite #111, Lyndhurst, our school has plenty of off-street parking for students and visitors.

The classroom is designed to simulate a real bar, or cocktail lounge. The classroom has a sixteen-foot long bar with four bartending stations. This type of actual on-the-job style training is what prepares our graduates so well for the real world of bartending.

Our classroom has all of the necessary glassware, blenders, bottles, soda guns, bar kits and utensils needed to train the student for a career in bartending.

The school uses scientific methods to reproduce all of the alcohols with simulated colored waters that are extremely realistic. Simulated fruits and juices are also used.

The school is very proud of the fact that its' selection of bottles rivals the finest bars in Cleveland and exceeds most bar inventories. This understanding of brands, glassware and equipment will provide the graduate with knowledge that would otherwise take years to learn on the job.

## ***Holiday Schedule***

The school observes the following holidays: Memorial Day, Labor Day, Fourth of July, Thanksgiving Day, Christmas Day and New Years Day. Additional holidays may be declared by the school director. In the event of a Monday holiday, the school will meet on one Saturday.

## ***Governing Body***

The Cleveland Bartending School has been approved by the Ohio State Board of Career Colleges and Schools since 1995. Every student is given the State Board's address and phone number at enrollment.

The school is in good standing with the Cleveland Better Business Bureau. The school participates in the Better Business Bureau's BBB Care Program.

## ***General Information***

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### ***Entrance Requirements***

All students must be at least 18 years of age and should have basic reading and writing skills. No one will be denied admittance based on age, sex, race or religion. The Cleveland Bartending School is an equal opportunity establishment with a diverse student base.

### ***Class Dates***

The Professional Mixology daytime class is Monday through Friday, one week in length. The Professional Mixology evening course begins each Tuesday with evening classes, and ends two weeks later on a Monday. The Professional Mixology class also starts each Saturday, and finishes in five weeks.

### ***Student Leave and Absences***

Any student will be granted a leave of absence with prior approval of the school director. The student may resume class without penalty at the next available class. Any classes missed due to absence must be made up during normally scheduled class times. Special lessons may be offered with prior approval of the director. Class begins promptly each day. A tardy student will have to make up any missed material at the end of class.

### ***Makeup Work***

Any work missed must be made up at normally scheduled class times prior to graduating. All quizzes, tests and work assignments must be completed in order for the student to pass the course.

### ***Termination***

No student will be terminated from the program who is currently making a reasonable effort to complete and pass the course. A student may be terminated from the program for rules violations as outlined in our syllabus.

### ***Tuition and Required Supplies***

The school has a registration and book fee of \$100.00, and a tuition of \$595.00. The total fee to attend the school is \$695.00. There are no hidden charges or add on fees. The only other required supplies are a pencil/pen and yellow highlighter.

### ***Granting of Credit for Previous Education***

No credit is granted for previous experience or education. Every student starts at the same level.



## ***Refund Policy***

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The Cleveland Bartending School uses the State mandated refund policy from the Administrative Rules adopted October 14<sup>th</sup>, 1994 which apply to all courses under 50 clock hours in the state of Ohio. The specific rule is #3332-1-10 on page 26.

- A) An enrollment agreement, signed by the student may be cancelled within five (5) calendar days after the date of signing, provided the school is notified of the cancellation in writing, within five (5) calendar days.
- B) A student who starts class and withdraws before the academic term is fifteen percent completed (6 clock hours) will be obligated for twenty-five percent of the tuition and refundable fees plus the registration fee.
- C) A student who starts class and withdraws after the academic term is fifteen percent complete but before the academic term is twenty-five percent completed (6 to 10 clock hours) will be obligated for fifty percent of the tuition and refundable fees plus the registration fee.
- D) A student who starts class and withdraws after the academic term is twenty-five percent complete but before the academic term is forty percent completed (10 to 16 clock hours) will be obligated for seventy-five percent of the tuition and refundable fees plus the registration fee.
- E) A student who starts class and withdraws after the academic term is forty percent completed (16 clock hours) will not be entitled to a refund of the tuition and fees.

## ***Grievance Policy***

An applicant or any individual alleging a problem or grievance with the Cleveland Bartending School, shall have the opportunity to file a written complaint, and the School Director shall be available to aid the complainant. The complainant has the right to contact the Executive Director of the Ohio State Board of Career Colleges and Schools at 877-275-4219, 30 E. Broad Street, Suite 2481, Columbus, OH 43215.

It should be noted that the Cleveland Bartending School has had zero (0) complaints filed with the State Board of Proprietary Schools. Every student is given the State Board of Career Colleges and Schools address and phone number.