



**SUPERYACHT
TRAINING ACADEMY**

THIS IS TO CERTIFY THAT

Lé-Ay Rabie
050929 0468 081

**HAS SUCCESSFULLY COMPLETED THE SUPERYACHT
ADVANCED BEVERAGE SERVICE COURSE**

ESSENTIAL COMPONENTS OF THIS COURSE:

- History of Bartending
- Provisioning, Inventory and Storage
- Service Etiquette and Complaints Handling
- Guest Preferences
- Beer, Wine, and Champagne
- Glassware and Care
- Bar Equipment and Bar Methodology
- Garnishes
- Spirits - History and Production
- Classic and Creative Cocktails

COURSE INSTRUCTOR: *Vlad Klac*

DATE: 12 June 2024

INSTRUCTOR: _____

STUDENT: _____



2024/029



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Lé-Ay Rabie
050929 0468 081

HAS SUCCESSFULLY COMPLETED THE
INTRODUCTION TO BARISTA TRAINING COURSE

ESSENTIAL COMPONENTS OF THIS COURSE:

- The Origin of Coffee
- Knowing Different types of Coffee
- Knowledge of Espresso Machines and Coffee Grinders
- The Characteristics of a Good Espresso
- Espresso and Non-Espresso Based Beverages
- Types of Milk and Preparation
- Cleaning of Equipment

INSTRUCTOR: Hunter Berry

DATE: 13 June 2024

INSTRUCTOR: _____

STUDENT: _____



2024/210



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Lé-Ay Rabie
050929 0468 081

**HAS SUCCESSFULLY COMPLETED THE SUPERYACHT
STEWARD / STEWARDESS TRAINING COURSE**

ESSENTIAL COMPONENTS OF THIS COURSE:

- Superyacht Industry Introduction
- Laundry & Valet - Theory and Practical
- Housekeeping - Theory and Practical
- Silver Service - Theory and Practical
- Mixology - Practical
- Wine appreciation
- Floristry

COURSE INSTRUCTOR: Kalyn Aschmann

DATE: 7 June 2024

INSTRUCTOR: KACL

STUDENT: [Signature]

