

If your business sells alcohol for consumption on the premises, such as in a restaurant, bar, or public house, it is essential to understand and comply with licensing laws. These laws apply to all establishments involved in the sale of alcoholic drinks, and every employee must be aware of their legal responsibilities.

This course provides clear, practical guidance and outlines best practices to support compliance, especially for staff who do not hold a personal licence. By equipping non-licensed employees with the knowledge necessary to comply with licensing regulations, the course helps safeguard the business, promote responsible alcohol service, and fulfil mandatory training requirements.

Module 1: Licensing Law

If you sell alcohol to the public for consumption on your premises (public house, restaurant, bar, etc.), you must sell alcohol legally and responsibly to safeguard your business.

- The Licensing Act 2003
- Fines
- Premises Licence
- Opening Times
- Alcohol sales to drunken people
- Authorised Officers

Module 2: Sale of Alcohol

To sell alcohol in England and Wales, the premises must have a licence, and sales must be authorised by a personal licence holder, usually the Designated Premises Supervisor (DPS).

- Who is responsible for selling alcohol legally
- What is alcohol
- Selling alcohol and test purchasing
- Age verification
- Refusal of sale

Suitable for:

All staff who serve alcohol, such as bar staff, Food and Beverage Team members, Food and Beverage Departmental Heads, Managers, and Food Safety Advisors.

Skills achieved:

• On-premises license (Basic)

Benefits:

The Delegate will receive a Total Quality Assured (TQA) certificate of achievement upon successful completion.

Estimated Time:

25 Minutes

Related Courses:

- Food Safety Hygiene
- Essentials of Hygiene
- Food Allergies and Intolerances
- Essentials of Cleaning and Disinfecting

