

BAR OPERATIONS

Bar is a licensed establishment serving alcoholic and non alcoholic beverage to walk-in and room guests

TYPES OF BAR

- Cocktail bar /Public Bar/American Bar
- Dispense bar or Service bar

TYPES OF LICENSE

- On shop

Cocktail bar

Dispense bar

Temporary license

(for banquets)

- Off shop

AREA OF A BAR

- Generally 15 – 20 % area is allocated for the bar and the bar is always located in a convenient position of the hotel .
- 15-18 sq .ft is required per person .
- Always situated near the foyer of the hotel.

PARTS OF BAR

- Front bar
- Under bar

- Back bar

FRONT BAR CONSISTS OF

- Bar counter- formica , wood,granite and heat resistant glass is used for the counter top.
- Leg rail
- Ladies hand bag rail
- Arm rest (rounded off for comfort)
- Height of the front bar is 4 feet.
- Width of the bar counter is 16- 18 inches.
- The height of the bar stools are ranging from 2 feet – 3 feet.
- Counter mounted uncorking device and service bar rail can be installed on the counter of the bar.

UNDER BAR

- Under bar is the work station(work area) of the bartender.
- Under bar consists of the following equipments.
- (sinks,underbar and back bar refrigerators,pop door chillers ,beer engine with draught beer tap,fountain bar mixers ,cobra for dispensing premixers, mechanical liquor dispensing system,drip trays,blenders,electric glass washers,& bar mats
- Other equipments –cash register(epos)

BACK BAR

- The area between the front bar and back bar is 3 feet access aisle for the bartender .

- The back bar liquor display constitutes the back bar .
- Often mirrors are placed in the back bar counter in order to increase the virtual space.
- Cowboys often used to sit in the bar and spot their enemies with The Help Of The Mirror Placed In The Back Bar.

BAR DIE

- Separates the front bar from the back bar acts as partition.

Well drink

- Pouring brand or house brand served from the well situated at a waist level of the bartender for fast service inside a bar.(also called well drink or well brand)
- Call brand –all deluxe and premium imported brands on display.

Cash bar

- During banquet functions cash bar is set up where guests pay for the drink with cash and consume.

FREE POUR

- The dispensing of alcoholic beverages without using any measuring devices . Generally there is pour spout attached to the mouth of the bottle & the bartender pours the liquor with the help of a measuring count
- One should be careful to prevent wastage .

SMALL EQUIPMENTS

Corkscrew	Bottle & can opener	Fruit Juicers
Jiggers /pourers	Speed Pourers	Ice tongs
Shakers	Mixing Glass	Garnish Tray
Blenders	Strainers	Funnel
Bar muddlers	Bar spoons	Ice bucket.
Nutmeg Grater	Measuring Spoon	

ACCESSORIES

- Straws
- Small Napkins
- Coasters
- Bar Matches
- Ash tray
- Cocktail stick
- Swizzle stick
- Parasol

GARNISH

- Cheerries
- Olives



IHM NOTES

- Cocktail onion
- Orange
- Lime/lemon (slice, peel, rind, wedge)
- Mint
- Pineapple
- Apple

GROCERIES

- Salt
- Pepper
- Cubbed sugar
- Caster sugar (white / brown)
- Cloves
- Nutmeg
- Eggs
- Cream
- Coconut milk
- Fruit juices

OTHER BAR EQUIPMENTS

- Glass rail
- Speed rail

- Bottle trough or bottle well

JOB TITLE- BARTENDER

REPORTS TO- SENIOR BARTENDER

- **JOB SUMMARY-**

- responsible for the day to day running of the bar :standards of hygiene & reporting of defective machinery.

- **DUTIES-**

-organizing the service in the bar area & operating in an efficient & hygienic manner

-maintaining the bar stocks in good order

-handing over the operation in the next shift in a state of preparedness

-leaving the bar secure at the end of the day

QUALITIES

- Good appearance
- Sense of responsibilities
- Honest & reliable

QUALIFICATION

- A good general knowledge
- Hotel school graduate / hotel experience

TASK ANALYSIS

OPENING DUTIES

STEPS	KEY POINTS	REASONS
1. Keys	a) Pick up keys from reception	a) Security reasons
2. Mise en place	a) Set up Bar b) Slice fresh fruit c) Squeeze juice d) Place juice in stainless steel containers	a) Efficient Service b) Garniture c) For service d) Keep drink cool
3. Accompaniments	a) Olives and nuts in proper containers	a) convenience
4. Glass ware	a) In glass racks or glass shelves	a) From wash up area
5. Bottles	a) Wipe bottles & set them	a) Remove dust and dirt
6. Refrigerators	a) Check interiors	a) Standards of hygiene

TASK ANALYSIS

HOW TO SHAKE/STIR/POUR DRINKS

STEPS	KEY POINTS	REASONS
1. Cocktail shaker	a) Clean ice in to container	a) To cool drink
2. To measure	a) Use measure for syrups, juices and liquor b) Add ingredients c) close shaker d) Shake shortly and sharply	a) Correct Amounts b) According to recipe c) For safety reasons d) For proper mixing
3. Pour cocktail	a) Open shaker b) use right glass c) Add garnish	a) For Pouring b) For correct procedure and garnish
4. Cocktails- stirred	a) Clean Ice in to mixing glass b) Use measure/ add ingredient c) Pour drink into correct glass and garnish	a) For Pouring b) For correct amount / procedure c) Decoration and garnish

TASK ANALYSIS

HOW TO KEEP THE AREA CLEAN

STEPS	KEY POINTS	REASONS
1. Runners	a) Runners to be laid across working surfaces. b) Change frequently	a) To absorb spilt liquid b) Hygiene.
2. Bottles	a) Empty bottles to be crated till full then removed	a) For easy clearance
3. Refuse	a) Fruit skins/ garbage to be placed in appropriate containers and removed when full.	a) Hygiene
4. Juices	a) Acidity from spilt juice causes bacteria and corrosion. Care to be taken while cleaning	a) Safety and hygiene precautions.

TASK ANALYSIS

CLOSING DUTIES

STEPS	KEY POINTS	REASONS
1. Fresh fruit	a) Place in refrigerator	a) For preservation
2. Garbage disposal	a) Remove from bar	a) Sanitary purposes.
3. Equipment	a) Wash and dry all equipment	a) Hygiene and to prevent corrosion
4. Counters and surfaces	a) Clean thoroughly all surfaces	a) Hygiene
5. Dirty linen	a) Return to laundry	a) For cleaning
6. Locking up	a) Check all doors/pass keys to reception	a) For security.



