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1. How to be a Good Bartender

- Always be clean, tidy and diplomatic
- Remember that your hands are in constant view, so pay special attention to your fingernails
- Smoking or drinking behind the bar is unsightly and in some countries is also illegal
- Ice is essential for all cocktail bars. See that you have plentiful supply and that it is always clean and clear
- Always keep your glasses and equipment clean and polished. See that where necessary glasses are chilled or heated before serving
- Always handle glasses by the stem or base and never put your fingers inside a glass or near to the rim. Remember that broken glasses are dangerous and kill profits!
- It is bad taste, bad for the wine and dangerous to allow a champagne cork to “pop” on removal
- When serving drinks or wine at a table always serve where practical, from the right of each person
- Handle a glass soda siphon by the plastic or metal part only. Glass is a poor conductor of heat and cannot stand sudden changes in temperature. The heat of the hand could cause the glass to burst - with disastrous consequences
- You will extract considerable more juice for citrus fruit if you warm it, by soaking in hot water, before squeezing
- Sugar of all kinds is necessary in all cocktail bars. Ensure it is dry and not caked.
- A supply of egg white and some egg yolks is also essential. Always break an egg in a separate glass to test its freshness
- Remember that a bartender should always carry the tools of his trade. Just as you would not think highly of a plumber who does not have wrench, you will not be highly thought of as a bartender if you do not have such things as a cigarette lighter or matches, a “waiter friend” knife (wine opener), a pen and notepad
- Always use good quality products. Poor economy ones are a false economy
- It is acceptable in a busy bar to use your own pre-mixes, i.e. ready seasoned tomato juice for Bloody Mary’s and tomato juice cocktail, or a sour pre-mix of lemon juice, gum syrup and egg white.
- Never put an effervescent (elastic) ingredient into your shaker, mixing glass or juicer.

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- Into a mixed order of drinks, always make the cocktails last so that they can be served fresh “Whilst they are smiling at you”. Remember that a cocktail is a mixture and will separate if left too long
- Do not rock your cocktail to sleep. A short, sharp, snappy action is sufficient. Shake it!
- Decoration of a cocktail or mixed drink is a matter for the individual. Normally it will either complement the flavour of the drink, as does a twist of orange in an “Adonis” or contrast the colour; sometimes it will do both, as can be seen in the practice of many bartenders or serving a stick of celery with a “Bloody Mary”. This should not mean that you should make your drink into a fruit salad. Apart from being expensive, this makes it look ludicrous. Remember that when you please the eye you invariably please the palate.
- Pour the cheapest ingredient into the mixing glass or cocktail shaker first. Then, if you make a mistake, you will have wasted only the cheapest ingredient, not the expensive spirits
- Never fill a glass to the rim. Spillage will result in a messy counter or table and may spoil clothes.
- Try to lay out your bar so that it is both attractive to the eye and efficient to work in, and keep it that way by returning bottles to their rightful positions after use
- **Remember that a good bartender is invariably a good salesman. “Sell” cocktails you know you make well. This will ensure that the your guests return again!**

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3. Basic Terminology

<u>Blend:</u>	Put in the ingredients into the electric blender, add crushed ice if required by the recipe and blend until the required consistency is achieved. Pour unstrained in a suitable glass. Blending usually gives an even texture and frothy consistency not attainable by shaking
<u>Build:</u>	Pour the necessary ingredients into a suitable glass without any pre-mixing; add ice only if required by the recipe. Mixed drinks made in this way are usually served with a muddler
<u>Dash:</u>	Is on sixth of a teaspoon (just a flick of the wrist)
<u>Float:</u>	Some recipes call for a high proof spirit, fruit puree cream, dash of grenadine, etc. to be floated on top of the mixed ingredients. Invert the bar spoon so that the tip touches the inside of the glass just above the other ingredients then carefully put the ingredients to be floated over the spoon. Garnishes are also floated.
<u>Frosting :</u> (Rimming)	A glass is “Frosted” or “Rimmed” by rubbing the rim with a piece of moist fruit and dipping the moistened rim in the frosting substance, e.g. sugar, salt, chocolate, strands
<u>Mix:</u>	Put the ingredients into the cone of the electric drink mixer and add crushed ice if specified. Mix until the drink reaches the required consistency, then pour or strain into glass.
<u>Mounted:</u>	Refers to placing garnish on the rim of a glass
<u>On the Rocks:</u>	Served with ice
<u>Shake:</u>	Put ice in the cocktail shaker and pour in the necessary ingredients. Shake shortly and sharply unless otherwise instructed and strain into the required glass
<u>Spiral:</u>	The complete peel of a fruit cut in spiral fashion
<u>Stir:</u>	Put ice into the mixing glass and pour in the necessary ingredients. Stir until cold and strain into required glass.
<u>Stir-in:</u>	When topping with the final ingredients use the bar spoon to stir as it is added
<u>Straight-up:</u>	Served without ice

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- Strain:* Pouring the mixture through a Hawthorn strainer to prevent ice chips, fruit and pips from going into the glass. The stirring spoon is also used to strain.
- Top up:* The final “building” or finishing of a drink with the last ingredient.
- Twist:* A long zest twisted in the centre normally dropped into the drink. The zest of lemon or orange cut in a small strip that is sharply twisted to bruise the zest allowing oil to escape into the drink. The twist can be floated
- Zest:* A small thin piece of citrus peel with a little pith as possible. The essential oil is squeezed on top of the drink and it is optional whether the zest is then dropped in the glass.

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4. What is a Cocktail

A cocktail is defined as a drink of two or more ingredients, long or short, mixed or by blending, shaking or stirring. So, a simple cocktail is a scotch and soda, which is referred to as a mixed drink. Many classic cocktails or mixed drinks are made from only two or three ingredients, while some of the more exotic creations contain eight or nine ingredients.

The two most basic types of cocktails are:

- 1) Clear drinks
(Such as Martini, Manhattan and Rusty Nail)
That is a drink that do not contain any cream, milk or fruit juice. These are generally stirred with ice in a mixing glass, or “BUILT” straight into the glass over ice
- 2) DRINKS containing juices or cream that have to be shaken with ice. This can be done with a shaker or blender, and includes cocktails such as “Brandy Alexander and Grasshopper”. Generally these drinks are strained into a chilled glass or n ice filled glass.

Every cocktail comprise of a BASE, THE MODIFIER or ATOMISER and the COLOURING AGENT or one or more SPECIAL FLAVOURINGS.

The base is the dominant ingredient and the principal bases are GIN, RUM, VODKA, BRANDY and WHISKEY. In the more exotic cocktails there may be more than one aromatiser or flavouring agent and some aerated water (i.e. Singapore Sling).

The modifier acts as a smoothing flavour to bring out the flavour of the base liquor. Modifiers include wine, fruit juice, fruit cordials, one of the vermouth family, cream, eggs, etc.

The colouring agent or flavouring agent is often a fruit cordial, fruit liqueur, or syrup.

The flavouring ingredients must not over power the base liquor or cocktail base

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Mixed Drink

The most common mixed drinks you may be asked for are those requiring a base spirit and aerated water

e.g. Gin and Tonic
 Scotch and Soda
 Rum Cola

For such drinks the standard recipe should be:

1. Pour into Highball glass 2/3 full of ice
2. Base spirit Gin, Vodka, Rum, Brandy, Whiskey
3. Aerated water to about 1" from the top of the glass
4. Appropriate garnish and stirrer

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Base Spirits

Gin
 Vodka
 Dark Rum
 White Rum
 Brandy
 Scotch
 Bourbon
 Rye
 Vermouth Sweet (Red)
 Vermouth Dry
 Vermouth Bianco
 Pernod
 Southern Comfort
 Liqueurs such as Tia Maria, Kahlua, Cointreau

Modifiers / Mixers

A. Aerated waters

- Soda water
- Ginger ale
- Tonic
- Bitter Lemon
- Cola
- Mineral waters

B. Cordials

- Lemon
- Peppermint
- Black Currant
- Orange

C. Juices

- Orange
- Lime
- Tomato
- Pineapple

D. Miscellaneous

- Bitters
- Milk
- Cream

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5. A Guide To Classifying Drinks

<u><i>Cobblers:</i></u>	Drinks usually prepared with sherry or port, but whiskey, southern comfort or other liquors can be used. A goblet glass, grated ice, a dose of one of the aforementioned, drops of Curacao. Decorated with fruit.
<u><i>Cocktails</i></u>	Short drinks with a high alcohol content composed of various distilled and fermented alcohol with the addition of various fruit juices or syrups
<u><i>Collins</i></u>	Long drinks based on gin, vodka, rum, brandy, or whiskey. Lemon juice, sugar, soda and a lot of ice. Decorated with a slice of lemon and a cherry.
<u><i>Coolers</i></u>	Long drinks of large dimensions. As a base whiskey, gin, vodka or others, possibly sweet liqueurs. lemon or orange juice, lots of soda or ginger ale. Ice and slices of fruit.
<u><i>Crusta</i></u>	Drinks served in glasses with the rim crusted with sugar
<u><i>Cups</i></u>	Belong to the same family as punches but are not as strong. They are prepared in a bowl using small doses of various liquors, sugar, citrus fruits or fruit juices. Champagne or other sparkling wine and soda. Lots of sliced fruit.
<u><i>Daisies</i></u>	Gin, vodka, whiskey, brandy as desired. Long glass. Lemon, sugar, grenadine and lots of grated ice. mix until the glass is frosted on the outside. Fill up with soda and decorate with slices of fruit and a sprig of mint.
<u><i>Egg nogg</i></u>	Based on brandy, bourbon or rum; yolk of egg, milk, cream, sugar, whipped white of egg and nutmeg. Classic American Christmas drink.
<u><i>Fixes</i></u>	Served in tall glass. Slice of lemon, sugar, cherry brandy and lemon juice. Gin, vodka, brandy, whiskey or rum. Grated ice. Decorated with fruit.
<u><i>Fizzes</i></u>	These drinks are somewhere between a Sour and a Collins. Gin or vodka, lemon, sugar and a little soda. Prepare in shaker
<u><i>Flips</i></u>	Normally prepared with strong wine such as port, sherry, Madeira or marsala. Egg, a little sugar and drops of brandy or kirsch. Prepared in shaker.
<u><i>Frappe</i></u>	By frappe, one means all that is placed in the shaker or mixed and in some cases, that which is served with grated ice.
<u><i>Highball</i></u>	All drinks which have as a basis, one kind of liquor such as whiskey, brandy, or others and are lengthened with soda, ginger ale or other carbonated drinks.
<u><i>Juleps</i></u>	Drink very well known in the US. and particularly appreciated in the southern states. It is prepared in a tall finely cut glass. Place 5 or 6 mint leaves at the bottom of the glass with two teaspoons full of sugar. Crush well with muddler. Add two doses of

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bourbon and fill the glass with grated ice. Mix until a layer of ice is obtained on the outside of the glass. Decorate with a sprig of mint and cherry. This is a drink of high alcoholic content but decidedly summery.

<u>Punches</u>	This drink is usually prepared for parties. A basis of whiskey, brandy, or rum. Sugar, Curacao, grenadine, maraschino, orange juice and lemon juice in small doses. All ingredients mixed in a big bowl and filled with Champagne or other sparkling wine. Decorate with lots of sliced fruit.
<u>Rickeys</u>	Medium glass, ice, lemon, or lime juice. By preference, a dose of day liquor, a little soda and a ribbon of lemon peel.
<u>Sangrias</u>	Lines of high alcoholic content. Drops of Curacao or brandy. Ice and fruit.
<u>Shrubs</u>	Citrus and other fruits cut in slices, covered with sugar and drowned in brandy, whiskey or rum, with the addition of aromatic herbs and small quantities of sweet liqueurs. They are prepared in large amounts and left two or three days in the fridge. They are then sieved and bottled. Shrubs are drunk with a little soda and ice.
<u>Slings</u>	Gin, vodka, brandy pr whiskey can be iced. Drops of angostura, soda, ice and ribbon of lemon peel.
<u>Smashes</u>	A rather strong short drink. medium glass, sugar and mint leaves. Crush, add a dose of rum, brandy, whiskey, gin or vodka. Little ice. Decorate with a slice of orange and lemon essence.
<u>Sours</u>	Intermediate drink, between a cocktail and a long drink. Whiskey, brandy, vodka or gin is used as a base. lemon juice and sugar. Garnished with a slice of orange and a cherry. prepared in a shaker.
<u>Toddy</u>	Normally served hot. Based on rum, whiskey or brandy. Slice of lemon, cinnamon, sugar, hot water. Honey and butter can also be added.
<u>Zombie</u>	Included in the group of long drinks. Characterised the use of many ingredients. Served in large quantities in a tall, narrow glass, frosted on the outside
<u>Zoom</u>	Long drinks which are prepared in the shaker. Among the principal ingredients, fresh cream or whipped cream is used.