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Bartender Training

1. Bottles cleanliness, especially the tops
2. Cutting board and utensil cleanliness
3. Slicing fruits for garnish
 - Cutting techniques
 - Thickness of slices
 - Cost factor of using fruits
4. Opening the bottle effectively
5. Closing a bottle effectively
6. Holding a bottle correctly
 - Using the right hand to hold the bottle by the body
 - Using the left hand to unscrew the cork
7. Pouring
 - Holding bottle with right hand
 - Holding jigger with the left hand
 - Pouring into jigger the correct measure
 - Holding jigger on top of shaker to avoid spillage

Note: In case of mistake

Over pouring Keep liqueur on another container to refill the bottle afterwards at the back of the bar or discreetly with back towards the guest

Not correct

Pouring If you did not pour enough liqueur at the first time, compensate the quantity with a second serving

8. Shaking (refer to task)
9. Stirring
When stirring do not shake but go smoothly around your glass to avoid gas or alcohol to evaporate



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10. Rimming the glass

Make sure your salt or sugar is dry. The rim has to be of equal size all around the glass. Rim with lemon, holding the glass by the stem on the working surface.

11. Serving the cocktail

Always present the cocktail with garnish facing the guest

The bartender will present the cocktail to the waitress, garnish facing her. This will be the way she will serve the guest. Garnish facing the guest.

Bartenders' ABC Checklist

Check the barman's side of the bar:

<i>Ashtrays</i>	- Clean, counted and in place
<i>Back bar stock</i>	- Bottles dusted? Empty ones replaced? Backup stock brought up from the storerooms? Make note of inventory shortages so you can order replacements?
<i>Bar glasses</i>	- Washed, dried, lint free and in place?
<i>Bar shakers</i>	- Washed, dried, lint free and in place?
<i>Bar spoons</i>	- Washed, dried and where they belong?
<i>Bar top</i>	- Mopped and polished?
<i>Beer</i>	- Got enough to see you through the day?
<i>Bitters</i>	- Bottles filled and close at hand?
<i>Blenders</i>	- Washed and clean and ready for use?
<i>Bottles for orange and lemon juice</i>	- Washed and ready for refilling?
<i>Bowls</i>	- Clean, in place and ready for refilling?
<i>Cleaning Materials (for Silver, bar, glassware)</i>	- In place and out of guest's view? Got enough?
<i>Cocktail picks</i>	- Is today's supply sufficient and in place
<i>Containers (for olives, pearl onions, maraschino cherries)</i>	- Clean, filled and in place?
<i>Corkscrew and bottle openers</i>	- Wiped clean and in place?
<i>Drainboard</i>	- Scrubbed and dry?
<i>Fresh Fruit</i>	- Got enough?
<i>Funnels</i>	- Washed, drained and in place?
<i>Glassware</i>	- Washed, polished and ready? Chipped, cracked or broken glasses replaced?
<i>Grenadine</i>	- full bottles and where they belong
<i>Ice</i>	- Clean and in place
<i>Ice picks, tongs, scoops and shavers</i>	- Clean and in place?

<i>Lemon juice</i>	- Freshly squeezed and refrigerated in clean covered bottles?
<i>Lemon peels</i>	- Fresh cut and in a clean container with lid?
<i>Lemon slices</i>	- Fresh cut and ready for use?
<i>Limes</i>	- Sliced and ready?
<i>Lime juice</i>	- Bottles full and handy?
<i>Mirrors</i>	- Clean and polished
<i>Mixers (and other softdrinks)</i>	- Checked your stock? Got enough? Placed where you can reach them easily?
<i>Napkins</i>	- Got enough? Are they handy?
<i>Oranges</i>	- Trimmed and sliced?
<i>Orange juice</i>	- Fresh squeezed and refrigerated in clean bottles?
<i>Recipe book</i>	- Pocket book ready?
<i>Silverware</i>	- Clean, polished and in place?
<i>Syrup</i>	- Mixed and ready?
<i>Snacks</i>	- Are they fresh, got enough?
<i>Sour mix</i>	- Fresh made and refrigerated in storage bottle?
<i>Squeezers</i>	- Washed, dried and ready?
<i>Stirrers</i>	- Clean and in place?
<i>Strainers</i>	- Clean, dried and handy?
<i>Sugar bowls</i>	- Clean, dry and handy?
<i>Towels</i>	- Got plenty of fresh clean linen?
<i>Trays</i>	- Polished, clean in place?
<i>Wine Coolers</i>	- Clean, dried, and stored?
<i>You</i>	- Are you ready to meet the public? Clothes clean and pressed? Hands and face well scrubbed? Nails trimmed and clean? Hair combed and in place? Jewellery put away? Breath clean?

Check the Customer's Side of the Bar:

Make sure that the entire place is always kept clean, orderly, comfortable. That bar stools, tables and chairs are dusted and in place. That floors are mopped and clean. Lighting fixtures are dusted and burned-out bulbs replaced. Check the rest rooms. They should be fresh soap and plenty of clean towels. Bowls should be disinfected and the rooms deodorised.