

## **BAR PLANNING**

Bar is a licensed establishment serving alcoholic and non-alcoholic beverage to walk-in and room guests .Target client is focal point around which everything revolves.(drinks, dress, décor, entertainment , sound , light etc.)

### **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 (banquet bar)

**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.

### **LOCATION OF A BAR**

- Be sure of enough potential customer in chosen area.
- Good visibility.
- Accessibility, easy to reach.
- Parking.
- If taking over existing facility find why the last tenant left.
- Check licensing zone check other restrictions (schools, church this will cause problem in getting license).
- Favorable community
- Analyze financial feasibility of your projected business for the site. Estimate capital for land, building etc. Do market research.

## **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 equipment's.
- (sinks , under bar and back bar refrigerators ,pop door chillers ,beer engine with draught beer tap, fountain bar mixers ,cobra for dispensing premiers, mechanical liquor dispensing system, drip trays,blenders,electric glass washers,& bar mats
- Other equipment's –cash register(pos)

## **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 a pour spout attached to the mouth of the bottle & the bartender pours the liquor with the help of a measuring count.

## **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**

- CHEERIES
- OLIVES
- 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 TITLLE- 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

## BAR TASK

### OPENING :

| <b>STEPS</b>      | <b>KEY POINTS</b>   | <b>REASONS</b>   |
|-------------------|---|--|
| 1. Keys           | a) Pick up keys from reception  | a) Security reasons  |
| 2. Mise en place  | a) Set up Bar<br>b) Slice fresh fruit<br>c) Squeeze juice<br>d) Place juice in stainless steel containers | a) Efficient Service<br>b) Garniture<br>c) For service<br>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  |

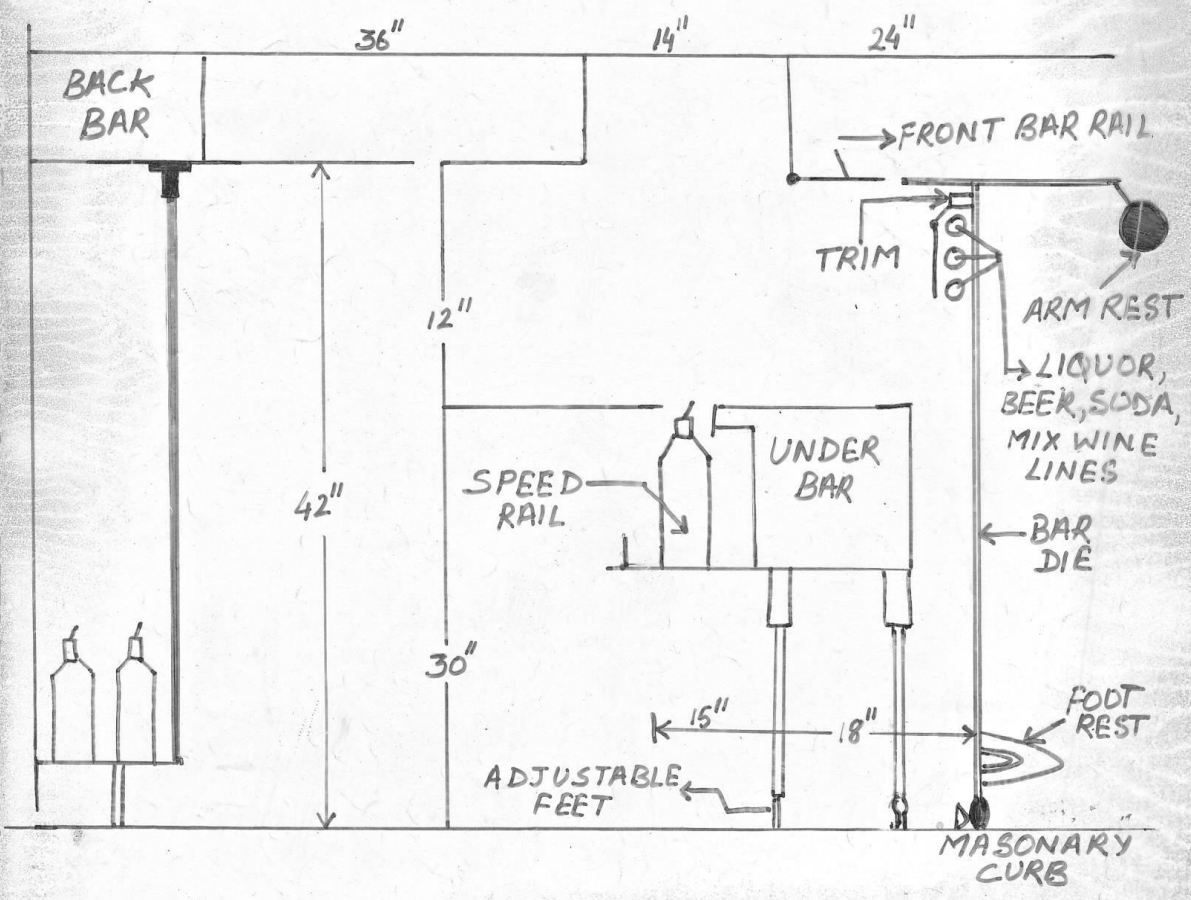
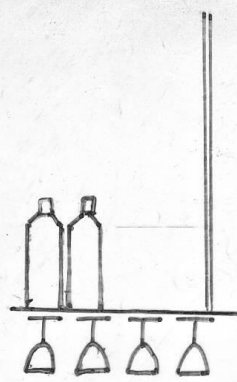
## **CLOSING**

### **DUTIES**

| <b>STEPS</b>             | <b>KEY POINTS</b>                        | <b>REASONS</b>                      |
|--------------------------|--|-------------------------------------|
| 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/passkeys to reception | a) For security.                    |



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