



The Bar

The word "bar" is derived from the word "barrière". During the colonization of America, so-called saloons, where whiskey and simple distillates were served, flourished. In order to protect the bartender and the merchandise, a barrier was built, which eventually was called the bar among the English-speaking population. Gradually, the traditional form of the bar evolved into the American bar as we know it.

With the development of travel and tourism, bars started to appear in large hotels in Europe at the beginning of the 20th century. As they became more comfortable, their importance was quickly recognized and revenues grew. It was then that the cocktail made its breakthrough in Europe, when bartenders in America were already unionized and their profession was highly respected. The bartender acted as a showman, you could hold conversations with him and it was entertaining to watch him preparing the drinks.

The heyday of the American bar, as these exclusive establishments were called, started in the 1920s.

13. SKUPINA

Bar forms

New bar forms have evolved from the original, the American bar.

The most common bar forms are:

The American bar – cocktail bar

The American bar is the original, and still the most popular bar form. The center or heart is the counter, where guests prefer to have their drinks. Comfortable tables and club chairs complement this set-up.

Showmanship and the skillful preparation of cocktails are emphasized. Snacks, small dishes and sundries are also offered.

In Great Britain and the United States, the American bar is a center of communication, comparable to the cafés and coffee houses in Europe.

The hotel bar

A hotel bar is usually set up like an American bar, offering guests a place to relax and interact. Often, there is live music and dancing.

The restaurant bar

Many restaurants have their own bar or cocktail lounge, offering a variety of cocktails and popular beverages. It is a place to have an apéritif before lunch or dinner and a digestif after the meal, and to read the restaurant's menu and the wine list at leisure while waiting to be seated. It is also a meeting point for groups before lunch or dinner or a comfortable spot after the meal.

The day bar

As the name indicates, the day bar is only open during the day. It is frequently found in England and

the United States, and is used as a communication center by business people. Day bars have no music, and the emphasis is on selling beverages, with or without alcohol.

The dance bar

Dance bars are not widespread and are found mostly in resorts, where the hotel bar serves that purpose. The emphasis is on entertainment (dance, music, often live music) rather than on beverage sales.

Discothèque, disco

This is the modern form of a dance bar. A disc jockey plays music over a hi-fi speaker system. The beverages offered include simple cocktails and drinks, long drinks and energy drinks, wine coolers, etc.

Nightclub

A nightclub is a place for entertainment, usually with a floor show, where mostly alcoholic beverages are offered.

Espresso bar

Espresso bars originated in France and Italy. Guest turnover is high and beverages are often consumed while standing. They offer coffee, a small variety of alcoholic beverages and apéritifs, and small dishes.

Ice bar, snow bar

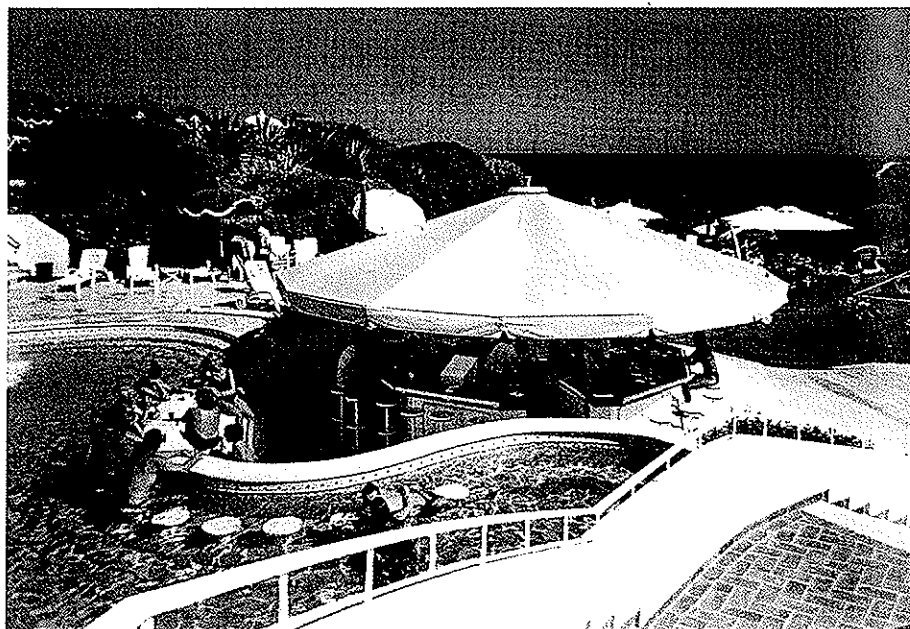
Ice and snow bars are mostly found in winter resorts. The bar counter is built of stacked snow sprinkled with water which freezes, becoming sturdy. Hot beverages are offered, such as grog, spiced and mulled hot wine or cider, etc.

Beach bar

Beach bars are located on the beach or lakeside. Refreshing beverages and some beverages low in alcohol are offered, served in unbreakable containers (no glass).

Pool bar

The pool bar can be located poolside or in the pool. Fancy and exotic beverages are served.



Bar personnel

Requirements for bar personnel are very high: in addition to professional knowledge, excellent language and communication skills, good manners, discretion and self-control are essential.

Depending on the size and quality of the bar the following positions are found:

Bar supervisor or bar manager

This position only exists in large hotels or restaurants with several bars. The supervisor has the same duties as a head waiter, including scheduling, vacation planning, controls, organization and training.

Bartender (barkeeper, barman/barmaid)

Bartenders are restaurant professionals who have acquired a thorough knowledge of alcoholic beverages and know how to prepare and serve them efficiently.

Bartenders should refrain from discussing political or religious issues, or taking sides in such conversations. The ability to simultaneously work and converse with guests, honesty and willingness to learn round up the bartender's desired profile. These requirements seem unreachable, but they are justified for two reasons: first, the owner entrusts him or her with expensive and difficult to control merchandise, and second, guests expect a serious and reliable person behind the counter.

Bar commis (bar bus boy)

The bar commis is the bartender's assistant, responsible for the mise en place and replenishing the beverage and supply stock. When there is

JOB DESCRIPTION

Barman/Barmaid

Name of the employee

This position reports to:

Reports to the bar supervisor or the food and beverage manager.

General requirements

- ☛ Waiter training.
- ☛ Good general education.
- ☛ Pleasant personality.
- ☛ Above average language skills.
- ☛ Absolute discretion.
- ☛ Sensitivity, good people skills.
- ☛ Motivation.
- ☛ Leadership and training skills.
- ☛ Self-control, discipline.
- ☛ Good manners.
- ☛ Good salesmanship.

Professional requirements

- ☛ Work experience in an American bar.
- ☛ Thorough knowledge of sparkling wines, dessert wines and fortified wines.
- ☛ Thorough knowledge of beer.
- ☛ Thorough knowledge of apéritifs and apéritif drinks, digestifs and digestif drinks, and after-dinner drinks.
- ☛ Thorough knowledge of mixed drinks.
- ☛ Knowledge of beverage serving temperatures.
- ☛ Knowledge of beverage service.
- ☛ Understanding the effects of alcohol and its influence on people.
- ☛ Creativity and innovation in the preparation and service of drinks.
- ☛ Knowledge of merchandising and selling.
- ☛ Ability to design beverage menus.
- ☛ Ability to calculate and price beverages.
- ☛ Ability to maintain the bar stock.
- ☛ Willingness to stay up-to-date about new trends.

no bar waiter or waitress, he or she brings the beverages to the tables and is responsible for clearing and cleaning the tables.

**Bar waiter/waitress
(cocktail waiter/waitress)**

The bar waiter or waitress takes care of the service between the bar counter and the tables. He or she orders and gets the beverages from the bartender or bar bus boy and delivers them to the tables.

Daily duties and tasks

- Recommend beverages for all events and functions.
- Sell beverages.
- Promotion of beverages.
- Inventory of the bar stock.
- Maintain the bar stock (minimums, maximums).
- Control the inventory.
- Place the beverage order.
- Train and supervise employees.

Employee motivation

- Lectures.
- Bar drinks tasting.
- Provide professionally correct descriptions and explanations.
- Visiting other bars.
- Leading by example.

Employee training

On-the-job training and/or seminars

Important topics:

- Proper drink preparation and garnishes.
- Train the sense of taste and smell with various beverages.
- Which glass for each beverage?
- Appropriate beverages for the morning and afternoon, lunch and dinner time.
- Appropriate beverages for each season.
- Correct beverage service.
- Active selling and sales techniques.

Employee supervision

Check personal appearance, proper drink preparation and corresponding garnish, service, and selling techniques.

Human Resources Director

Signature:

F&B Manager

Signature:

Employee

Signature:

Bar utensils



Bar mise en place

Bar spoon

A spoon with a long handle; to stir ingredients in the mixing glass; to measure small amounts; to lift cherries, olives, onions, etc., from their containers. (#2, #3)

Strainer

For straining beverages, and to prevent ice from falling into the drink from a mixing glass or shaker. (#5, #12)

Water pitcher

For drinks served with water on the side.

Burner for Irish coffee

To prepare and serve Irish coffee.

Cocktail picks

For garnishes. (#14)

Ice bucket

For holding ice cubes, for the bar or guest tables. (#33)

Ice spoon

Perforated and serrated spoon, for easy lifting of ice from the ice bucket. (#4)

Ice scoop, ice shovel

Same use as ice tongs. (#13)

Ice tongs

For taking ice cubes from the ice bucket, for the bartender and guests.

Electric blender or mixer

With speed control, for puréeing fruit and preparing frozen drinks, frappés and shakes.

Fruit and vegetable juice pitchers

For all fruit and vegetable juices and syrups used in the bar. (#22, #25)

Garnishing fork

To mount garnishes.

Garnishing knife

For cutting fruit and mounting garnishes on the glass. (#18)

Garnishing skewers

To hold garnishes. (#15)

Garnishing tongs

For holding fruit for garnishing and mounting the garnishes.

Electric blender

Two- or three-speed blender, to mix hard to mix ingredients, especially for drinks containing milk, cream or a fruit base, or for drinks prepared with eggs or egg whites, such as frozen daiquiris, milk shakes, frappés, egg-nogs, flips, etc. (#28)

Corkscrew

For opening wine bottles table-side.

Cork tongs

For holding and twisting hard to open corks from bottles of champagne or sparkling wines. (#1)

Measure

Gauged measuring cup to measure ingredients for mixed drinks and cocktails. (#9)

Jigger

Gauged measuring glass for measuring ingredients.

Measuring beaker

For measuring and controlling the bar stock. Disadvantage: alcohol may get spilled or evaporate while measuring. (#32)

Nutmeg grater

For grating nutmeg for garnish. (#17)

Milk and cream pots/jugs

For storing milk and creamers. (#22, #25)

Sparkling wine and champagne bottle stops

For closing open sparkling wine and champagne bottles. (#8)

Swizzle sticks

For stirring carbonation out of carbonated beverages; for instance, sparkling wines and champagne.

Mixing glass

To prepare drinks of easy to mix ingredients; the drink is stirred. (#24)

Cutting board

(#20)

Boston shaker

Preferred by professional bartenders. Consists of a glass part which can be used for stirring and shaking and a metal part that can be used with the electric blender. Used with a strainer to pour. To prepare drinks with hard to mix ingredients. (#27)

Standard shaker

This shaker consists of three parts and contains a built-in strainer. Used to prepare cocktails from hard to mix ingredients. (#26, #29, #30, #31)

Sparkling wine cooler

For keeping wines and sparkling wines cool. For banquet and special event service.

Dash bottle

A small glass bottle with a dash cork that releases just a few drops or a dash. Used for flavoring bitters, such as angostura, orange or peach bitter. (#23)

Straws

(#16)

Wine and sparkling wine (champagne) bucket

To chill white and rosé wines, champagne and sparkling wines.

Wine punch bowl

For preparing and holding wine punch.

Zester

For citrus fruit zest twists. (#19)

Juicer

For squeezing fresh citrus fruit: lemon, lime, orange, grapefruit, and mandarine. (#21)

Bar glassware

(See operating equipment, page 70 ff).

Working in the bar

Many conditions have to be met for a smooth bar operation.

A complete bar stock

All necessary alcoholic and non-alcoholic beverages, as well as fresh fruit, milk, cream and sundries must be checked, accounted for and replenished to keep the bar stock complete.

Meticulous cleaning

All bar utensils, equipment, bottles, containers, ice containers, the bar counter and bar stools must be cleaned. A sufficient stock of cleaning supplies and dish towels should be available.

Properly functioning machines, appliances and operating equipment

Work utensils, equipment and appliances, such as shakers, stirring glasses, strainers, blenders, ice machine, etc., must be checked for proper working condition. Broken and damaged utensils must be replaced and deficiencies corrected immediately.

Impeccable glassware

Chipped or scratched glasses must be replaced. All glassware must be clean and polished.

Bar and beverage menus

Set clean menus on the counter and the tables, and discard dirty or damaged ones.

Highly qualified bar personnel

This is the most important requirement to ensure a smooth operation.

Ambiance

Many components are needed to create a good ambiance: the furnishings, lighting, and background music, cleanliness, the employees' friendli-

ness and cordiality and, of course, fast and excellent service.

Beverage presentation

Not only should drinks be perfectly prepared, they should also be visually pleasing. Before the bar opens, all necessary utensils, as well as all beverages and material for garnishes should be ready and available in sufficient quantity.

The bar stock

The bar stock depends on the bar's size and the guests who frequent it. A cosmopolitan bar must offer a larger selection than a small regional bar. Whether a bar is large or small, a well-selected assortment of beverages allows the bartender to offer a good choice of mixed drinks.

Bar stock composition

Basic beverages

Five basic beverages must always be available:

- ☛ Cognac and/or brandies.
- ☛ Whisky/whiskey: Scotch, Canadian, Irish, American, Bourbon.
- ☛ Vodka.
- ☛ Rum (white or dark).
- ☛ Gin.

Vermouth

White-dry, white-sweet, rosé

Fortified wines

Sherry, port wine

Apéritif bitters

Fernet-Branca, Campari

Flavoring bitters

Angostura, orange and peach bitter

Anise-flavored

Pernod, Ricard, Ouzo

Fruit-flavored brandies/spirits

Liqueurs

Champagne and sparkling wine

Wines

Beers

Non-alcoholic beverages and syrups

Fresh orange, lemon, lime, mango juice; fillers, such as tonic water, bitter lemon, ginger ale, colas, etc.; and grenadine (pomegranate), orgeat (almond), papaya and passion fruit syrup.

Garnishes

Fresh fruit (orange, lime, lemon, seasonal fruit and berries), cocktail cherries, cocktail onions, and olives.

Sugar

White, castor, raw sugar, sugar cubes, and powdered sugar.

Ice selection in the bar

Crushed ice, also called **cobbler ice**, is ice crushed into small pieces or made in special ice-making machines.

Shaved ice is ice ground in an ice grinder or ice mill just before it is used.

Ice cubes.

Fancy ice cubes contain diced fruit parts in various colors and taste, or are made of strong tea or coffee.

Daily mise en place behind the bar

This is where the bartender works. One of his daily responsibilities is preparing the mise en place:

- ☛ **Jigger or measuring glass.**
- ☛ **The shaker**, always half-full of ice.
- ☛ **The mixing glass**, also half-full of ice.
- ☛ **Bar spoons, strainer, cutting board, garnishing knife, fork, picks, tongs, and straws.**
- ☛ **The electric mixer**, in working order.
- ☛ **Flavoring bitters:** angostura, orange and peach bitters.
- ☛ **Syrups:** sugar, grenadine and orgeat syrups.

- ☛ Sugar: white, powdered, raw, and cubes.
- ☛ Fruit and vegetable juices: pitchers or containers of lemon, orange, pineapple, and tomato juice.
- ☛ Fresh and canned fruit for garnishes: oranges, lemons, limes, red and green cocktail cherries, cocktail onions, green olives.

Other preparation work

As mentioned earlier, the bar should convey a pleasant and inviting atmosphere; therefore it is necessary to check and prepare the facility properly.

Preparing the bar tables

Set ashtrays, bar/beverage menus, promotional tent cards and sundries (chips, nuts or other snacks) on the tables.

Preparing the bar counter

Set ashtrays, bar/beverage menus, promotional tent cards and sundries.

Mixed drink preparation

There are three ways of preparing mixed drinks:

In the mixing glass (stir):

clear liquors of the same consistency that blend together easily are stirred (clear cocktails).

In the glass (build):

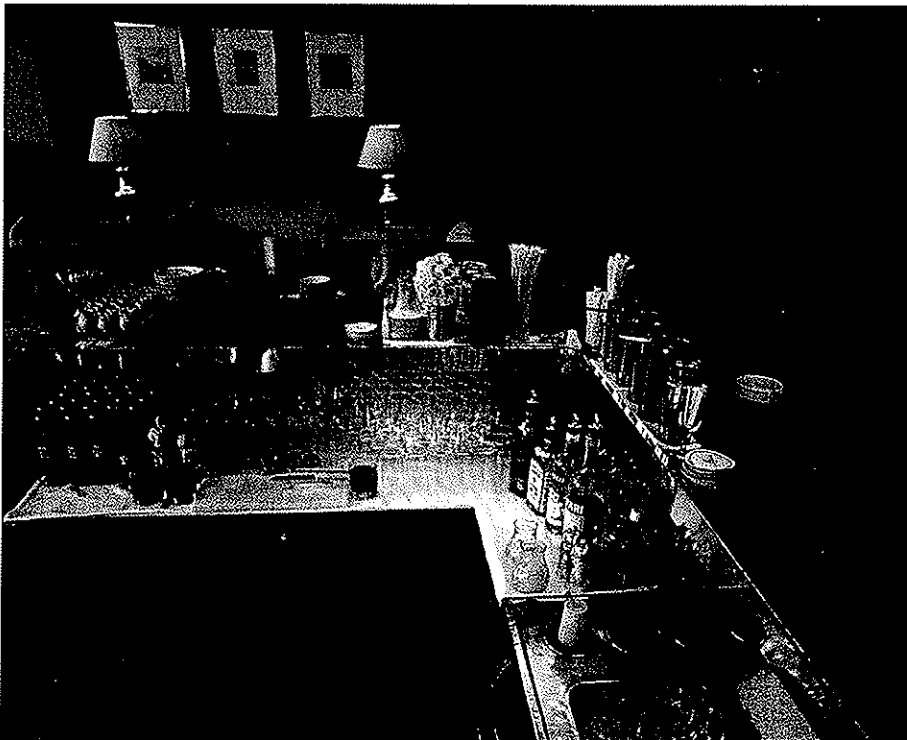
various drinks, such as highballs, collins, slings, fancy drinks, pick-me-ups, and champagne cocktails are prepared in the glass they are served in, with the bar spoon, the most important tool for this method of preparation.

In the shaker (shake):

all beverages with hard to mix ingredients of different consistency (syrups, liquors, milk, cream, eggs), are blended in the shaker, or in an electric blender, resulting in a creamy drink.

Drink preparation procedure

- ☛ Prepare the right glass.
- ☛ Chill the glass.
- ☛ Prepare the garnish.
- ☛ If necessary, pour the ice water from the shaker or mixing glass.
- ☛ Measure the ingredients with a jigger, shot glass or measuring glass and pour into the mixing glass or shaker. Close the bottles used and put them back in place.
- ☛ The main principle when preparing drinks is measuring the ingredients correctly with a measuring glass or a jigger. Free pouring from a bottle may look more interesting, but there is no exact control. Exact measuring ensures two things: the quality of the drink is always the same, and the guest knows he is getting what he is paying for.
- ☛ Prepare the drink with one of the three methods (stir, build, shake).
- ☛ Hold the glass by the stem or by the bottom third when pouring the drink into it.
- ☛ Add the garnish, and serve the drink.
- ☛ Clean the used utensils and the workplace.



Behind the bar

Bar measures and pouring amounts

Common measures and conversions:

1 dash or squirt

1/3 bar spoon

1/6 teaspoon

0,08 cl

1 bar spoon

3 dashes or squirts

1/2 teaspoon

0,25 cl

1/12 ounce

1/6 tablespoon

1 tablespoon

18 dashes

6 bar spoons

3 teaspoons

1/2 ounce

1/3 measuring glass

1,5 cl

1 fluid ounce, ounce, pony

12 bar spoons
6 teaspoons
2 tablespoons
2/3 measuring glass
1/4 wine glass
1/6 split
1/8 cup
2,8 cl

1 centiliter (cl)

12 dashes
4 bar spoons
2 teaspoons
2/3 tablespoon
1/3 ounce
2/9 measuring cup

1 jigger, measuring glass

18 bar spoons
9 teaspoons
3 tablespoons
1 1/2 ounces
3/8 wine glass
1/4 split
4,3 cl

1 wine glass

8 tablespoons
4 ounces
2 2/3 measuring glasses
2/3 split
1/2 cup
11,2 cl

1 split

12 tablespoons
6 ounces
4 measuring cups
1 1/2 wine glasses
3/4 cup
17,2 cl

1 cup

16 tablespoons
8 ounces
5 1/3 measuring cups
2 wine glasses
1 1/3 splits
23 cl

International measures

Cocktails	5 cl
Whisky/whiskey	4 cl
Spirits	2,5 cl
Fortified wines	5 cl

Bar service

Serving at the bar

The bartender prepares and serves the drinks at the bar.

Working procedures

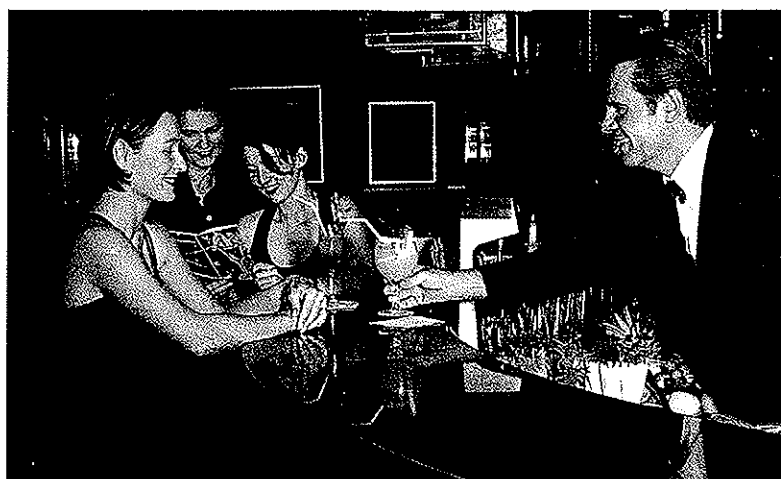
- ✦ Take and process the order.
- ✦ Prepare the drinks.
- ✦ Place a napkin in front of the guest, and serve the drink on it.
- ✦ Serve the sundries.
- ✦ Present the check.
- ✦ Bid farewell when guests are ready to leave.
- ✦ Wipe the bar and refill sundries.

Serving at the tables

The bar waiter/waitress is responsible for the table service.

Working procedures

- ✦ Take and register the order.
- ✦ Communicate the order to the bartender.
- ✦ Put the drinks on a tray.
- ✦ Place a cocktail napkin in front of the guest and serve the drink on it.
- ✦ Serve the sundries if not already there.
- ✦ Present the check, and follow the payment procedures.
- ✦ Clear the table after guests have departed.
- ✦ Wipe the table and prepare it for the next customer.



Beverages can be served at the bar counter or at the tables in the bar.

