

Bar Basics 101: Goals for This Module



- Develop an understanding of basic bar set-up procedures
- Understand the role of proper glass sizes & types
- Use of procedures and techniques needed to serve standard drinks and beverages

Bar Set Up Checklist

- Liquor stock up to par
- Well stock set-up
- Bottled drinks rotated and cooled
- Draft beer supply
- Soda system clean and ready
- Glasses clean and ready(sufficient supply)
- Bar tools in place
- Juices, juice machine, mixes ready to use
- Ice(clean and full)
- Garnishes
- Condiments
- Serving accessories
- Register
- Coffee and snacks

Bar Mis en Place

- Glasses of proper type and size for location
- Clean bar implements; jiggers, mixing glasses, cups , shakers, spoons, strainers and openers
- Blenders mixers, ice and ice crushers if required
- Guests checks in place
- Banks counted and ready

Glass Ware Issues

- Use thin-lipped, transparent, durable glasses
- All glassware must be tempered
- Coffee mugs and specialty coffee glasses
- Basic set-up requires: Collins glass, Old fashioned or rocks, beer mugs, wine, brandy snifter, coupe, hi-ball, champagne, and ice tea and soda glasses

Rocks Glasses

- Select heavier glasses for better thermal properties
- Select based on standard drink recipes



Collins Glasses

- Use tall clear glasses that show off drinks colors and garnish
- Hurricane glasses may be needed, depending on type and number of specialty drinks



Beer Mugs

- Use mugs based on types of draft sold



- Pilsner glasses tend to be more elegant and give better pours for smaller portions



Martini Glassware

- Select martini glasses that are durable and that give a clear finish
- Select based on recipe for “full” look that reflects perception of value



Champagne Glasses

- Modern tendency is to use flutes for all champagne recipes
- Allow for better retention of carbonation, smaller portion sizes



Wine Glasses

- Select White wine glasses based on market
- Red wine glasses need to balance air space with portion size



Specialty Glasses

- Some operations are moving towards high-cost burgundy glasses, depending on wine list and clientele



Specialty Glasses

- Some operations are moving towards high cost glasses that enhance presentation
- Be sure to consider inventory cost and ease of replacement



Blenders

- Requires commercial blender such as Waring pictured at right
- Based on operation may require 2-3 units in order to keep up with volume



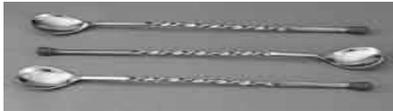
Other Tools: Shakers



Other Tools: Measuring Devices



Other Tools: Condiment & Tools



Wine Service Buckets



Drink Recipe Development

- Establish amount of major ingredient to be poured
- Other ingredients and proportion to major ingredient
- Glass size
- Ice amount
- Garnish/service



Basic Drink Service Procedures

- Determine drink type
- Determine ingredients
- Determine method
- Select proper glass



Sample Drink Families

<u>Type</u>	<u>Ingredients</u>	<u>Method</u>	<u>Glass</u>
Liquor (Rocks)	Liquor, ice cubes	Build	Rocks
Juice Drink (greyhound)	Liquor, juice, cube ice	Build	Highball
Sour	Liquor, sour mix	Shake	Sour, cocktail
Two-liquor	Base liq, liqueur	Build	Rocks

How To Make the Perfect Martini!



Modern Martini Stir-Method

- 1. Chill martini glass with ice water
- 2. Fill mixing glass 1/3 full with cube ice
- 3. Measure liquor and add to mixing glass
- 4. Stir
- 5. Vermouth to coat chilled glass
- 6. Strain liquor into chilled glass
- 7. Garnish and serve

Champagne Service

- Champagne is under pressure, NEVER undo wire cap until just before you intend to open the bottle
- Goal is to ease the cork out with least amount of pressure escaping, using proper pouring techniques
- Keep chilled in wine bucket, or use proper cap and place in bar cooler

Beer Service

- Use clean glasses
- Never use beer glasses for other beverages, e.g., soda or milk-based drinks
- Use proper glass type and size
- Temperature of service dictated by market

Additional Resources

- See Wines 101 for dining room wine service
- Read materials posted on course web site for more details about drinks and bar management issues
- Utilize wealth of resources on WWW

Drink Recipe Web Sites

- <http://www.webtender.com/>
- <http://enterprise.upl.cs.wisc.edu/~craft/bar/>
- <http://www.klippan.seths.se/~k118047a/guide/>
- <http://www.drinkboy.com/Cocktails/index.html>
- <http://www.liqueurweb.com/index.htm>
- <http://www.unlv.edu/Tourism/catres.html>
