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

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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

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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 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

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

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.se/these/~kl18047a/guide/
- http://www.unlv.edu/Tourism/catres.html