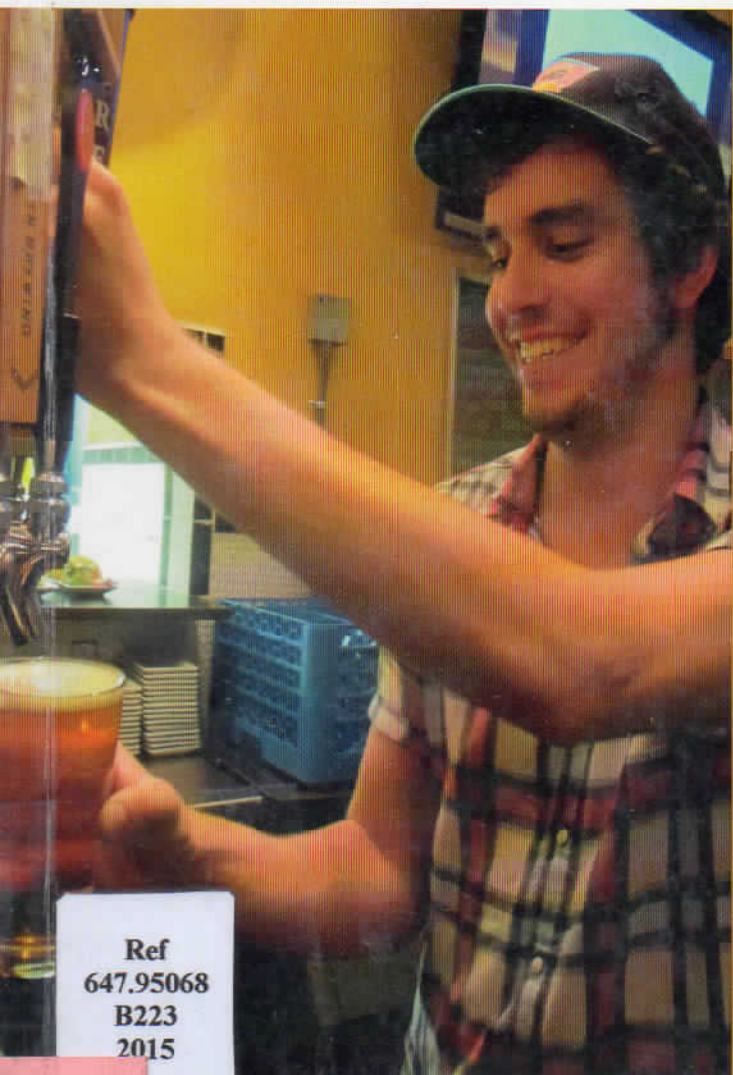


# Bar

# Management



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Printable Workbook included in the DVD



3G eLEARNING

# TABLE OF CONTENTS

<b>1. Introduction to Bar and Beverage</b>	
1.1 A Brief History of Bars and Alcoholic Drinks .....	4
1.1.1 A Brief History of Alcohol .....	5
1.1.2 History of Alcohol .....	6
1.1.3 A Brief History of Bartending .....	7
1.1.4 Alcohol in the Ancient Times .....	9
1.2 Bar Business Basics .....	11
1.2.1 Deciding Whether the Bar Business is Right for You .....	12
1.2.2 Starting Fresh or Taking over an Existing Bar? .....	12
1.2.3 Running a Successful Bar Business .....	13
1.2.4 Social and Cultural Aspects of Drinking .....	15
1.3 Drinks and Wines in Bar Operation .....	38
1.4 Definitions and Categories of Beverage .....	42
1.4.1 Alcoholic Beverages .....	43
1.4.2 Distilled Alcoholic Beverages .....	44
1.4.3 Compound Beverages .....	46
1.4.4 Service of Alcoholic Beverages .....	46
1.5 Avoiding the 10 Critical Errors of Beverage Operators .....	49
1.5.1 Loss of Control .....	49
1.5.2 Monitoring Pour Costs .....	49
1.5.3 Weak Links .....	50
1.5.4 Fiscal Responsibility .....	50
1.5.5 Productivity .....	51
1.5.6 Suds Watch .....	51
1.5.7 Shoddy Product .....	52
1.5.8 Slash Marketing .....	52
<b>1.6 Planning and Creating the Menus .....</b>	<b>53</b>
1.6.1 Planning the Food Menu .....	54
1.6.2 Figuring out what Kind of Food to Serve .....	54
1.6.3 Thinking about Signature Dishes .....	59
1.6.4 Establishing Good-quality Recipes .....	60
1.6.5 Planning the Drink Menu .....	60
1.6.6 Using Food Cost to Price the Menu .....	63
1.6.7 Pricing the Drinks .....	64
1.6.8 Designing and Printing the Menus .....	64
1.6.9 Placing the Menus in the Bar .....	66
<b>1.7 Future of the Bar .....</b>	<b>68</b>
<b>2. Social Concerns and Management</b>	
2.1 Responsibilities of the Alcohol Industry .....	84
2.1.1 Bar Liability for Alcohol Injuries .....	87
2.2 Drinking Patterns .....	89
2.2.1 Patterns in Alcohol Research .....	94
2.2.2 Health Outcomes .....	95
2.2.3 Social Outcomes .....	96
2.2.4 Individual Variables .....	96
2.2.5 International Comparisons .....	97
2.2.6 Trends over Time .....	98
2.3 Drinking Patterns and Alcohol Policy .....	99



2.3.1	Recommendations, Guidelines and Policy Strategies .....	100	4.5	Automatic Dispensing Systems ....	162
2.3.2	Prevention and Treatment.....	101	4.6	Product Control and Banquet Service .....	165
2.3.3	Implications for Developing Countries.....	103	4.7	Sales and Profitability Control .....	166
2.4	Health Concerns.....	104	4.7.1	Determining Product Cost ....	167
2.4.1	Maintaining a Professional and Hygienic Appearance.....	106	4.8	Sales Accountability /Sales Analysis .....	168
2.4.2	Staff Personal Hygiene Requirements.....	108	4.9	Cash Control.....	176
3.	<b>Stocking Up on Smallwares and Equipment, Bar's Inventory</b>		4.10	Cash Handling Procedures.....	177
3.1	Picking Out Your Bar Equipment.....	117	4.10.1	Control: A Guide to Profit and Guest Satisfaction.....	179
3.1.1	Getting your Glassware.....	117	5.	<b>Service Procedures and Selling Techniques</b>	
3.1.2	Touching On Basic Bar Tools .....	121	5.1	Service Orientation .....	185
3.1.3	Stocking up on Small wares...	130	5.1.1	Counter Service .....	187
3.1.4	Stocking the Table.....	131	5.1.2	Bar Attendant .....	188
3.2	Acquiring Bar Appliances.....	132	5.1.3	Bar Owner .....	189
3.2.1	Selecting Kitchen Appliances .....	134	5.1.4	Different Types of Bar Gadgets .....	190
3.2.2	Leasing versus Buying, New versus Used .....	135	5.1.5	Different Types of Serving Jobs .....	191
3.2.3	Evaluating used Equipment ...	136	5.2	<b>Establishing Service Standards.....</b>	193
3.3	Creating Your Storerooms .....	137	5.2.1	Type of Establishment.....	194
3.3.1	Tracking Your Day-To-Day Inventory .....	138	5.2.2	Bar Examiners.....	196
3.4	Keeping Your Inventory Well Stocked .....	139	5.2.3	Ethical Standards .....	198
3.4.1	Stocking your Drink Items....	139	5.2.4	Legal Ethics.....	199
4.	<b>Bar Control Systems</b>		5.3	<b>Handling Service Problems .....</b>	200
4.1	Control System.....	152	5.3.1	Bar Supervisor .....	200
4.2	Beverage Control.....	153	5.3.2	Customer Service.....	202
4.3	Product Control .....	154	5.3.3	Training .....	204
4.3.1	Establishing Standards .....	155	5.3.4	The Problem of Assaults in and Around Bars.....	206
4.3.2	Service Procedures and Operating Policies .....	158	5.3.5	Factors Contributing to Aggression and Violence in Bars .....	208
4.4	Preventing Pilferage and Fraud.....	159	5.3.6	Competitive Situations .....	209
			5.3.7	General Requirements of an Effective Strategy .....	210
			5.3.8	Responses with Limited Effectiveness .....	212

5.4	<b>Selling Techniques and Strategies</b> .....	213	6.2.3	Protein and Fat .....	238
5.4.1	Something's to Keep in Mind .....	214	6.2.4	Vitamins, minerals, and antioxidants .....	239
5.4.2	Bartender Selling Techniques	214	6.2.5	Implications for Use .....	240
5.4.3	Turning Servers into Sellers...	217	6.2.6	Work of Bar Staff.....	242
5.4.4	Language .....	218	6.3	<b>Cardinal Sins that Cripple Good Operations</b> .....	244
<b>6.</b>	<b>Marketing Bar and Beverage Operations</b>		6.4	<b>Bar Operations</b> .....	248
6.1	<b>Beverage Sales Control</b> .....	226	6.4.1	Basic Ordering without Sounding like a Dummy.....	249
6.1.1	Optimizing the Number of Beverage Sales .....	227	6.4.2	Give the Drink Order Something Special.....	251
6.1.2	Socializing .....	228	6.4.3	Knowing what we Are Drinking .....	251
6.1.3	Conducting Business.....	228	6.4.4	Standard Drink .....	252
6.1.4	Eating.....	228	6.5	<b>Mixing Alcoholic Drinks</b> .....	253
6.1.5	Seeking Entertainment .....	229	6.6	<b>Job: Bar Staff</b> .....	255
6.1.6	Killing Time .....	229	6.6.1	Specific Departmental Duties	256
6.1.7	Maximizing Profits .....	230	6.6.2	General Duties.....	257
6.1.8	Establishing Drink Prices .....	230	6.7	<b>Bartending Etiquette</b> .....	258
6.1.9	Influencing Customer Selections .....	232	6.8	<b>Rules of Beer Etiquette</b> .....	260
6.1.10	Controlling Revenue .....	232	6.9	<b>Buy Bar Glassware</b> .....	262
6.1.11	Guest Checks and Control ....	234	6.9.1	Bar Glassware and their Uses	263
6.2	<b>Diabetes Bars and Beverages: the Benefits and the Controversies</b> .....	236	6.10	<b>Price Alcoholic Beverages in the Bar or Restaurant</b> .....	265
6.2.1	Functional Features of Diabetes Medical Foods.....	237	6.10.1	Establish Standard Recipes for Each Drink .....	267
6.2.2	Resistant Starch and Soluble Fiber.....	238	6.10.2	Business Learn .....	269
			6.11	<b>Biggest Myths about Alcohol, Busted</b> .....	270