



Hospitality and Catering

Bar service and cellar work

Lesson 1

Improve your knowledge and skills of working in a bar learning about all aspects of bar service and cellar work.





Learning Objectives

- List the basic hygiene rules you should follow in a bar
- Define the legal measures used for different drinks
- Describe the different types of glasses used in a bar and what drinks they are used for
- State how to clean and store glasses safely
- Recognise how to prepare a bar correctly
- Summarise how to keep the bar area clean
- Identify who not to serve alcohol to
- Outline how to get orders right





Learning Objectives

- Explain how to deal with threatening behaviour
- Describe the correct manual handling technique to follow
- Recognise the importance of keeping the cellar area clean and cool
- List the PPE used in cellar work
- Summarise how to handle gas cylinders safely
- Explain how to change a barrel correctly
- Understand how to identify bad quality beer





Bar service

You are the main point of contact for the customer.

- Be smart and clean
- Friendly and welcoming





Basic hygiene

Have a clean and tidy appearance.

Wear minimal make up and no overpowering perfumes or scents.





Basic hygiene

Hair should be either short or tied back.

Hands washed and sanitised.





Know your stuff

You will need to remember prices of drinks, what types of drinks are on offer and the alcoholic content of drinks.

The image shows a chalkboard menu for coffee drinks. The menu is divided into sections for Espresso, Filter Coffee, and Specialty Coffee. Below the menu, there are wooden panels with coffee-making equipment: a V60, a Siphon, and an Aero Press. The Siphon and Aero Press are labeled with their respective names on small chalkboard signs.

ESPRESSO		590.-		FILTER COFFEE	
shot with milk	alternative milk	V60	850.-	bolle	
espresso tejfel	növényi tej	aeropress	850.-	signa	
650.-	720.-	syphon	1.100.-	forró	
680.-	760.-	chemex	1.550.-	chai la	
720.-	820.-	cascara	700.-	dirty c	
820.-	980.-	SZEMES KÁVÉK 1.400.- / 100g		szűles	

AYS DOUBLE, DON'T MAKE T
a Látte 680.- Blue smurf sz 650.- 100g 820.-

V60
Siphon
Aero Press



Know your stuff - tip

Take the drinks menu, read and memorise it as best you can at home.

You could take pictures of the drinks menu and promotions to review at home.





Know your measures

All alcohol is served in legal measures. Pints and ½ pints of beer, lager and cider.

Single and double shots of spirits.





Measuring spirits

Optics or individual measuring cups will serve legal measures of alcohol:

25ml – Gin, whisky, vodka, brandy





Free pouring

Spirits must be measured at all times. Free pouring directly into a glass is illegal.

You can free pour into a measure first.





Revision Activity 1

What measure is lager served in?