



Hospitality and Catering

Bar service and cellar work

Lesson 2

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





Basic Glassware

Different drinks are served in different glasses, getting them right is part of good customer service.





Glasses

Check that glasses are free from cracks. Dispose of them correctly in the dedicated glass bin if required.





Choosing the correct glass

Other than pint and ½ pint glasses for measured alcoholic drinks like beer, cider and lager you will also need to know the other type of glasses that are used for drinks.





Cocktail glass- martini glass

Sometimes called a *Martini glass*. It has a long stem and holds 2 units of alcohol.

Examples: Vodka martini,
Cosmopolitan



Highballs

This type of glass is a tall sided tumbler.

It is tall to hold ice and more non-alcoholic mixer than alcohol.

- Non alcoholic drinks
- Cocktails
- Mixed drinks





Champagne glasses

Can come in two sizes: Coupes and flutes.

Used only with Prosecco, Champagne and Cava





Wine glasses

Wine glass can come in various sizes
but the wine must be measured.

Standard size is 175ml

Large size is 250ml





Sherry glasses

Served in 50ml or 70ml glasses.

Sherry is stronger than wine and weaker than spirits.





Tumblers

These are low sided and wide glasses.

Used for shots and low volume cocktails with ice. Sometimes called low ball glasses.

Examples: Black Russian, vodka and coke





Sling

This is a tall narrow glass, allowing for lots of non alcoholic mixers and ice.





Hurricane

This glass is named after the curved glass which protects candles in the wind in the Caribbean. Usually for cocktails.

Example: Pina Colada, non-alcoholic cocktails.





Brandy glasses

Also known as a snifter. It has a narrow top, which catches the fumes of brandy and allows a person to savour the smell.

Examples: Benedictine





Glass care

Bar glasses are expensive and can be fragile.

Taking extra care of glasses will prevent accidents.





Wash in hot soapy water

Do this one at a time.

Do not leave glasses in the sink.





Rinse in clear hot water

This removes any left-over detergent, dirt or bubbles.





Drain upside down

This is a safe way to dry.

Allows excess water to drain away.





Dry and polish glasses

Hold the glass over a bucket of steaming hot water.

Allow to cloud over the glass.

Wipe clean and polish with a clean glass cloth.





Glass machines

Most bars will have machines for cleaning glasses. They wash glasses at the correct temperature and will dry them too.

Using machines is safe and hygienic.





Store carefully

Take care when storing cocktail glasses, store on shelves or racks.
Keep away from other busy glass use areas.





Revision Activity 2

What is a highball glass used for?