



Hospitality and Catering

Bar service and cellar work

Lesson 3

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





Prepare the bar

Before service the bar will need to be topped up with basic accompaniments:

- Ice
- Straws
- Lemon slices





Promotional and extra products

Check that crisps and nuts are topped up and accessible. Double check with your supervisor about any promotions that need to be placed around the bar area.





The law

There are many laws to take into consideration when working in a bar.





Manual Handling

Always bend your knees and keep your back straight when lifting. Ask for help when needed.





Keep bar areas clean

Regular washing and sanitising of bar areas.

Brushing and mopping of spillages and breakages.





Keep bar areas clean

Empty bins regularly.

Wash you hands regularly.





Revision Activity 3

What are the basic rules to follow with manual handling?