



Hospitality and Catering

Bar service and cellar work

Lesson 6

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





What is a cellar ?

This is a cold storage room for drinks, kegs and gas cylinders used for bar service.





What is a cellar ?

Usually found in basements of old buildings or in separate storage rooms in modern buildings.





Safety in the cellar

These are potentially dangerous places and you must follow legal safety guidelines to keep safe.





Manual Handling

Cellars contain large and heavy drinks containers (kegs) as well as heavy gas cylinders for pumping gas into fizzy drinks.





Manual Handling

Bend the knees and keeping the back straight, are the basics of good handling.





Manual Handling

Never move something that is too heavy on your own.





Keep it clean

Being clean and organised in the cellar will help to prevent accidents and poor hygiene.





Keep it clean

Daily brushing and mopping of the floors.

Rotating stock and removing old items from the cellar.





Keep it clean

Washing and sanitising keg attachments can help to reduce bacteria.





Keep it clean

Fly and mouse traps can be used to prevent a pest infestation.





Keeping cool

Cellars in old buildings are usually in the basement. This is a naturally cooler environment.





Keeping cool

Most cellars are temperature controlled rooms and will have air cooling facilities to keep drinks cool below 12°C.





Fobbing

Beer will be too frothy when served at the bar if the temperature is too warm in the cellar.

This will cause wastage of stock.





Lighting

This is important to ensure safety in naturally dark rooms.





Lighting

Good lighting keeps all the stock visible and the ability to keep the area organised and clean.





Safe Clothing – PPE

Moving heavy kegs will require personal protective equipment for safety.





Safe Clothing – PPE

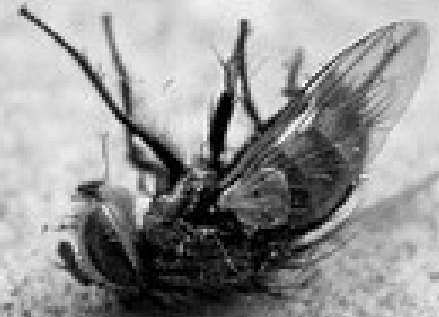
- Gloves for lifting
- Protective shoes to protect from slips and dropping heavy items
- Aprons for spillages





Clearing spillages

It is important to keep staff safe from spillages and slips. It is also important to prevent the risk of attracting pests and flies, as most drinks contain sugar.





Clearing spillages

Sugar is food for flies.

Spilt beer and lager also smells when it is left.





Secure gas cylinders

These are high pressure metal cylinders with expensive valves to regulate the flow of gas.





Secure gas cylinders

They are potentially dangerous if they fall over as they can agitated the gas inside and increase the pressure.





Secure gas cylinders

Usually chained upright to the wall or stored upright in separate cupboards.





Lock your cellar

A cellar is a private staff only room.

It should be locked to prevent theft and also for the safety of the general public.





Revision Activity 6

Why should you clean up any beer spillages in a cellar?