



Hospitality and Catering

# Prepare and clear bar areas

## Lesson 1

Understand the important role of preparing and clearing bar areas in the hospitality and catering industry.





# Learning Objectives

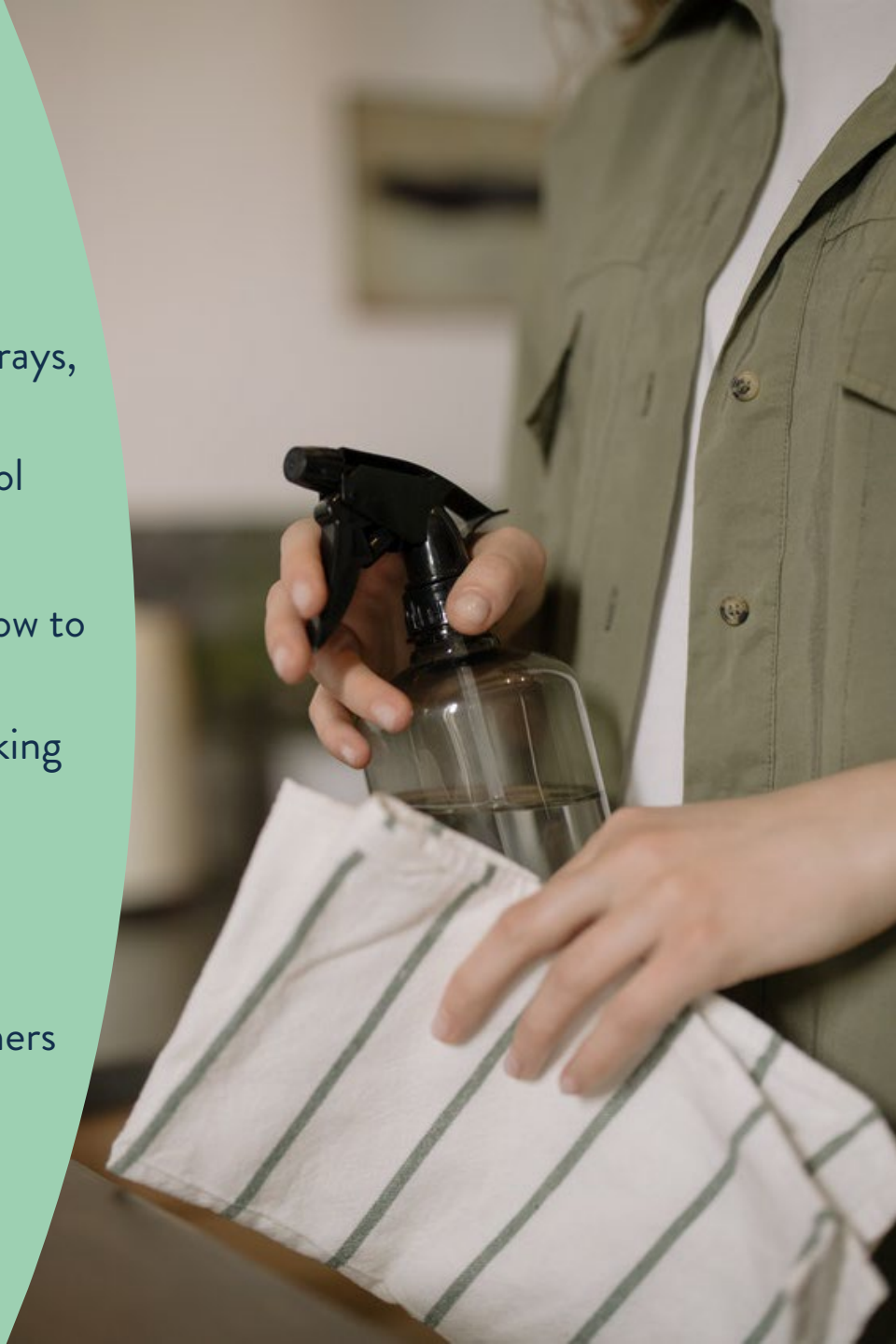
- List types of relevant legislation when working in a bar area
- State the purpose of risk assessments in a bar
- Understand the importance of correct PPE
- State how to deal with and report an accident
- Recognise the correct use and storage of cleaning chemicals and equipment
- Identify the importance of good personal hygiene practices
- Summarise how to restock bottles safely





# Learning Objectives

- Define how to clean drink dispensers, drip trays, utensils and machines correctly
- Describe how to maintain good stock control
- List the consequences of bad stock control
- Recognise how to clear glasses safely and how to deal with broken glass
- Identify situations to be aware of when working in a bar area
- Understand how to deal with an abusive customer safely
- Understand the importance of good communication with other staff and customers





# Know and follow the law

There are many type's of legislation that you will have to follow when working in bar areas. It is best to be aware of them before you start work.





# Types of legislation to be aware of

- HACCP
- Fire safety
- Health and safety
- Accident reporting
- PPE





# HACCP

Hazard analysis of critical control points.

HACCP is a management system used to control food safety.



# Risks

Identify any hazards that you come across.

Walk through every job that you will undertake in the bar area.

A hazard is something that has the risk of causing an accident.





# Risk assessment

Each hazard will present certain risks.

These risks need to be identified and assessed.







# Risk Assessment

Risk assessments make you aware of what actions to take to prevent an accident.

Hazard: Crate of beer in walkway

Risk: Trips and falls

Assessment: Store immediately after delivery and use warning signs





# Company rules

Individual bars have their own risks  
and hazards.

Follow their rules and procedures.





# PPE – personal protective equipment

Bars can be dangerous places if not kept clean and safe.

Wear protective equipment for the right job.





# Bar PPE

- Aprons for spill and breakages
- Gloves and goggles for cleaning chemicals





# Dealing with and reporting accidents

With so much glass in a bar area,  
accidents are common.





# First aid box

- Know the location
- Keep it fully stocked





# Accident book

All accidents must be recorded by law.

We use an accident book for this.

It is a record for your safety and awareness.





# Your first aider

Every bar will need a trained first aider on every shift.

A first aider can help with accidents.

You should consider this type of training; it is good for your employment prospects.







# Revision Activity 1

**What checks should be performed on the first aid box?**