



Hospitality and Catering

Prepare and clear bar areas

Lesson 2

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





Bar check lists

For daily tasks, bar checklists are useful in maintaining regular tasks:

- Cleaning checklist
- Bottling up checklist





Cleaning procedures

Keeping everything clean in bar areas requires knowledge of how to use the following:

- Glass cleaning machines
- Different cleaning chemicals for different task
- Floor cleaning items
- Storage of cleaning products





Glass cleaning machine

Turn on before and after service.

Ensure it is clean and empty before and after service.





Glass cleaning Machine

Check cleaning chemicals are topped up and connected.

Glass trays are clean and empty ready for service.





Glass cleaning Area

Make sure there is no build up of dirty or clean glasses.

Wash regularly and store in correct place – shelves/racks.





Glass cleaning area

Wash hands after collecting and dealing with
dirty glasses.

Ensure you have non slip mats on the flooring
around glass machines.





Different chemicals and products for cleaning

Bleach – deep cleaning

Detergents – regular cleaning

Line cleaner – clean bar pipes

Sanitiser – surface cleaning





Floor cleaning

With so much glass present in a bar, breakages are common.

You will need easy access to a brush and shovel.





Clean storage of cleaning products

To keep safe and prevent cross contamination of cleaning products and drinks, safe storage is required.

Lockable storage cupboard and cabinets keep items separate.





Revision Activity 2

Why should cleaning products be stored safely?