



Hospitality and Catering

Prepare and clear bar areas

Lesson 3

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





Personal hygiene

Clean personal hygiene is essential in any hospitality and catering work.





**Have a daily
shower and use
deodorant.**





**Tie hair back – or
keep short to
minimize the
chance of hair
falling into a
drink.**





Clean hands and nails

Do this at regular intervals at work.

This helps to prevent cross-contamination.





**Wear minimum
jewellery and
make up.**





Uniform or your own clothes

- Keep it clean and ironed daily
- Wear an apron as PPE





No open toed shoes

- Protect your feet against glass breakages
- Ideally leather based shoes





Revision Activity 3

What personal hygiene practices should be followed?