



Hospitality and Catering

Prepare and clear bar areas

Lesson 4

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





Cleaning all surfaces

Bars can be smelly places because of spilt drinks during opening hours.

If left spillages cause accidents and begin to smell.





Cleaning all surfaces

Regular cleaning during service is essential.

Spillages attract can flies.





Cleaning surfaces

Use hot soapy water on all surfaces.

Wipe clean, sanitise and then wipe again.





Cleaning floors

- Use hot water with the correct cleaning chemical
- Warn others you are cleaning
- Use floor cleaning signs





Bottling up

Bottling up is the expression used to restock and refill drinks fridges, cabinets and storage areas.

It is best completed before opening the bar or after closing, to prevent accidents.





Manual handling while bottling up

BEND

Bend knees and keep a straight back when lifting stock.

ASK

Ask for help when needed.

TELL

Tell others you are 'coming through' when walking with stock.



Cleaning drink dispensers

Remove soak and clean all nozzles and measures from drinks dispensers.

Replace ready for service.

Prevents contamination.





Drip trays and mats

Remove, soak and clean all drink drip trays.

They can smell and attract flies.





Other machines

- Wash and sanitise all other machines
- Turn on ready for service
- Refrigerators, coffee machines, slush machines, hot water boilers





Check fridge temperatures for food and drink

Between 1 to 5 °C





Ice

Ensure the ice machine is always turned on, except when cleaning.

Clean the outside regularly and daily.

Keep all ice buckets clean and ready for service.





Other items you will need to clean and prepare for service:

- Tongs
- Knives
- Colour chopping boards
- Drinks mats
- Waiter's friend
- Trays
- Special boards and menus



Revision Activity 4

What manual handling practices should be followed when 'bottling up'?