



Hospitality and Catering

Prepare and clear bar areas

Lesson 5

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





Managing stock

Bars that are busy will have lots of stock that is stored away from the bar area.

It is essential to keep this stock clean and safe.





Types of drinks stock to check:

- Bottles of varying sizes
Draughts/pumps and guns
- Free poured spirits
- Cartons of juice
- Cans
- Hot drinks





Shelving

Keep all stock off the floor.

This prevents accidents and cross-contamination of bacteria from the floor.

Do not over fill or place items too high to reach for safety.





Stock control

Keep an eye of stock levels, when they run low:

- Replace
- Tell someone
- Write a note





Good stock control

- This prevents items running out
- It prevents a build up of stock
- Prevents wastage





Good stock control

- Customers are happy when they get what they want
- Having a specials board helps to sell older stock or clear a build up of stock





Drink's menu

Checking the menu ensures that products are topped up ready for service.

Products can be ordered.

Staff should be aware of shortages.





Bad stock control

Not keeping an eye on your stock can cause problems:

- Serving out of date products
- Food poisoning





Bad stock control

Not keeping an eye on your stock can cause problems:

- Legal problems – health and safety
- Build up of stock in walkways
- Wastage is a waste of money





Revision Activity 5

What does good stock control result in?