



Hospitality and Catering

Prepare and clear bar areas

Lesson 6

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





Bin care in bars

Because bar drinks include sugar, this is very attractive to insects, rats and mice.

Sugar is food.

If there is a build up of waste, there is a build up of food for pests.





Regular bin clearing

Bins behind bars should be changed regularly.

Full bin bags should be stored in safe storage outside of the building.

Wear gloves and wash hands after dealing with waste.





Other things to prepare

If the bar area serves snacks and food, you may need to check:

- Cutlery is clean and dry
- Napkins are topped up
- Condiments are clean and full





Fire safety in busy areas

Bars can be very busy. Make sure you know where the fire exits are in the building. Be aware of the fire extinguisher's locations too.





Clearing glasses

- Stacking dirty empty glasses is a risk.
To make this safe you should use:
 - Trays
 - Glass carriers





Clearing glasses

- Clear empties frequently to prevent a build up.

Place empties in a designated dirty glass area, away from main service area.





Glass care

- All clean glasses should be checked for chips and cracks.

Dried and placed on shelving and racks.





Dealing with broken glass

Minimise - For safety minimise contact
With your hands.

Use - Use glove's, brush and shovel.

Place - Place in glass recycle bins or
wrap in paper and place in the bin.





Revision Activity 6

**What should be used to
collect glasses safely?**