BAR



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STAFFING BAR **MANAGER BAR CAPTAIN BARTENDER BAR STEWARDS BAR BACKS Gautam Singh, Hospitality Trainer, 07830294949**

BARTENDER

- ➤ Reports to: F&B Manager / Bar Manager
- ➤ Job Summary:
- Responsible for the daily Bar operations, Standards of hygiene & cleanliness and proper & storage of liquor, juices and other drinks



BARTENDER

- > Duties:
- Maintaining and ordering adequate wet stocks
- Controlling daily supplies of Bar stocks
- Organizing Duty schedules for Bar staff
- Maintaining discipline within the bar and ensuring good service at all times



BARTENDER

- > Qualities:
- Good appearance, Good sales person, creative, Organizing abilities, Honest, reliable and sober, Bright personality
- > Qualification:
- Hotel school graduate, Bar experience of International hotel standing. Good beverage knowledge



BAR STEWARD

Reports to: -- Bartender

- ➤ Job Summary:
- Responsible for day to day running of the Bar, maintain standards of hygiene and reporting of defective machinery



BAR STEWARD

- > Duties:
- Organizing the service in the Bar area and operating in an efficient and hygienic manner
- Maintaining the Bar stocks in order
- Handing over the operation to the next shift



BAR STEWARD

- > Qualities:
- Good appearance, Sense of responsibility, Honest & reliable
- Qualifications:
- Good general education, Hotel school graduate and /or Hotel experience



- Attend daily meeting with managers, conducts briefing
- Over all supervision of the outlet, maintenance etc



- > Staffing, duty roster, daily briefing
- Should have a flair for up selling, wines, cocktails
- Ensure guests' personalization and satisfaction



- > Should make daily report, sale etc.
- Allocate the duties of the staff, take responsibilities in absence of Manager
- Maintain daily cover report, Log book etc.



- Have a good knowledge of beverages, Wines, Cocktails etc.
- Is responsible for closing the bar and giving inventory to the F&B Controller



- Should have a smart turn out and have the basic etiquettes
- Have a sound knowledge of English and menus



- Respect the seniors, maintain good relations with service & kitchen staff
- ➤ To do table setting, do the mis-en-place, mis-en-scene



- Should be able to take orders from the guests
- Capable of serving beverages by means salvers service



- > Should be able to do buffet set up
- Should have knowledge of beverages, Mocktails cocktails
- > To ensure guest satisfaction



- An effective Bar manager should be aware of standards, service procedures
- He should be knowledgeable, & have a natural flair for selling
- <u>Budgeting Meeting the budget, business</u> forecast, market survey, sales calls



- > For employees-
- Discipline, leader ship, relation ship, motivation, co-ordination, oral & written communication, team development
- Duty roster, staff time management
- > Employees grievances, progress report



- Operational skills-
- Menu pricing, standardization of products, accident prevention, maintenance, conducting interviews, cost control



- ➤ For guest-
- ➤ Personalization, guest relation, guest satisfaction, problem solving
- ➤ Marketing –
- Merchandising of products, holding food festivals, calling guests on birthdays, wedding anniversaries etc.



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THANK YOU

