BAR
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INTRODUCTION

- A bar is an establishment that serves alcoholic & non-alcoholic drinks — soft drinks, beer, wine, liquor, and cocktails — for consumption on the premises.
- Bars provide stools or chairs that are placed at tables or counters for their patrons.
INTRODUCTION

- Some bars have entertainment on a stage, such as a live band, comedians etc.
- Many bars have a happy hour to encourage off-peak patronage
- The term “bar” means ‘beverage & associated recipes’
BAR

- The bar serves beverages at guest order.
- The environment of bar is cozy seating, with dim lights, may have channel or live instrumental music.
BAR

- It has an upper counter and a lower working counter, with wash basin, chopping board, garnishes, stirrers, cocktail swords, pourer bottles with juices, fresh lime juice, syrups, coasters, straws, toothpicks, napkins, ice bucket with ice
BEVERAGES SERVED

- Non alcoholic beverages-
- Mineral water like - Evian, Perrier, Bisleri, Ganga etc.
- All type of juices - Orange, Pineapple, Tomato, Mango, etc.
- Aerated drinks like - Cola, Lemonade, Fanta, Tonic water, Ginger ale etc.
BEVERAGES SERVED

- Alcoholic beverages --
- Beer - Heineken Fosters, King fisher, Haywards etc.
- Red wines, - Chateau neuf de pape, St Emilion, Cal vet rouge etc.
- White wines- Blanc de Blanc, St. Julien, Pouille fusse, Pouille fume, etc.
BEVERAGES SERVED

- Aperitifs- Port, Sherry, Madeira, Campari, Pernod, Dubonnet
- Scotch whisky- Royal Salute, Chivas Regal, Johnny Walker black label, White label, Old smuggler, Ballantines, Vat 69
BEVERAGES SERVED

- Bar also serves Cocktails and Mocktails of various sorts
- Cognac - Hennesssey, Remy martin, Martell, Napoleon
- Liqueurs - Cointreau, Crème de Menthe, Crème de Cacao, Tia Maria, Drambuie etc.
TYPES OF BARTENDING

- CLASSICAL BARTENDING
- FLARE BARTENDING
TYPES OF BARTENDING

- CLASSICAL BARTENDING
  - The classical style of bartending is the practice of serving drinks based on tradition and even cocktails prepared and served follow the old traditional method.
  - Usually the bartenders engage the customers by showing bar tricks and games and by conversing.
TYPES OF BARTENDING

- FLAIR BARTENDING
  - The practice of bartenders entertaining guests, using skills to juggle bar accessories such as cocktail shakers and liquor bottles in tricky, dazzling ways
  - Used occasionally in cocktail bars, the action requires skills commonly associated with jugglers
TYPES OF BARTENDING

➢ FLAIR BARTENDING

➢ It has become a sought-after talent among venue owners and marketers to help advertise a liquor product or the opening of a bar establishment

➢ Competitions are sponsored by liquor brands to attract flair bartenders, and some hospitality training institutes hold courses to teach flaring techniques
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