

# 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, cock tail swords, pourer bottles with juices, fresh lime juice, syrups, coasters, straws, tooth picks, 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 - Hennessy, 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 follows 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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**THANK YOU**

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