

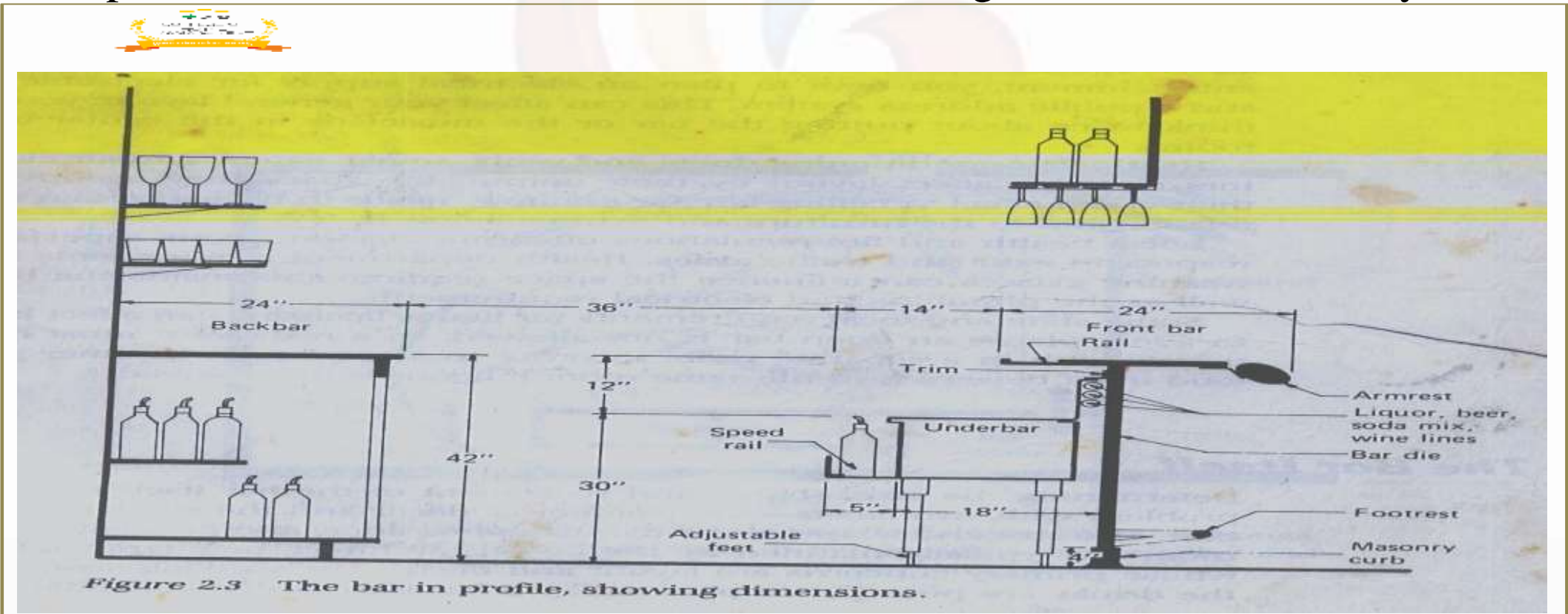
PARTS OF THE BAR

Objectives :-

1. To be get familiar with all parts of bar.
2. To understand the names & functions of all parts of bar.
3. To understand and remember the names and recognize the uses of them.
4. To able to perform in different parts of the bar.

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Typical bar is made up of three parts: The Front Bar, the Backbar and the Underbar. Often it may have a fourth part - the Overbar. Each part has its special functions. The figure shows all these three parts in profile with its standard dimensions. The length of the bar will vary according to need.



- **THE FRONT BAR:** Customers order their drinks and these drinks are served at the Front Bar. Thus, front bar is also called the Customers' area. It is typically 16 to 18 inches wide with an alcohol-proof and waterproof top surface, usually made of laminated plastic. An often padded armrest runs along the front edge. It is usually 13 inches wide. Thus, the total width of front bar is 24-26 inches, The last few inches of the back edge of the front bar are usually recessed, and the bartender pours the drinks here, to demonstrate liquor (well or call) brand and pouring skill. This recessed area is known by various names like rail, glass rail, drip rail, or spill trough. The vertical structure supporting the front bar is known as the bar die, It is like a wall separating the customer from the working area. It forms a 'T' with the bar, making a kind of table on the customer side, with the other side shielding the underbar from public view. There is usually a footrest running the length of the die on the customer side, about a foot off the ground. This footrest is made of brass rail, which has brass spittoons every few feet.

The height of the front bar, usually 42 to 48 inches, is a good working height for the bartender. It also makes the front bar just right for leaning against, with one foot on the footrest. All underbar equipment's are designed to fit under this 42-inch high front bar.

If it is a sit-down bar, it will have stools tall enough (usually seat rung 30" high) to turn the front-bar into a table. Each stool is allotted a 2-foot length of bar. The stools should look & feel comfortable and should have upholstered backs and seats. Since the seats are high off the ground, the stools have rungs for footrests, or else the footrest of the bar is within easy reach, Even numbers of stools make it convenient for couples. Where drinks are served from the main public bar for table service, the front bar must always have a pickup station-set off from the customers' bar area with the help of a railing, where serving personnel turn in, receive orders and return empty glasses. All of the front bar-the surface, the armrest, footrest, and stools- must be planned as visual elements in the total décor.

• **THE BACKBAR:**

The backbar (usually 24" In depth) has a double function' the decorative function of display and the work function of storage. It is the area where bottles of liquor and rows of sparkling glassware are traditionally displayed. There is a mirror behind them. This mirror has two-fold purpose or function. One: it doubles the splendor of the bottles due to reflection and other: it gives the person sitting at the bar - a full view of what is happening behind him.

A modern bar still follows the same tradition of bottles, glassware, and mirror. People feel it is just not a bar without them. There are functional reasons too: the liquor and glassware are part of the bartender's working supplies, and the back- bar is a good place to display call brands as a subtle form of merchandising. The mirror adds depth to the room; it also gives customers a view of others at the bar and of the action going on behind them. Bartenders sometimes use it to observe customers without being noticed. New fashions in backbar decor are branching out to include stained glass, paneled or textured walls, murals,

posters, wine racks, mood pieces, and conversation starters. Stemware hanging from slotted racks overhead is popular as a design element as well as for functional glass storage.

The base of the backbar (usually 42" in height) is likely to be storage space, refrigerated or otherwise. It may house special equipment's such as a glass foster, an ice machine, or a mechanical dishwasher. If specialty drinks are featured, the frozen-drink or espresso machine will probably be on top of the back-bar. The cash register is usually on the backbar, in a recessed space. Whatever be its uses, since customers look at the backbar, it should not only be visually pleasing but coordinate with the decor of the room also.

- **THE UNDERBAR:**

Underbar is the heart of the entire beverage operation. Utmost care and attention is Required to design it so that all the equipment's (pouring stations, washing sinks, etc) and supplies are arranged compactly and efficiently. Undoubtedly, the speed of producing different mixed drinks should be the overriding concern. Work surfaces of underbar equipment are 30 inches

high with a depth of 16 inches to the backsplash at the rear. Units fit side by side and give the appearance of being continuous. Each piece of equipment is on legs 6 or more inches high for access to plumbing and ease of cleaning or flush with the floor. The legs have bullet feet that are adjustable to accommodate uneven flooring. Each bartender should have an individual supply of pouring liquor, ice, mixes, glasses, mixer, blender, and garnishes, all within arm's reach in the pouring station, in the under-bar. Each pouring station has an ice bin and one or more bottle racks for the most used liquors and mixes. The supply of glasses may be upside down on the glass rail, on drain boards near the ice bin, on special glass shelves, in glass racks stacked besides the station, on the backbar, in overhead racks or in all these places, grouped according to their type and size. The blender and mixer is on a recessed shelf beside the ice bin, while the garnishes are on the bar top in a special condiment tray. The underbar also contains equipment for washing glasses - a three or four compartment sink with drainboards on both sides, or in some cases a mechanical dishwasher. The underbar must also have provision for waste disposal and a hand sink.

- **OVERBAR:**

As the name suggests, it is a fitting or fixture (a part of bar itself) found above the front bar (Note: not all bars feature an overbar), Well, it solves two purposes: one the function of design I decor and two the function of storage as the glasses (stemware) are hung from slots (in the overbar). Also, the later function is solved when the overbar may feature a cupboard type arrangement that provide additional storage for surplus bar supplies and equipment's that may be generally accessed in non-operational hours. Care must however be taken to see that it is fitted at a convenient and adequate height so as to not impede efficiency. It should not even block the show and spectacle of the backbar. Down-lighters may be fitted in the overbar, which must be task oriented and aesthetic, Like every other part of the bar, the overbar should also blend into the overall plan and decor of the bar.

References :-

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School of Hospitality

Course Code : BSCH3002

Course Name: Food and Beverage Service Management



**Thank
You**

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