

BAR STOCK

Objectives :-

1. To be get familiar with all the bar terms.
2. To understand the names & categories of all the bar equipment's as per sizes.
3. To understand and remember cash register uses.
4. To understand the small wares and miscellaneous equipment's.

BAR STOCK: There are various small and large equipment's available on bar.

Cocktail / Pouring Station

- Ice bins - Stores ice to make drinks and houses the cold plate.
- Bottle wells (“Jockey Boxes”) - Chilled areas adjacent to the ice bin used to hold juices and mixes.
- Speed rails (well) - Holds house brands.
- Speed rails (call) - Holds call brands.
- Well brands are less expensive spirits used first tier of ordering a drink. Such as: Gin & tonic, Scotch & water.
- Call brands are spirits requested by the guest such as: Bombay & tonic or Dewars & water.

Three Types of Glassware

- Tumblers: Flat-bottomed glass that is a bowl without a stem or foot (rocks, highball).
- Footed Glassware: Bowl sits directly on the base or foot (brandy, beer).
- Stemware: Any glassware having a bowl, foot, and a stem (wine).

For mixing and pouring...

- Jiggers: Used for measuring liquors.
- Pourers: Fits into the neck of the bottle to control beverage flow.
- Mixing Glass: For mixing beverages with ice.
- Hand Shakers: Mixing glass plus stainless steel mixing cup (mixing beverages with ice).
- Bar Strainer: Round wire spring on a handle (ice and fruit pulp).
- Bar Spoon: Equals one teaspoon. Used for stirring drinks.
- Ice Scoops: Come in 6 – 8 oz sizes.
- Muddler: A wooden tool to crush ingredients.
- Fruit Squeezer: To remove the juice from fresh fruits.
- Funnel: Used to transfer liquids.
- Condiment Tray: Multi-compartment container which holds fresh fruit/garnish.
- Cutting Board: For cutting fruit/garnish.
- Bar Knife: A small paring or utility knife.

- Relish Fork: Two-tong fork (onions, olives).
- Zester: Special cutting tools used for making lemon twists.
- Bottle/can opener (stainless steel).
- Corkscrew (stainless steel).
- Serving trays, 14”-round.
- Tip tray: Attaches to the serving tray. Acts as a cash bank for server.

LARGE UNDERBAR AND BACKBAR EQUIPMENTS :

1. EQUIPMENTS FOR MIXING DRINKS:-

The main equipment for mixing drinks IS the POURING STATION. It is known by various names like cocktail station, cocktail unit, beverage center or jockey box. It is outfitted with the following equipments:

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- Ice chest (ice bin): Considered as centerpiece of any pouring station, it is usually 30 inches long with sliding or removable doors. Sometimes, it comes with a divider; enabling two types of ice to be stored i.e. cube ice and crushed ice.
- Bottle Rails or Speed Rails: The front of the station consists of a 3.5 feet bottle rail (speed rail) with a shorter hang-on rail on the front. Sometimes, there is a double rail on the hand sink as well. Speed rail contains the most frequently used (poured) liquors. Usually, well brands (brands the house pours when a drink is ordered by type rather than by name) and popular call brands (brands customers ask for by name) are setup within easy reach in the speed rails. Additional call brand liquors are displayed on the backbar. Both, the well brands and the call brands collectively make a well - the liquor supply at a bartender's station.
- Mixer and Blender: Mixer and Blender are located on a recessed shelf on the righthand side of the cocktail unit. The shake mixer (spindle blender) has a shaft coming down from the top that agitates the contents of its cup. It is a mechanical substitute for a hand shaker. Blender takes the mixing process one step further. It can grind, puree and refine ingredients and is used in.

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- Making drinks like Banana Daiquiri or Frozen Margarita. Today's bars have both the mixer and the blender. Bars making a specialty frozen drink may have a frozen drink dispenser. It soft-freezes a large quantity of a premixed drink to a slush. To serve an individual portion of drink, the glass is held under the tap and the lever moved. At the end of the day, drain off what is left and store it in a refrigerator.
- Condiment cups or Bottle wells: Condiment cups are used to hold garnishes and are located in double rows on the left of the ice chest, to keep them chilled. Sometimes, bottle wells replace these condiment cups and keep juices and prepared mixes cold.
- Handgun for dispensing soft-drink mixes.
- Automated liquor pouring system.
- Dump sink, glass shelf and a towel rack.

2. EQUIPMENTS FOR WASHING AND WASTE DISPOSAL:-

It includes the following items:

- A three or four-compartment sink with drain-boards: It is usually a single piece of equipment placed near a bartender station or between two stations. One compartment is for washing, one for rinsing, and one for sanitizing (killing bacteria with a chemical solution). In a four compartment sink, the fourth compartment is usually used as a waste dump (by placing netting in the bottom) to catch the debris.
- Hand sink with towel rack (attached to blender station): Usually, the hand sink utilized for washing hands is a separate one but more often the fourth sink in a four compartment sink act as a hand sink.
- Special glass-washing brushes: Glass brushes stand up in soapy water of the wash sink. In automatic models, the bartender places a glass over the center brush and presses a button to make the bristles spin. With hand models the bartender twists the glass around and between

the brushes to clean the inside and rim. Then, the glass goes into the rinse sink, then the sanitizing solution, and finally onto the drain-board, upside down to air-dry.

- Waste dump: Each pickup station has a waste dump on the server's side of the bar. Cocktail servers returning with dirty glasses dump the debris here. Behind the bar are removable trashcans.
- Bottle chute: Empty liquor bottles are accumulated at the bar to return to the storeroom to exchange it for full bottles. In a bar with a storeroom below it, a bottle chute can convey these empties directly to the storeroom. Also, a bottle chute conveys empty beer and soda bottles to the basement below the bar for disposal.

3. OTHER LARGE EQUIPMENTS:-

It includes the following items:

- Glass Froster: Usually, a glass froster is used to chill glasses for straight-up cocktails, frozen

drinks and ice cream drinks. It is a top-opening freezer that chills glasses at 0·F temperature. Always dry glasses and mugs should be placed in the froster, otherwise a thin coat of ice will form on the glass and the glass may stick to the lip of the drinker. Alternatively, a refrigerator will frost a wet glass without making ice. Other alternative is to ice the glass by hand with ice cubes just before the drink is poured.

- Automatic Glass-Washer: For better cleanliness, stricter sanitation laws and labor savings, automatic glass-washers are used now-a-days. It is an alternative to washing glasses by hand. An underbar or backbar rotary glass-washer easily washes up to 500 glasses per hour, giving bartenders more time to prepare drinks. It washes and rinses glasses with tap water, provides a final high temperature rinse (120·F to 160· F) with good chemicals to sanitize them and blow dries them without water-spots.
- There are other models of rotary glass-washer available too. Some have a variety of "cycles" for different types of glassware and still some others provide a final rinse of

cold-water, which means glasses can be used immediately after washing. Conveyor type washers, capable of washing up to 2000 glasses per hour are available for use in high-volume operations.

- Also, it is impractical to vent steam to and from glass-washers in a bar area (for blowdrying glasses) and hence machines having sanitizing system using chlorine and other chemicals are favoured.
- P.S: Kitchen dish washing machine should never be used to wash glasses as they have to be carried back and forth, are likely to get broken, and leave grease marks.
- Frozen Drink Dispenser: Bars making a specialty frozen drink may have a frozen drink dispenser. It soft-freezes a large quantity of a premixed drink (like a margarita or dalquiri) to a slush. To serve an individual portion of drink, the glass is holded under the tap and the lever moved. At the end of the day, whatever is left is drained off and stored in a refrigerator.

- All frozen drink dispensers pump a percentage of air called as overrun into the liquid mix, increasing its volume and giving soft-frozen consistency.
- Draught beer dispenser:
- Dry (unrefrigerated) Storage Cabinets: This storage forms the major part of the backbar. The day's reserve supplies of liquor - all the unopened bottles as back-ups are stored here with locks. Also in dry storage cabinets are stored red house wines for pouring by glass or carafe, reserve supply of napkins, bar towels, matches, picks, straws, stir-sticks, and other non-food, non-beverage items.
- Refrigerators: Undercounter and backbar refrigerators, which look just like dry storage cabinets from outside, hold supplies of special mixes and juices, bottled beer, bottled mixes if used, white wines, fruits and condiments for garnishing, cream, eggs and other perishables at 40' Fahrenheit. They may also be used to chill glasses.

- It is important not to overload the cabinet, since proper airflow is key to chilling the contents properly.
- Ice (making) Machines: Every cocktail bar operation has an ice-maker, as it cannot operate at all without ice. It is at underbar or backbar in case of a large bar and elsewhere if it is a small bar.
- Cash Registers: From its slow, noisy, hand-operated first version machine with a pot-belly and a bell (called as "**Ritty's incorruptible cashier**") to today's slim, quiet and lightening fast computerized register (known as ECRs or Electronic Cash registers), it has been a rock of Gibraltar at the bar. Cash registers are core of a system of controls by which management ensures that its liquor is sold to the customer With little or no "evaporation" en route. It generally records each bar-sale no matter how or where payment is made. Thus, it keeps records of the drinks poured, their sales value and hence the records of stock in hand, the costs etc, as It should be The sales record is checked against money received at the end of every period, to verify that one equals the other.

4. SMALL BAR TOOLS AND EQUIPMENTS:-

All small bar tools and equipments are usually made of stainless steel as it looks good, is long-lasting, durable and can be cleaned easily. Small bar tools and equipments are used for mixing and pouring, preparing condiments to garnish drinks, and for serving.

- **SMALL WARES FOR MIXING AND POURING**

The indispensable tools for mixing and pouring by hand include:

- **Jiggers** A jigger is a measure of ounces or fractions of ounces. It is used to measure liquors for cocktails, highballs and other mixed drinks. There are two types of jigger.
- **Mixing glass**: It is a heavy glass container having a capacity of 16 to 17 ounces, in which drink ingredients are stirred together with ice. It is used to make Martinis and Manhattans and other drinks whose ingredients blend together readily. It is rinsed after each use. Mixing glasses should be heat-treated and chip-proof.

- Hand shaker: It is a combination of a mixing glass and a stainless-steel container that fits on top, on an angle so that one edge is flush with the side of the glass. It is also called as Boston's Shaker. Usually, it has its own strainer. The stainless- steel container is known by varied names like mixing cup, mixing steel, mix can etc. It is used for shaking drink ingredients with ice and is used in making of cocktails with fruit juices, egg, sugar, cream, or any other ingredient that does not mix readily with spirits. It is rinsed after each use.
- Shake mixer: it is an automatic alternative of a hand shaker and is faster and more efficient. it can even make ice-cream drinks, which the hand shakers can't do. The mixing container of the shake mixer is also called a mixing cup, steel, or can.
- Bar strainer: It is a round wire spring on a handle. It comes with ears that fit over the rim of a shaker or mixing glass and keeps ice and fruit pulp from going into the glass when the drink is poured. The most famous one is the Hawthorn Strainer.

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- Bar spoon: It is a stainless steel shallow spoon with a long handle and a bead on the end. It is 10 to 11 inches long. The bowl equals a teaspoon. Bar-spoons are used for stirring drinks in a drink glass or mixing glass or cup.
- Ice scoop: It is an implement for scooping ice from the ice bin. It has a capacity of 6 to 8 ounces. It makes easy to get the right amount of ice with one swoop of the scoop. Glasses should not be used for scooping ice.
- Ice tongs: They are designed to handle one cube of ice at a time. They serve an important function of hygiene, as hands should never touch the ice that goes into a drink.
- Muddler: or muddling stick: It is a wooden tool that looks like a little baseball bat. One end is flat for crushing one substance into another. For instance: sugar crushed into bitters in an Old-Fashioned. The other end is rounded and can be used to crack ice.
- Funnels: They are needed in several sizes for pouring from large containers into small ones. For instance: transferring special mixes from bulk containers into plastic bottles for bar use. Some

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funnels have a screen at the wide end to strain out pips and pulp.

- Fruit Squeezer: A bar-type fruit squeezer is a hand-size gadget that squeezes half a lemon or lime for a single drink, straining out pits and pulp.
- Glass Rimmer: It is a gadget used to rim a glass with salt or sugar, It is made up of three trays. One contains a sponge that is saturated with lemon or lime Juice, the second contains a layer of salt, and the third a layer of sugar. The glass rim is pressed on the sponge, and then dipped in salt (for a Margarita or a Salty Dog) or sugar (for a Side Car).

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