

MODULE 2

Unit 1: DISPENSE BAR

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1.0 INTRODUCTION: It is a common phenomenon for wines and other alcohol drinks to be sold and served in any food service area often. This unit examines the term ‘dispense bar’ and the equipment found therein as well. Beverage control. All alcoholic drinks are usually served by the member of the service team often known as a sommelier or wine butler, unless it is the custom for the food service waiter to serve their own customers with the wine and drinks they require. In order to carry out efficiently the service of all forms of wine and drink requested, the bar should have available all the necessary equipment for making cocktails, decanting wine, serving wine correctly, making fruit cups and so on.

2.0 OBJECTIVES: It is expected that at the end of this unit you should be able to:

- i. Explain the term dispense bar

ii. Mention the various things found in the dispense bar

3.0 MAIN CONTENT

3.1 Basic definition of a bar

The term ‘dispense bar’ refers to any bar situated within a food and beverage service area that dispenses wine or other alcoholic drinks which are to be served to a customer consuming a meal or using a lounge area. However, in many establishments, because of the planning and layout, wine and other alcoholic drinks for consumption with a meal are sometimes dispensed from bars situated outside the food and beverage service area itself – in other words, from one of the public bars. All drinks dispensed must be checked for and controlled in some way. Taking customer food and beverage orders. Beverage control. All alcoholic drinks are usually served by the member of the service team often known as a sommelier or wine butler, unless it is the custom for the food service waiter to serve their own customers with the wine and drinks they require.

3.2 Equipment is a dispense bar

In order to carry out efficiently the service of all forms of wine and drink requested, the bar should have available all the necessary equipment for making cocktails, decanting wine, serving wine correctly, making fruit cups and so on.

The equipment should include the following items.

3.2.1 Main items

Cocktail shaker: the ideal utensil for mixing ingredients that will not normally blend together well by stirring. A three-part utensil

Boston shaker: consists of two cones, one of which overlaps the other to seal in the ‘mix’. Made of stainless steel, glass or plated silver. The mix is strained using a Hawthorn strainer.

Mixing glass: like a glass jug without a handle, but has a lip. Used for mixing clear drinks which do not contain juices or cream.

Strainer: there are many types, the most popular being the Hawthorn. This is a flat spoon shaped utensil with a spring coiled round its edge. It is used in conjunction with the cocktail shaker and mixing glass to hold back the ice after the drink is prepared. A special design is available for use with liquidizers and blenders.

Bar spoons: for use with the mixing glass when stirring cocktails. The flat ‘muddler’ end is used for crushing sugar and main in certain drinks.

Bar liquidized or blender: used for making drinks that require pureed fruit.

Drink mixer: used for drinks that do not need liquidizing especially those containing cream or ice cream. If ice is required, use only crushed ice.

3.2.2 Other Items Examples include:

Assorted glasses
Ice buckets and stands
Wine baskets
Water jugs
Assorted bitters: peach, orange, angostura
Cutting board and knife
Coasters
Refrigerator
Cork extractor
Soda siphons
Coloured sugars
Sink unit
Glass washing machine
Optics/spirit measures
Wine measures
Cooling trays Bottle opener
Ice crushing machine
Ice pick
Ice making machine
Drinking straws
Cocktail sticks
Carafes
Wine and cocktail lists
Glass cloths, napkins and service cloths
Small ice buckets and tongs
Muslin and funnel
Lemon squeezing machine
Strainer and funnel
Service salvers
Wine knife and cigar cutter
Bin
Hot beverage maker

3.2.3 Food items

Examples include:

Olives

Worcestershire sauce
Salt and pepper
Nutmeg
Angostura bitters
Caster sugar
Maraschino cherries
Tabasco sauce
Cinnamon
Cloves
Cube sugar
Demerara sugar

3.2.4 Examples of cocktail bar equipment

1. Cocktail shaker, 2. Bottom shaker 3. Mixing glass with bar spoon
4. Hawthorn strainer 5. Jug strainer insert 6. Mini whisk 7. Straws 8. Ice crusher 9.
Juice press 10. Ice bucket and tongs

Examples of bar equipments:

1. Bottle coaster
2. Champagne star
3. Wine bottle holder
4. Vacu-pump
5. Wine bottle openers
6. Champagne bottle stoppers
7. Wine funnel
8. Wine bottle foil cutter
9. Champagne cork strip
10. Wine cork extractor
11. Appetizer bowls and cocktail stick holder
12. Measures on drip tray
13. Cutting board and knife
14. Cigar cutters
15. Bottle stoppers
16. Bottle pourer
17. Crown cork opener
18. Mini juice press

Eggs

Mini

Orange

Coconut cream

Cream

Cucumber

Lemon

Lime

Self Assessment Exercise: Explain the main equipment items in a bar

3.2.5 Glass ware

The choice of the right glass is a vital element if the cocktail is to be invitingly presented. Well designed glassware combines elegance, strength and stability, and should be fine rimmed and of clear glass. All glassware should be clean and well polished.

3.3 Planning of the bar

There are certain essentials necessary in the planning of every bar. They are factors that should be given prime considerations when planning for a fixed bar or when setting up a temporary bar for a particular function, as follows:

3.4 Sitting in a Bar

A major factor is the sitting of the bar. The position should be chosen so that the bar achieves the greatest possible number of sales

3.5 Area dimension in a bar

The bar staff must be given sufficient area or in which to work and move about. There should be a minimum of 1m (3ft 3 in) from the back of the bar counter to the storage shelves and display cabinets at the rear of the bar.

3.6 Layout

Very careful consideration must be given, in the initial planning, to the layout of the bar. Adequate storage must be provided, in the form of shelves, cupboards and racks, for all the stock required and equipment listed. Everything should be easily to hand so that the bar staff do not have to move about more than necessary to provide easy and efficient service.

3.7 Plumbing and power

It is essential to have hot and cold running water for the glass washing. Power is necessary for the cooling trays, refrigerator and ice-making machines.

3.8 Safety and hygiene

Great care must be observed to ensure that the materials used in the make-up of the bar are hygienic and safe. Flooring must be non-slip. The bar top should be of a material suited to the general décor that is hard wearing, easily wiped down and has no sharp edges. The bar top should be of average working height – approximately 1.m (3 ft . 3m) and a depth across the top from the bar to the service side of about 1.6m (20 in).

4.0 CONCLUSION: In any dispense bar, all the equipment play significant roles at determining a good patronage. The planning, dimension, safety and hygiene all have important roles at determining the productivity. The basic definition of a dispense bar and the things commonly found in it have been well discussed.

5.0 SUMMARY: Dispense bar refers to any bar situated within a food and beverage service area that dispenses wine or other alcoholic drinks which are to be served to a customer consuming a meal or using a lounge area.

6.0 TUTOR – MARKED ASSIGNMENT

I. Write on the planning of a bar and its sitting arrangement, area dimension, layout, plumbing and power and safety and hygiene of a bar

7.0 REFERENCES:

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