

## **MODULE 2**

### **Unit 2 : DRINKS AND WINES IN BAR OPERATION**

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**1.0 INTRODUCTION:** Drinks and wines are generally listed in bar operation in different ways. It is therefore necessary to be conversant with the methods of listings. For example, a visit to a dispense bar may show some wines listed geographically, by type or by grape. The contents of such wines may also differ from one another. In another development, there can also be cocktail list restaurant wine lists, after meal lists and banqueting lists. This unit therefore examines the lists of items used in bar operation.

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

- i. Explain the list of drinks sold in a bar
- ii. Describe the types of wines sold in a bar

#### **3.0 MAIN CONTENT**

- 3.1 What is the meaning of a bar?

The word bar here is the term used to describe order, service and payment point and consumption area in licensed premises.

### **3.2 Bar and cocktail lists**

There may range from a basic standard list offering the common everyday aperitifs such as Sherries, vermouths, bitters, a solution of spirits with mixers; beers and soft drinks, together with a limited range of cocktails, to a very comprehensive list offering a good choice in all areas. The actual format and content will be determined by the style of operation and clientele that the establishment wishes to attract. Depending on this, the emphasis may be in certain areas, such as:

Cocktails: traditional or fashionable

Malt whiskies

Beers

New world wines

Non-alcoholic drinks,

### **3.3 Restaurant wine lists**

These may take various formats such as

A full and very comprehensive list of wines from all countries, with emphases on the classic areas such as B or deaux / burgundy plus a fine wine / prestige selection

A middle of the road, traditional selection for example, some French, German and Italian wines, together with some New world wines

A small selection of well-known or branded wines – a prestige list

Predominantly wines of one particular country

### **3.4 After meal drinks lists (digestives)**

These lists are often combined with the wine list – although occasionally they are presented as a separate liqueur list. The list should offer a full range of liqueurs, together with possibly a specialist range of brandies and / or a specialist range of malt whiskies. Vintage and late Bottled vintage (LBV) port may also be offered here. In addition a range of specialty liqueur / spirit coffees might also be included.

### **3.5 Banqueting wine lists**

The length of the list will generally depend on the size of operation. In most instances there is a selection of popular wine names / styles on offer. There would be a range of prizes from house wines to some wines to suit all customer preference. In some instances the banqueting wine lists is the same as the restaurant wine list.

### **3.6 Room service drinks lists**

There may be a mini-bar in the room, or the room service menu may offer a choice from a standard bar list. The range of wines offered is usually limited and prices will range according to the type of establishment.

### **3.7 Contents of wine and drink lists**

The content of wine and drink lists are commonly listed on the order in which they may be consumed.

Aperitifs – which alongside sparkling and still wines can include a range of aromatized wines, fortified wines and natural spring and mineral waters.

Cocktails

Spirit and associated mixers (aerated waters)

Wines – sparkling and still

Beers, aerated waters and squashes

Digestives – which as well as liqueurs may also include brandies, malt whiskies, ports, other fortified wines, sweet rabble wines and vin doux naturels Specialty coffees and cigars may also be included in lists

**SELF ASSESSMENT EXERCISE:** Differentiate between cocktail lists, restaurant lists, after meal drink lists and banqueting lists

### **3.8 Listing of wines**

Wines are usually listed on three main ways:

1. Listing wines by place of origin (geography)
2. Listing wines by type
3. Listing wines by grape

#### **3.8.1 Geographical listing for wines**

The traditional approach is to list wines by geographical area. Within this approach the wines are presented by country or region, such as for instance France, or Australasia (which includes Australia and New Zealand), and then within that area by area. It is also usual to have the wines presented under each country region or area with the white wines first, followed by the rose wines and then the red wines. Using this approach the listing of wines within a wine list might be.

1. Champagne
2. France
3. Germany
4. Italy
5. Spain
6. Portugal
7. England

8. Other European wines
9. Australia
10. The Americas (USA and south America)
11. Australasia
12. South Africa
13. Other world wines
14. **House wines**

To help the customers choose a wine and to enable staff to make recommendations, it can be useful for each of the groups of wines to be listed from the lighter wines to more full wines.

### 3.8.2 Listing wines by type

A modern approach is to have wines listed by type

- Sparkling wines
- White wines
- Rose wines
- Red wines
- Dessert wines

The wines can then be listed under each type of wine in three main ways.

1. Country by country
2. Region by region (similar to the geographical listing described above)
3. By the style of the wine

If the wines are to be listed by type and by style, then the wines could be presented under, for instance, the headings:

- Sparkling
- Rose wines
- White wines
- Grassy whites
- Grassy fruity whites
- Richer whites
- Red wines
- Fruity reds
- Claret style reds
- Herby-spicy reds

To help the customer choose a wine and to enable staff to make recommendations. It is useful for each of the groups of wines to be listed in order from the lighter wines to the more full wines. The chart given.

### **3.8.3 Listing wines by grape**

If the wines are to be listed by grapes then one approach could be to list the grapes in alphabetical order.

Under each heading the wines made with that grape are listed, as well as the principal blends that are made with that grape as the predominant grape when the wines are listed under the heading 'other white grapes' or 'other red grapes' then the grapes of the wine should also be listed next to the name of the wine.

#### **White**

- Chardonnay
- Chenin blanc
- Gewurztraminer
- Pinot blanc
- Pinot Gris / Pinot grigio
- Riesling
- Sauvignon blanc
- Semillon
- Other white grapes

#### **Red grapes**

- Cabernet Sauvignon
- Gamay
- Merlot
- Pinot Noir
- Sangiovese
- Shiraz/Syrah
- Tempranillo    Zinfandel
- Other red grapes.

To help the customers choose a wine and to aid staff on making recommendations, it is useful for each of the groups of wines to be listed in order from the lighter wines to the more full wines.

### **3.9 General information required**

It is usual to give information on wine and drink lists that help the customer in making decisions and also the staff in making recommendations. This information is shown below.

## **Wines**

Bin number

Name of wine

County and area of origin

Quality indication (e.g AOC, QMP etc)

Shipper

Chateau/estate bottled

Varietal (grape types)

Vintage

Alcoholic strength

½ bottle, bottle, magnum

Price

Supplier

Descriptive notes as appropriate.

Other drinks

Type of drink, for example, juice, whisky, gin, sherry

Style (sweet, dry etc)

Description, for example for cocktails

Alcoholic strength as appropriate

Descriptive notes as appropriate

**4.0. CONCLUSION:** This unit has been able to let you know the basic definition of a bar, and also the various wines and drinks commonly found in the bar . A full and very comprehensive list of wines from all countries, with emphases on the classic areas such as Burgundy / Burgundy plus a fine wine / prestige selection. A middle of the road, traditional selection for example, some French, German and Italian wines, together with some New world wines. A small selection of well-known or branded wines – a prestige list. Predominantly wines of one particular country

**5.0 SUMMARY:** A bar is the term used to describe order, service and payment point and consumption area in licensed premises. In a bar, drinks and wines of different sorts are available.

Examples of such include the restaurant wine, after meal drinks (digestives), banqueting wine, bar and cocktail drinks and wines and the Room service drinks lists

#### **6.0. TUTOR – MARKED ASSIGNMENT**

I. Define a bar? ii. Categorize wines and drinks as regards a bar

#### **7.0 REFERENCES:**

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