

MODULE 2:

Unit 3 WORK STAFF IN BAR OPERATION

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1.0 INTRODUCTION;

Different categories of staff work in any bar operation service. Each of these staff has one specific function or the other. Such staff include the bar person, still room staff, buffet or counter staff.

Moreover, the overall duty of all these staff members is to see to an achievement of a high level of profitability, pleasing customers and to ensure proper adherence to the rules and regulations that govern a normal bar business operation

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

- i. Identify the category of staff working inside a bar
- ii. Explain the functions of each staff working inside a bar

3.0. MAIN CONTENT

The category of staff working in a bar include the bar person, still room staff, buffet and counter staff. Their functions are spelt out accordingly:

3.1 Bar Person: A bar person is saddled with the following functions:

- 1. All working surfaces to be wiped down
- 2. Ensure that all equipment is washed, dried and put away in its correct place for future use
- 3. Make sure all glass ware is washed, rinsed, dried and then stored correctly.
- 4. Empty the bottle trolley and waste bin. Replace the bin liner in the waste bin.

5. Place surplus orange / lemon slices on to plates and cover with cling film.

Store in the chilling unit or fridge

6. Sweep and mop the floor

7. Return the liqueur trolley to the bar

8. Drain the glass – washing machine

9. Turn off the chiller lights

10. Complete the control system

11. Replenish bar stock

12. Make the bar secure

13. Check area of responsibility with head waiter / Supervisor

3.2. Still room staff. It is the duty of the still room staff to :

1. Ensure the correct storage of such food items as bread, butter, milk, teabags and ground coffee.
2. Wipe down all working surfaces
3. Clean and tidy the still room fridge and check its working temperature
4. Check that all equipment is left clean and stored in its correct place
5. Left over foods to be placed into clean containers and stored correctly
6. All surplus accompaniments to be stored correctly in proprietary jars and their lids to be wiped down.
7. Switch off applicable electrical appliance
8. Make sure all carrying trays are wiped down and stacked correctly
9. All surplus tea pots / coffee pots etc. to be stored in the appropriate storage area
10. Check area of responsibility with the head waiter / Supervisor or the person taking over the area, prior to leaving.

Self Assessment Exercise: How does a bar person differ from a still room staff in a bar operation?

3.3 Buffet or Counter staff: In a bar operation, a buffet or counter staff must:

1. Turn off the electricity supply to the hot – food and cold food counter
2. Clear the hot – food counter and cold-food counters and return all left over food to the kitchen.
3. Turn off the power supply to the oven at the wall
4. Clear the oven of any remaining food
5. Important, write down on the day sheet the number of portions of each type of regenerated that is left over as waste. This exercise is essential for portion control

monitoring and gives an indication of the popularity or otherwise of any one particular dish. Hand in the daily sheet to the supervisor who will then prepare a consumption sheet to show what was taken out and what is now left. This will then be entered into the sales analysis book.

6. Clean all service utensils such as serving spoons, ladles, fish slices, knives and trays that have been used during the course of the day in hot food preparation and service wipe them dry.
7. Return all cleaned and dried service utensils to the appropriate storage placed ready the next days use.
8. Check the stock of plates needed for the next days service of food.

4.0 CONCLUSION: The overall target of a bar person, still room staff and a buffet or counter staff in a bar operation is to see to the high degree of profitability, good patronage and success in a bar operation. The bar person list the bar and cocktail in the range from a basic standard list offering the common fruits such as cherries, 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.

5.0 SUMMARY: The staff working in a bar include bar person. Still room staff and buffet and counter staff. 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 presentes under each country region or area with the whites 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.

6.0 TUTOR – MARKED ASSIGNMENT

- i. What are the functions of a buffet staff?

7.0 REFERENCES:

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