THIRD QUARTER

TLE 9 – STUDY NOTES # 7: Types of Bars and Bar Services



CLASSIFICATION OF BARS

To classify bars, we may take into consideration the category of food and beverage assortment offered to the customers; the category of customers traditionally gathering in the bar; the type of activities and entertainment arranged in the premises

SNACK BAR

It is a place where customers are served with any type of snacks.

A snack is a type of food which is not eaten as a main meal of the day – breakfast, lunch and dinner. It is used between these meals to reduce hunger.



SALAD BAR

Salad bars provide a great variety of vegetable salads for customers. Most salad bars offer lettuce, sliced tomatoes, sliced vegetables such as cucumbers and celery, dried bread and cheese, and a rich choice of salad dressings. Some salad bars \also have additional cold meats.



FRUIT BAR

A fruit bar is a place where customers are offered a great number of fruit dishes, cocktails, juices and other beverages.



GRILL BAR

Here customers have a chance to sample delicious grilled, smoked and fried dishes. On the menu you can find: grilled, smoked and fried fish,meat and sausages, spicy and juicy kebab and shish-kebab.



SUSHI BAR

It is a place where Japanese sea food is served. In japanese cuisine, sushi is vinegary rice, usually topped with other ingredients, including fish, various meats and vegetables.



Reference: HE Bartending Q1 Module 1



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