

Bar Training: Day Two

- **a.m. opening shift**
 - Arrive on time and take test 1: Part 1 Infusions, Batches, mixers, craft cocktails
 - **Review our Testimony: 10-foot circle, Just fill it!**
 - Infusions: Tomato/Jalapeno, Tequila Raspberry
 - Mixers: Jalapeno Agave, Pineapple Honey Syrup, Grilled Pineapple Sour
 - Batch: Lemon Head, Bloody Mary Mix
 - Craft Cocktails: Strait Jacket, Jolly Rancher, Trapdoor Sangria, Devils Limo
- **Bar Tour again day 2:**
 - Service Well, Beer Cooler, Fruit Cooler, hand sinks
 - Review bar top seat #'s again
 - Liquor Room and Storage Cabinets
 - Location of all Bar Supplies: Glassware, Pour Spouts, Jiggers, Strainers, Knives,
 - Bar dish machine and red sani buckets: check with test strip
- **Bar Set up:**
 - Trainer and Trainee follow bar opening check list
 - Discuss and role play 3-D bar – our testimony/hospitality
 - Review the prep list and gather materials for Infusion/Batch Recipes
 - Manager needs to sign off on prep list
 - Prep and Garnish all Fruit Trays
- **Expectations During the Shift:**
 - Jigger Pour and Wine Pour Usage
 - How to Pour a Draught beer Correctly
 - Don't work with your back to the guest. The guest comes before sidework, polishing, stocking.
- **Closing the Lunch Shift:**
 - Input tips and run checkout report
 - Check out with the night Bartender to make sure they are set for success
 - Sit down with manager and review the shift
- **Study for Test #2:** Part 2: Infusions, Mixers, Batch, part 2 Craft Cocktails