

Bar Training: Day One

- **a.m. opening shift**
 - **Review our Testimony: 10-foot circle, Just fill it!**
 - Infusion recipes: Vodka Orange, Watermelon, Pineapple
 - Batch: Trapdoor Sangria
 - Mixers: Simple Syrup, Lemon Sour, cucumber mint H2O
 - Craft Cocktails: Double Dealer, Hawkeye, The Rock, Agave Heat
- **Bar Tour:**
 - Service Well, Beer Cooler, Fruit Cooler, hand sinks
 - Liquor Room and Storage Cabinets
 - Bar top seat numbers: inside and outside
 - Location of all Bar Supplies: Glassware, Pour Spouts, Jiggers, Strainers, Knives,
 - Bar dish machine and red sani buckets: check with test strip
- **Bar Prep Set up:**
 - Trainer and Trainee follow bar opening check list
 - 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
- **Bar Expectations:**
 - Discuss and role play 3-D bar – our testimony/hospitality
 - Don't work with your back to the guest. The guest comes before side work, polishing, stocking.
 - Jigger Pour and Wine Pours
 - Bar Top Cleanliness – always
 - Sit down with manager and review the shift
- **Study for Test 1: Part 1 infusions, mixers, cocktails, Culture, Batches**

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

Bar Training: Day Three

- **Opening Shift:**
 - Arrive on time and take test 2: Part 2 Infusions, mixers, craft cocktails
 - **Review our Testimony: 10-foot circle, Just fill it!**
 - Beer: Learn our 8 draft and bottled beers
 - Craft Cocktails: Hibachi Mule, Manhattan, Pineapple Bomb, Smoke on the Water, Ranch Water
 - Wine: Reds: EOS Pinot Noir, Proverb Cabernet, Austerity Cabernet, 19 crimes Red Blend
 - Batch: Knockout Punch, Barrel Aged Old Fashioned
- **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
 - Make any needed infusions/mixers with trainer
- **Expectations During the Shift:**
 - Jigger Pour and Wine Pour Usage
 - Wine pour
 - Don't work with your back to the guest. The guest comes before sidework, polishing, stocking.
 - Keep bar top clean Always
- **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 #3:** Part 3 Craft Cocktail's, Batch, Beer, Red Wine

Bar Training: Day Four Well/Bar Top

- **P.M. shift**
 - Take Test 3: Cocktails part 3, Batch, Beer, Red Wine
 - **Review our Testimony: 10-foot circle, Just fill it**
 - Start setting up the Well and Bar using the PM Opening Checklist
 - Craft Cocktails: Knockout Punch, Long live the Queen, Barrel Aged Old Fashioned, Rowdy Rhonda
 - White Wines: Babe Rose, Mionetto Prosecco, Essence Riesling, J Pinot Gris, St. Clair S.B., Ely Chardonnay, Whispering Angel Rose
- **Transition:**
 - Guest always come first, smile, acknowledge all bar guest.
 - Introduce yourself to bar guests
 - Communicate with a.m. bar tender, par levels on infusions, batches, mixers, fruit trays.
 - Stock all wells with product and ice
 - Strip test dish machine and red sani buckets
- **Expectations During the Shift:**
 - Work the well to get used to making drinks and increase speed. Quality always first
 - Don't work with your back to the guest. The guest comes before side work, polishing, stocking.
 - Keep bar top clean Always
- **Closing the Dinner Shift:**
 - Input tips and run checkout report
 - Check out with the Manager and Training Bartender to make sure Bar is Completely ready for the next day's AM shift.
 - Sit down with manager and review the shift
 - Restock wines, beer, ice
- **Study for Quiz #4:** Craft Cocktails part 4, White Wines

Bar Training: Day Five Bar top/Well

- **P.M. shift**
 - Take Test 4: Craft Cocktails part 4, White Wine
 - **Review our Testimony: 10-foot circle, Just fill it**
 - Start setting up the Well and Bar using the PM Opening Checklist
 - Moonshine: Old Smokey: Blackberry, Blueberry, Peach, Apple Pie, original 80, original 100. American Borne: Original, Dixie Tea, Midnight Moon: Blueberry, Blackberry
- **Transition:**
 - Guest always come first, smile, acknowledge all bar guest.
 - Introduce yourself to bar guests
 - Communicate with a.m. bar tender, par levels on infusions, batches, mixers, fruit trays.
 - Stock all wells with product and ice
 - Strip test bar machine and red sani buckets
- **Expectations During the Shift:**
 - Work the bar top and assist in well
 - Don't work with your back to the guest. The guest comes before side work, polishing, stocking.
 - Keep bar top clean Always
- **Closing the Dinner Shift:**
 - Input tips and run checkout report
 - Check out with the Manager and Training Bartender to make sure Bar is Completely ready for the next day's AM shift.
 - Sit down with manager and review the shift
- **Study for Test 5:** Moonshine and Culture. These will be taken before your first day in the bar / first bar shift. May also be taken along with Day 4 test.