

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