

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.