

# 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**