

# 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