

# BEVERAGE SERVICE STANDARDS

**“Army Catering & Club Operations”**



# BAR EQUIPMENT

The right equipment in the right places will maximize potential profits and simplify the bartender's job. An effective layout requires the bartender to move as little as possible and this will allow them to meet the peak production hours with minimal labor. The configuration of each work station should be consistent - the flow, the relationship of the glass to the ice chest, the beer tower and soda gun - all should be in the same location. Equipment and layout should be reviewed with the design architect and engineers to account for plumbing and electrical needs.



A **bar sink** is one of pieces of bar equipment that you absolutely need to have. A bar sink is a huge help to a bartender in helping not only keep the drinks flowing but keeping the back bar clean and presentable. The sink with drain is usually a single piece of equipment placed near a bartender station or between two stations, one compartment is for washing, one of rinsing, and one for sanitizing. If a four compartment sink the fourth compartment is usually uses as a waste dump by placing netting in the bottom to catch the debris from used glasses.



**Glass brushes** stand up in the soapy water of the wash sink. Using a motorized model, the bartender places a glass over a brush and presses a button to make the bristles spin. With hand model, the bartender twists the glass around and between the brushes to clean the inside and rim. The glass then goes into

Rinse Sink

Sanitizing Solution

The drain board,  
upside down to air-  
dry.

Con't

# BAR EQUIPMENT



**Icemakers** are probably the most important piece of back bar equipment as a cocktail bar could not run without ice. There are several factors to be considered when selection an ice machine: the size and shape of the ice cube and the overall production of the machine. Small, round cubes are preferred. The size icemaker you need (expressed in pounds of ice produced over a 24 hour period) can be determined by multiplying the peak average customer count by 3.6 pounds of ice (the per person consumption industry average for bars and nightclubs). For example:  
Bar A averages 225 guests per night during their peak periods.  
 $3.6 \text{ lb} \times 225 \text{ guests} = 810 \text{ pounds}$ . The recommended size of the icemaker would be one that can produce at least 810 pounds in a 24-hour period.



A **jigger** measures ounces or fractions of ounces. There are two types of jigger. The double ended, stainless stall has a small cup on one end and a larger cup on the other. The one that is recommended is the one-ounce /  $\frac{1}{2}$  ounce jigger. The second type of jigger is a clear, heavy, glass and is often referred to as a shot glass.



A **pourer** is a device that fits into the neck of a beverage bottle. It is constructed so that the speed of the pour can be controlled. A pourer is used on every opened liquor bottle at the bar. Pourers come in many varieties: slow, fast, plastic, stainless steel, and measured. The recommended pourer is the Posi-pourer. It is a measured pourer that controls the liquor poured and cuts off automatically when a preset amount is reached. The 1 ounce pour is recommended.



A **mixing glass** is a heavy glass container in which drink ingredients are stirred together with ice. It is usually 16-17 ounces and is heat treated and chip proof.

Con't

# BAR EQUIPMENT



A **bar strainer** keeps ice from going into the glass when the drink is poured out of the mixing glass.



A **bar spoon** is a shallow, stainless steel spoon having a long handle. A bar spoon is typically 10 or 11 inches long and is used for stirring drinks either in a drink glass or a mixing glass.



An **Ice Scoop** is used to scoop ice out of the ice bin and into the drink glass. A good standard size is 6-8 ounces which makes it easy to get just the right amount of ice with one swift scoop. NEVER USE A GLASS TO SCOOP ICE OUT OF THE ICE BIN.



A **ice tong** is used to place ices in the glass if only a few pieces of ice are needed for a drink. NEVER TOUCH ICE WITH YOUR HANDS.

Con't

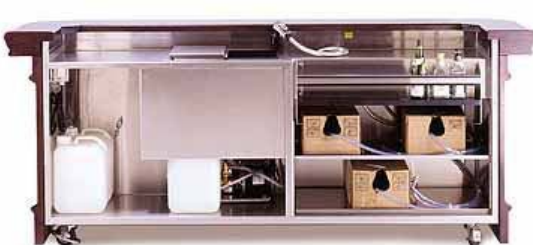
# BAR EQUIPMENT

## Portable Bar



8' Model  
shown in mahogany

**Portable Bar is** capable of handling Banquet Bar set-up wherever your client wants and needs. Portable bar is designed to accommodate pre-mix or post-mix soda system, speed rail, waste-water bin, and standard insulated ice bin.



Above photo depicts bag in box factory installation.



# BAR EQUIPMENT - GLASSWARE

## BEER GLASS



**Pint:** A standard, all-purpose beer glass with slightly tapered walls. Used primarily for English- and American-style lagers and ales ranging from light lagers to imperial stouts. Pint glasses come in two sizes: Imperial 20 ounce (570 mL) or US 16 ounce (470 mL) pints



**Chalice or goblet:** A wide-mouthed, bowl-like, stemmed glass, often with metal linings. Like tulip glasses, they are often etched to stimulate carbonation. Chalice may be substituted with an oversize red wine glass.



**Pilsener:** A long, narrow glasses with walls that taper towards the base. Used to consolidate volatiles and support delicate heads of pilseners and other lagers



**Tulip:** A bulbous glass with a trumpeted mouth and short stem used to capture aromas and support large heads of artisanal Belgian ales. They are ideal for swirling beer to release volatiles. Many have etchings on the bottom of the inside of the glass to stimulate carbonation, aiding in head retention. A tulip glass may be substituted with an oversize snifter



**Weizen:** A large, curvaceous glass, bulbous near the mouth to support and showcase the heads of weizens and other wheat beers.



**Seidel:** A German-style mug, often of great volume, with handles and thick walls to help maintain a cool temperature. An earthenware, ceramic, or metal version is called a stein.

# BAR EQUIPMENT - GLASSWARE

## Brandy Snifter/Balloon



Similar to a wine glass, **the brandy glass** has a shorter stem and a wider bowl. The purpose is opposite of the wine glass — the brandy glass is designed to be cupped in the hand to warm the brandy

## COCKTAIL GLASSES



Cocktail Glass  
(Martini)



Cocktail Glass  
(Cosmopolitan)



Hurricane  
Glass



Margarita Glass  
(Saucer)



Margarita Glass  
(Welled)



Poco Grande



Chimney or  
Zombie Glass

# BAR EQUIPMENT - GLASSWARE

## COCKTAIL GLASSES



**Collins glasses** are straight-sided narrow glasses, traditionally wrought of frosted glass, primarily designed for long drinks (namely the fizz and Collins family of drinks), and typically holding around 10 fl oz (300 mL) each.



Highball Glass (Footed)

**Highball glasses** are tall, 8 or 9 fl oz (240 or 270 mL) glasses designed to hold highball drinks — iced drinks containing liquor along with water and/or a carbonated mixer. Highball glasses may in some parts also be known as a cooler or a slim jim.

Highball Glass (Tumbler)

## Liqueur

## Pint



Cordial Glass



Cordial Glass (Footed)



Irish Coffee Glass (Footed)



Irish Coffee Glass (Mug)



Pint Glass (Mixing)



Pint Glass (Pub)



# BAR EQUIPMENT - GLASSWARE

## Rocks/Old Fashioned

Usually used for whiskeys and gin. Some also use them for bourbon and scotch. A perfect rocks glass has a perfect round bottom, and when the ice is dropped from the correct height a "ting" can be heard. Rocks glasses got their name as most of these drinks are served "on the rocks" or over ice.



Old Fashioned Glass



Rocks Glass (Standard)



Rocks Glass (Double)



Rocks Glass (Footed)

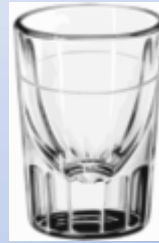
## Sherry



### **Sherry Glass**

Small, narrow stemmed glasses with a wider rim than a cordial glass. Holds 2 ounces (60 mL). Ideal for liqueurs and aperitifs

## Shot Glasses



**A shot glass** is a small glass that holds approximately 1.5 oz (45 mL), made for drinks intended to be consumed in one quaff. Shots are also used as volume measurements in cocktail and espresso recipes. A jigger is a metal, hourglass-shaped measure; the larger cup of the jigger measures one shot, and the smaller, one ounce (30 mL). The shooter or double-shot is the shot glass's larger cousin, and holds three ounces (90 mL).

# BAR EQUIPMENT - GLASSWARE

## WINE

Although wine glasses can be found in a variety of shapes and sizes, they all consist of three primary elements: **the bowl, the stem and the base**. The base and stem serve to weight the glass and provide support for the bowl. Wine glasses are stemmed so the drinker's hand does not warm the bowl and thus the drink. The bowl is the primary distinguishing factor of wine glasses. Different wines are best served in a specific style of glass so as to best release the aromas and flavors of the wine.



A decanter is vessel that is used to hold the decantation of a liquid such as wine which may contain sediment. Decanters are normally used as serving vessels for wine. Decanters vary in shape and designs.

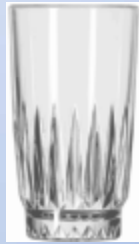


# BAR EQUIPMENT - GLASSWARE

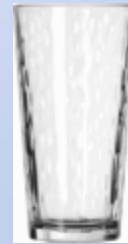
## ADDITIONAL GLASSWARE



Beverage Glass (Tumbler)



Cooler Glass (Faceted)



Cooler Glass (Tumbler)



Goblet Glass (Banquet)



Goblet Glass (Teardrop)



Iced Tea Glass (Double Bulge)



Iced Tea Glass (Footed)



Pitcher (Beer)

As a member of the \_\_\_\_\_ Club, always know that

Your Work is Valued

Your Service is Important.

Your Success is Critical to the delivery of our Promise.

*Thank You*

