

# BEVERAGE SERVICE STANDARDS

**“Army Catering & Club Operations”**



# BREAKAGE AND SPOILAGE

- In the event that Breakage and Spoilage is found in the storage, kitchen, or bar area, DA Form 4080 (Transfers Between Activities) or FoodTrak Transfer between Activities will be used to notify CAO.
- In the case of broken or spoiled storeroom stocks, an audit trail must be established. The bin cards must be adjusted indicating the amounts broken or spoiled and a DA Form 4080 initiated.
- Beverage items thought to be spoiled will be inspected by management. Fund managers will recommend the destruction of spoiled prepared products and a designated authority will authorize the write-off. The value of these items will be transferred from the COGS account to the Spoilage and Breakage account.
- Management must ensure that all breakage and spoilage is discarded the day it is written off.
- Quality Control of Garnishes

A good garnish increases the overall appeal of a drink. A garnish should be vivid in color and fresh in appearance with no visible signs of age or deterioration.

  1. Cutting Fruit
    - Always wash fruit in cold water before cutting.
    - Always use a clean cutting board.
    - Use a clean, sharp knife.
  2. Stocking
    - Only stock enough fruit for any given 2-hour period (both at the point and service wells).

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# BREAKAGE AND SPOILAGE

- Quality Control of Garnishes - continued -

- 3. Storage

- Always store garnishes refrigerated, covered, and labeled.
    - Do not store old garnishes on top of new garnishes.
    - When storing citrus garnishes, which have been stocked, rinse them with soda or water, and drain before coverage and refrigerating.
    - Cherries, olives, and cocktail onions should be stocked and stored in their own juice.
    - Cut celery should be stored in water to retain crispiness, and stocked on the station in ice water.

- 4. Waste / Quality Control

- The most effective way to control garnish waste is to use accurate pars. Manager should establish par levels for each garnishes depend on business volume and demonstrate where pars are recorded and how to use them.
    - Quality control is everyone's responsibility. Garnish quality must be judged each time a garnish is stocked, stored, or used.

- 5. 24-Hour Garnish Cycle

- Using a 24-hour garnish cycle ensures garnish freshness. To begin this cycle, assume that when the bartender begins to cut garnishes, no fruit is left from the previous day.

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*

